

Dinner

Soups

Black Bean.....	Cup 3.49 Bowl 4.49
Butternut Squash, toasted almonds.....	Cup 3.49 Bowl 4.49
Chef Milos' Mushroom.....	Cup 3.49 Bowl 4.49
Tasting of Three Soups.....	4.49

First Course

Escargot Saute, tomatoes, shiitakes, herb butter.....	6.49
Grilled Gulf Shrimp, wrapped in prosciutto with avocado, red onion and tomato salad.....	7.99
Spicy Steamed Snug Harbor Mussels.....	7.99
House Smoked Atlantic Salmon.....	8.49
Panko Crusted Cape Scallops, ginger sauce, mango and pineapple salsa.....	9.49
Jonah Crab, Artichoke and Spinach Gratin, parmesan "monkey bread".....	9.99
Island Creek Oysters, served raw on the half shell.....	12.49

Salad

House Salad, assorted greens, pine nuts, grapefruit segments, red onions, dried cranberries with a honey-mustard vinaigrette.....	3.49
Rocky's Caesar.....	5.99
Spinach Salad, sweet potato, bacon, mushrooms, red onion, maple-raspberry vinaigrette.....	5.99
with Grilled Atlantic Salmon.....	10.49
Stuffed Carnival Squash, mixed greens, cranberries, pecans, red wine vinaigrette.....	7.99

Just Today

Tapas

Roast Sirloin of Beef Roulades

horseradish cream, roasted peppers 6.49

Venison and Wild Mushroom Strudel

Port reduction 6.99

Main Course

Grilled Atlantic Swordfish Nicoise

white wine sauce, olives, capers, plum tomatoes, green beans,

herbed new potatoes and chopped egg 19.49

Combination of Grilled Colorado Lamb Chop and Saute

red wine and garlic sauce, redskin mashed potatoes, ratatouille stuffed roasted tomato 26.99

Main Courses

Potato Gnocchi, tomato, garlic and herbs, Boursin cream.....	13.99
Grilled Atlantic Salmon, remoulade, redskin potatoes, vegetable.....	16.99
Grilled Whitefish, sour cream and dill sauce, marinated cucumbers, new potatoes.....	17.49
Lake Perch Saute, wilted spinach, shiitakes, toasted hazelnuts, brown butter vinaigrette, basmati.....	18.99
Paella, with gulf shrimp, mussels, clams, spice rubbed chicken, chorizo, basmati with saffron broth.....	19.49
Broiled Norwegian Salmon, Jonah crab crust, artichoke and white wine sauce, roasted fingerlings with bacon and leeks*.....	19.49
Rainbow Trout Saute, sherry mushrooms, fingerling potatoes, roasted onion, field greens.....	19.99
Grilled Yellowfin Tuna, hoisin glaze, rice cake, grilled pineapple and sweet onion, crisp wontons*.....	21.99
Pan Seared Sea Scallops, red pepper coulis, potato gnocchi, carbonara, with prosciutto and sugar snap peas*.....	22.49
Gulf Shrimp and Lobster Fettuccine, shrimp and lobster cream sauce, tomato, garlic, olive oil and herbs.....	23.99
Lightly Smoked Roast Range Chicken, herb sauce, fine noodles with brie and roasted vegetables.....	15.49
Chicken Scaloppini Saute Oscar, Jonah crab and shrimp cake, béarnaise sauce, sautéed potatoes.....	16.49
Roast Duckling, natural sauce, wild rice with bacon and almonds, roasted beet salad with Vidalia onions, glazed pears.....	17.49
Pork Chop Saute, natural sauce with apples and braised onions, potato pancake, walnut honey butter, vegetable*.....	18.99
Grilled Lamb T-Bones, rosemary-garlic sauce, gorgonzola mashed potatoes, grilled vegetables, crisp onions.....	22.99
Braised Short Rib of Beef, burgundy sauce, mashed redskin potatoes, roasted vegetables, caramelized onions.....	23.49
Filet Mignon, Cognac-black peppercorn sauce, portabella mushroom, mashed redskin potatoes with caramelized onions*.....	28.49

Dessert

Chocolate Ganache (please allow a minimum of 25 minutes for preparation).....	6.49
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* Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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