



APPETIZERS

Rockwell's Sliders	\$7.29
<i>Bite-size burgers on mini Hawaiian buns, with grilled onion.</i>	
Tuna Stack	\$13.79
<i>Fresh Yellowfin tuna stacked with avocado, topped with sesame ginger dressing & sweet wasabi soy, served with wonton chips.</i>	
Crab Cakes	\$9.59
<i>Rockwell's fresh crab cakes served with a Dijon mustard sauce.</i>	
Baked Brie	\$11.29
<i>Brie cheese wrapped in a puff pastry, topped with strawberry preserves, and served with fresh fruit and water crackers.</i>	
Crab Stuffed Shrimp	\$12.29
<i>Large Merikesh shrimp stuffed with crab meat, served with a roasted red pepper sauce.</i>	
Beef Skewers	\$10.49
<i>Marinated skirt steak served with a peanut butter Hoisen dipping sauce.</i>	
Deep Fried Ravioli	\$7.29
<i>Two large cheese stuffed raviolis topped with pesto cream.</i>	
Onion Rings	\$7.59
<i>Made to order with fresh gourmet onions and served with Ranch.</i>	
Risotto Balls	\$8.49
<i>Deep fried risotto, stuffed with mozzarella cheese, topped with pesto.</i>	
Baked Nachos with Grilled Chicken	\$10.95
<i>Crisp tortilla chips covered with grilled chicken, melted cheeses, guacamole, olives, jalapeños, sour cream and salsa.</i>	
Stuffed Mushrooms	\$10.49
<i>Mushrooms packed with sausage and garlic herb, topped with lemon cream sauce.</i>	
Hot Spinach and Artichoke Dip	\$8.29
<i>Served with homemade tortilla chips.</i>	
Signature Steamed Mussels	\$10.79
<i>Served with a smooth white wine cream sauce.</i>	
Grilled Artichoke	\$11.29
<i>Served open face, covered in garlic drawn butter and horseradish aioli.</i>	



Soups and Salads

French Onion Soup <i>with crouton and melted Swiss cheese.</i>	\$5.29
Soup of the Day	\$5.49
House Salad <i>Mixed greens, tomato, shredded carrots and croutons, topped with your choice of dressing.</i>	\$3.95
BBQ Ranch Chicken Salad <i>Grilled chicken breast, black beans, onion and corn over romaine lettuce, tossed with ranch, topped with barbeque sauce.</i>	\$10.99
Classic Caesar Salad <i>Romaine lettuce tossed with parmesan cheese and garlic croutons in our house lemon Caesar vinaigrette. Add chicken \$2 or shrimp \$3.</i>	\$11.79
Blackened Ahi Salad <i>Sliced blackened Ahi over mixed greens with mandarin oranges, toasted almond, tomato, cucumber, and avocado then drizzled with a cabernet hosen dressing.</i>	\$16.59
California Cobb Salad <i>Romaine lettuce loaded with hard boiled eggs, turkey, ham, avocado, artichoke hearts, black olives, bleu cheese crumbles and bacon and served with bleu cheese dressing.</i>	\$11.49
Wilted Spinach Salad <i>Mushrooms, red onion, our balsamic vinaigrette all tossed with Macadamia-crusted goat cheese.</i>	\$11.59
Rockwell's Steak Salad <i>Mixed greens, red onion and tomato underneath grilled-to-order skirt steak, covered with melting bleu cheese.</i>	\$14.29
Lori's Salad <i>Candied walnuts, bleu cheese, red grapes, diced onion and dressing all tossed with mixed greens.</i>	\$11.29

Sides

Roasted Garlic Mashed Potatoes \$3.29	Sautéed Vegetables \$2.99
Wasabi Mashed Potatoes \$3.79	French Fries \$2.99
Butter Rice \$3.59	Baked Potato \$3.59
Risotto \$4.59	Sautéed Spinach \$4.99
Au Gratin Potato \$4.99	

Rockwell's Signature Entrees

Served with soup or salad.

Steak

- Prime Rib** \$18.79
Slow roasted USDA Choice Prime Rib with au jus and horseradish aioli served with mashed potatoes and house vegetables.
- Filet Mignon** \$26.79
Pan-seared with mushroom brandy butter sauce served with bleu cheese risotto and house vegetables.
- Rib Eye** \$18.99
Pan-seared with whole grain mustard and bleu cheese crumbles, includes mashed potatoes and house vegetables.
- New York Au Puave** \$19.49
Packed heavily with peppercorn, served with pesto risotto and house vegetables.
- Skirt Steak** \$18.29
Topped with caramelized onions and melted bleu cheese, served with mushroom risotto and house veggies.
- Mushroom Burger** \$10.29
Super juicy patty with grilled mushrooms and Swiss cheese and served with French fries.

Fresh Seafood

- Fresh Fish of the Day** \$Mrk
Served with mashed potatoes and house vegetables
- Fresh Salmon** \$16.29
Pan seared Atlantic salmon, topped with a lemon caper butter sauce. Served with butter rice and house vegetables.
- Blackened Rare Ahi** \$18.79
Blackened yellow fin tuna served rare on a bed of butter rice with a cabernet Hoisen reduction, served with house vegetables.

Chicken

- Breaded Chicken Parmigiana** \$16.59
Breaded chicken breast topped with provolone over marinara and served with angel hair pasta and marinara sauce.
- Chicken Scaloppini** \$17.79
Tender chicken breast cooked with mushrooms in a Jameson whiskey butter sauce. Served with mashed potatoes and house vegetables.

Pasta

- Blackened Chicken Fettuccini Alfredo** \$13.59
Blackened chicken served with mushrooms, red onion, fettuccini pasta and fresh Alfredo sauce.
- Vegetarian Pasta** \$12.59
Fresh vegetables tossed with pesto cream and linguini pasta.
- Angel Hair** \$11.79
Roma tomatoes, basil, fresh garlic, goat cheese, pine nuts.
- Tri-Color Cheese Tortellini** \$12.79
White wine cream sauce.

Wine & Beer

White Wine

Beringer White Zinfandel	\$5.00	\$17.00
Meridian Pinot Grigio	\$5.49	\$19.00
Coppolla Sauvignon Blanc	\$5.49	\$19.00

Chardonnay

Stone Cellars	\$5.00	\$17.00
Beringer Third Century	\$6.00	\$20.00
Souverain		\$28.00
Ferrari Carano	\$11.00	\$44.00

Cabernet Sauvignon

Stone Cellars	\$5.00	\$17.00
Red Diamond	\$5.49	\$18.00
Beringer Third Century		\$20.00
Greg Norman		\$25.00
Souverain		\$35.00
Black Label by Coppolla		\$27.00
Directors Cut by Coppolla		\$32.00
Franciscan	\$11.00	\$42.00
Chimney Rock		\$76.00

Merlot

Stone Cellars	\$5.00	\$17.00
Chateau St. Jean		\$22.00
Blue Label Collection by Coppola	\$7.00	\$26.00
Franciscan	\$9.00	\$34.00

Other Reds

Directors Cut Pinot Noir		\$25.00
Estancia Meritage		\$47.00

Beer

Coors Light, Miller Lite, Amstel Light, Miller Genuine Draft, Budweiser, Corona, Heineken and New Castle

Executive Chef, Josh Ussher



Originally from Mr. Stox Restaurant and Commonwealth Lounge, chef Ussher is a graduate of Le Cordon Bleu. Prepare to enjoy great food at a great price, in a family friendly environment. Josh's main goal is to make Rockwell's restaurant as exciting and reliable as our renowned bakery.