



## LUNCH MENU

### APPETIZERS

FRENCH ONION SOUP OR SOUP OF THE DAY	9.95
TUNA TARTARE	17.95
CANADIAN BACON	5.95
OYSTERS HALF SHELL	18.95
OYSTERS ROCKEFELLER	18.95
ROCCO'S CRAB CAKE	17.95
SMOKED SALMON	15.95

### SALADS

ROCCO'S CHOPPED SALAD Spinach, romaine lettuce, mixed greens, peas, corn, carrots, cucumber, hearts of palm, avocado, red pepper and red cabbage (add grilled chicken 4.95, grilled shrimp 6.95)	12.95
ARUGULA APPLE & PEAR SALAD Fresh arugula, apple, pears, shaved parmesan cheese with homemade citric vinaigrette dressing (add chicken 4.95, steak or shrimp 6.95)	12.95
LOBSTER SALAD Maine lobster meat served with mixed greens, tomatoes, carrots, celery and touch of lime vinaigrette	15.95
GRILLED CHICKEN CAESAR SALAD Classic caesar salad with our homemade dressing and grilled chicken	15.95

### ENTREE

SEARED YELLOW FIN TUNA Served with asparagus and wasabi sauce	25.95
GRILLED SALMON Served with asparagus	21.95
BROILED CHILEAN SEA BASS	25.95
SAUTÉED JUMBO SHRIMP SCAMPI Served with garlic, capers and white wine sauce over white rice	21.95
VEAL MILANESE OR PARMESAN	22.95
MEDALLIONS FILET MIGNON MUSHROOM SAUCE OR AU POIVRE Served with mashed potatoes and broccoli	28.95
VEAL CHOP Broiled and served with mashed potatoes and creamed spinach	28.95
LAMB CHOPS Served broiled with mashed potatoes and creamed spinach	28.95
CAJUN RIB-EYE STEAK Served with mashed potatoes and creamed spinach	32.95

### PRIVATE PARTY ROOMS AVAILABLE

CONSUMING RAW AND UNDERCOOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS