



# ROCCO STEAKHOUSE

## LUNCH MENU

### APPETIZERS

FRENCH ONION SOUP OR SOUP OF THE DAY	9.95
TUNA TARTARE	17.95
CANADIAN BACON	5.95
OYSTERS HALF SHELL	13.95
OYSTERS ROCKEFELLER	15.95
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, red cabbage and feta cheese (add grilled chicken or grilled shrimp) 4.95	12.95
ARUGULA APPLE & PEAR SALAD Fresh arugula, apple, pears, shaved parmesan cheese with homemade citric vinaigrette dressing (add chicken, steak or shrimp) 4.95	12.95
LOBSTER SALAD Main lobster meat served with mixed greens, tomatoes, carrots, celery and touch of lime vinaigrette	15.95
GRILLED CHICKEN CESAR SALAD Classic cesar salad with our homemade dressing and grilled chicken	14.95

### ENTREE

SEARED YELLOW FIN TUNA Served with asparagus and wasabi sauce	25.95
GRILLED SALMON Served with asparagus	21.95
GRILLED HALIBUT Served with asparagus	21.95
SAUTE RED SNAPPER Sauteed in a lemon butter sauce	21.95
SAUTE 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	25.95
VEAL CHOPS 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

### SIDES

GERMAN POTATO	10.95
STEAK FRIES	8.95
COTTAGE FRIES	8.95
MASHED POTATOES	7.95
JUMBO BAKED POTATO	6.95
SPINACH - CREAMED/ SAUTEED OR STEAMED	10.95
ASPARAGUS - STEAMED OR GRILLED	12.95
BROCCOLI - SAUTEED OR STEAMED	10.95
FRIED ONION RINGS OR STEAMED	10.95
SAUTEED MUSHROOMS	9.95
LOBSTER MAC AND CHEESE	11.95

### PRIVATE PARTY ROOMS AVAILABLE

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



# ROCCO

## STEAKHOUSE

### APPETIZERS

CHILLED SEAFOOD TOWER	MP
STONE CRAB	MP
LOBSTER COCKTAIL	21.95
JUMBO SHRIMP COCKTAIL	19.95
SMOKED SALMON	18.95
JUMBO LUMP CRAB MEAT COCKTAIL	22.95
CLAIMS ON THE HALF SHELL	13.95
FRESH OYSTERS ON THE HALF SHELL	18.95
TUNA TARTARE	21.95
CRAB CAKE	19.95
SIZZLING CANADIAN BACON - EXTRA TICK, BY THE SLICE	5.95

### SOUPS AND SALADS

ONION SOUP OR SOUP OF THE DAY	11.95
MIXED GREEN SALAD	8.95
ARUGULA APPLE & PEAR SALAD - WITH SHAVED PARMESAN	12.95
ICEBERG WEDGE - BACON AND ROQUEFORT BLUE CHEESE	11.95
CAESAR SALAD - WITH OUR CLASSIC CAESAR	10.95
SLICED BEEFSTEAK TOMATO AND ONIONS - FOR TWO	12.95
FRESH MOZZARELLA AND BEEFSTEAK TOMATOES - FOR TWO	15.95
ROCCO SALAD CHOPPED - SPINACH, ROMAINE, PEAS, CORN, CARROTS, CUCUMBER, HEARTS OF PALM, AVOCADO, RED & GREEN BELL PEPPER, AND RED CABBAGE	12.95

### STEAKS AND CHOPS

U.S.D.A. PRIME, DRY AGED - { IN OUR OWN AGING BOX }

PORTERHOUSE FOR TWO OR MORE	PER PERSON 49.95
N.Y. SIRLOIN STEAK	49.95
RIBEYE STEAK	52.95
LAMB CHOPS	49.95
FILET MIGNON	49.95
BONE-IN FILET MIGNON	59.95
VEAL CHOP	42.95
VEAL MILANESE OR PARMESAN	42.95
VEAL OSSOBUCO	44.95

### SEAFOOD AND POULTRY

BROILED RED SNAPPER	33.95
BROILED HALIBUT	36.95
BROILED SALMON	29.95
GRILLED TUNA	39.95
SAUTÉED JUMBO SHRIMP SCAMPI - SERVED WITH WHITE RICE	29.95
JUMBO LOBSTER 3 1/2 LB BROILED, STEAMED	MP
CHICKEN PARMESAN	24.95
CHICKEN PAILLARD	24.95

### SIDES

GERMAN POTATOES	10.95
STEAK FRIES	8.95
COTTAGE FRIES	8.95
MASHED POTATOES	7.95
JUMBO BAKED POTATO	6.95
SPINACH CREAMED - SAUTÉED OR STEAMED	10.95
ASPARAGUS - SAUTÉED OR STEAMED	12.95
BROCCOLI - SAUTÉED OR STEAMED	10.95
FRIED ONION OR SAUTÉED ONIONS	9.95
SAUTÉED MUSHROOMS	11.95
LOBSTER MAC AND CHEESE	14.95
WITH TRUFFLE OIL EXTRA \$ 3.95	

### PRIVATE PARTY ROOMS AVAILABLE

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## STEAKHOUSE

Bin	CABERNET SAUVIGNON	Bottle
100	CHATEAU ST JEAN, Sonoma , 2012	\$46
101	SIMI, Alexander Valley, 2012	\$54
102	KENDALL JACKSON, Grand Reserve, Napa Valley, 2012	\$54
103	B V, Napa County, 2013	\$58
104	NAPA CELLARS, Napa Valley, 2013	\$62
105	STERLING VINEYARDS, Napa Valley, 2012	\$70
106	FREEMARK ABBEY, Napa Valley, 2011	\$72
107	BERINGER KNIGHTS VALLEY, Napa, 2012	\$72
108	CLOS DU VAL, Napa, 2012	\$74
109	ROBERT MONDAVI, Napa Valley, 2012	\$74
110	SEQUOIA GROVE, Napa Valley, 2012	\$78
111	SILVERADO, Napa Valley, 2011	\$100
112	FAUST, Napa Valley, 2012	\$100
113	FROGS LEAP RUTHERFORD, Napa Valley, 2012	\$105
114	CHAPPELLET, Signature cabernet ,Napa Valley, 2012	\$110
115	CHATEAU MONTELENA, Napa Valley, 2012	\$110
116	HEITZ WINE CELLARS, Napa, 2010	\$115
117	STAGS LEAP ARTIMAS, Napa Valley, 2012	\$120
118	THE PRISONER, OAKVILLE, 2013	\$120
119	NEWTON, Napa Valley, 2012	\$120
120	JORDAN, Alexander Valley, 201	\$125
121	GROTH, Oakville, 2011	\$135
122	SILVER OAK, Alexander Valley, 2010	\$150
123	PARADIGM, Napa Valley, 2011	\$150
124	JUSTIN ISOSCELES, Paso Robles, 2012	\$150
125	CAKEBREAD CELLARS, Napa Valley, 2012	\$155
126	SHAFER, Napa Valley, 2012	\$155
127	ETUDE, Napa Valley, 2011	\$165
128	SALUS, Staglin Family, Napa Valley, 2012	\$170
129	PAUL HOBBS, Napa, 2012	\$170
130	CADE Howell Mountain, 2011	\$175
131	NICKEL & NICKEL, Napa Valley, 2012	\$185
132	ALTAMURA, Napa Valley, 2011	\$195
<b>CABERNET SAUVIGNON - SPECIAL SELECTION</b>		
151	DARIOUSH, Napa Valley, 2012	\$215
152	SILVER OAK Napa Valley, 2010	\$225
153	KINGS ROW, Napa Valley, 2011	\$225
154	QUINTESSA Napa Valley, 2011	\$275
155	ROBERT MONDAVI RESERVE, 2012	\$295
156	FAR NIENTE, Napa Valley, 2012	\$295
157	CAYMUS, SPECIAL SELECTION, Napa Valley, 2012	\$325
158	AHLMAYER, Napa Valley, 2012	\$325
159	DOMINUS, Napa, 2011	\$375
160	HALO HILLSRING Vineyard, Napa Valley, 2010	\$395
161	DALLA VALLE , Napa Valley, 2011	\$425
162	OPUS ONE, Napa, 2011	\$445
163	STAG'S LEAP, Wine Cellars "Cask 23", 2012	\$445
164	INSIGNIA Joseph Phelps, 2006	\$445
165	ASTERISK, Napa Valley, 2012	\$595
166	MAYA, Napa Valley, 2011	\$585
167	BOND MELBURY, Napa Valley, 2011	\$695
168	SHAFER HILLSIDE SELECT, Napa Valley, 2012	\$675
169	BRYANT FAMILY BETTINA, Napa Valley, 2012	\$1495
170	SCREAMING EAGLE, SECOND FLIGHT, 2012	\$1495
171	SLOAN ESTATE, Napa Valley, 2011	\$1595
172	HARLAN ESTATE, Napa Valley, 2011	\$1995
<b>MERLOT</b>		
201	ST FRANCIS, Napa Valley, 2011	\$44
202	STAGS LEAP, Napa Valley, 2012	\$64
203	SHAFER, Napa Valley, 2013	\$110
204	CAKEBREAD CELLARS, Napa Valley, 2012	\$140
205	PLUMPJACK OAKVILLE, Napa Valley, 2012	\$150
<b>FRANCE</b>		
701	CHATEAU DONNISAN LISTRAC - MEDOC, 2010	\$52
702	CHATEAU MEYNEY, SAINT ESTEPHE, 2008	\$75
703	CHATEAU PETIT FIGEAC, Saint Emilion, 2012	\$95
704	CHATEAU GUIGAL, Chateaufneuf du Pape, 2010	\$90
705	DOMAINE D ARDHUY GEVREY - CHAMBERTIN, 2012	\$120
706	CHATEAU PLINCE, POMEROL , 2004	\$120
707	CHATEAU TALBOT, St Julien, 2011	\$145
708	CHATEAU CALON SEGUR, SAINTS ESTEPHE, 2006	\$220
709	CHATEAU FIGIAC, PIERRE GRAND CRU, 2006	\$295
710	CHATEAU LYNCH BAGES, Pauillac, 2012	\$325
711	CHATEAU DUCRU, BEAUCAILLOU, ST JULIEN, 2011	\$345
712	CHATEAU MOUTON ROTHSCHILD, 2011	\$1395
713	CHATEAU HAUT BRION, 2003	\$1295
714	CHATEAU MARGAUX, 2006	\$1595
715	CHATEAU LATOUR, PAUILLAC, 2004	\$1795
716	CHATEAU PETRUS, POMEROL, 2012	\$3895
<b>SPAIN</b>		
901	BODEGAS MURIEL RESERVA , Rioja , 2008	\$52
902	MUGA RESERRVA, Rioja , 2008	\$65
903	BODEGAS, ALION COSECHA, 2009	\$160
904	VEGA SICILIA UNICO, RESERVA	\$825
<b>CALIFORNIA MERITAGE</b>		
302	STERLING VINEYARDS, Napa Valley, 2011	\$65
301	RODNEY STRONG, SYMMETRY, 2012	\$125

Bin	ITALY	Bottle
801	RESERVA DUCALE, Chianti Classico Riserva, 2011	\$58
802	FRANCO AMOROSO, BAROLO, 2010	\$75
803	BAROLO Marchesi, 2010	\$95
804	RUFFINO GOLD LABEL, Chianti Classico, 2010	\$95
805	BRUNELLO DI MONTALCINO, BARBI, 2008	\$110
806	BARBARESCO PIO CESARE, 2010	\$125
807	AMARONE ALLEGRI, 2010	\$150
808	BRUNELLO DI MONTALCINO, BANFI, 2010	\$155
809	BAROLO Pio Cesare, 2011	\$165
810	TIGNANELLO Antinori, 2012	\$195
811	AMARONE BERTANI, 2006	\$240
812	SASSICAIA BOLGHERI, 2011	\$435
813	CAJA ,BARBARESCO ,DOCG, 2011	\$495
814	SOLAIA, MARCHESI ANTINORI, 2011	\$595
815	MASSETO, 2011	\$1195
<b>PINOT NOIR</b>		
401	HAHN WINERY , California , 2013	\$45
402	MEIOMI ,CALIFORNIA , 2013	\$58
403	SONOMA CUTRER ,Sonoma Coast ,2013	\$75
405	CAKEBREAD CELLARS ,Napa VALLEY ,2013	\$95
406	PAUL HOBBS, Russian River Valley, 2013	\$110
407	FLOWERS, SONOMA , 2012	\$115
408	WILLIAMS SELYEM, Central Coast, 2013	\$195
<b>SYRAH</b>		
420	STAGS LEAP ,Napa Valley, Petite Syrah 2011	\$75
421	PLUMPJACK OAKVILLE, Napa Valley, 2013	\$150
417	SHAFER RELENTLESS, Napa Valley, 2010	\$155
<b>ZINFANDEL</b>		
501	RIDGE ,SONOMA, THREE VALLEYS, 2012	\$55
502	CHATEAU MONTELENA, Napa Valley, 2012	\$75
503	MARA RESERVE, Napa Valley, 2006	\$88
504	SEGHESSIO FAMILY VINEYARDS, SONOMA, 2012	\$95
<b>AUSTRALIA</b>		
<b>CABERNET SAUVIGNON/ SHIRAZ</b>		
601	PENFOLDS KOONUNGA HILL, Shiraz, 2013	\$48
602	PENFOLDS BIN 28, Shiraz , 2012	\$65
603	PENFOLDS , BIN 389, Shiraz/Cab, 2012	\$95
604	TWO HANDS SHIRAZ BELLAS GARDEN, 2011	\$140
605	PENFOLD, GRANGE, 2009	\$1595
<b>CHILE/ARGENTINA</b>		
611	ROQUEL, TRAPICHE, 2012	\$46
612	TERRAZAS, RESERVA, Malbec, 2012	\$48
613	BRAMARE COBOS, Malbec, Argentina, 2012	\$82
614	CONCHA Y TORO TERRUNYO, Chile, 2011	\$95
616	TRAPICHE , SINGLE VINEARD, Argentina, 2010	\$125
617	ALMAVIVA, MADE BY RITHSHILD, Chile, 2011	\$325
<b>WHITE WINE</b>		
<b>CALIFORNIA CHARDONNAY</b>		
1001	SONOMA-CUTRER, Russian River Valley, 2013	\$48
1002	STAG'S LEAP, Napa, 2013	\$65
1003	JORDAN, Russian River Valley, 2013	\$75
1004	CAKEBREAD, Napa 2013	\$88
1005	FAR NIENTE, Napa, 2013	\$135
<b>Rose /SAUVIGNON BLANC</b>		
1015	BELLERUCHE, COTES DU RHONE, ROSE, 2014	\$46
1016	GROTH VINEYARDS, Napa Valley, 2013	\$46
1017	CLOUDY BAY, New Zealand, 2014	\$75
1018	CAKEBREAD CELLARS, Napa Valley, 2014	\$82
<b>FRANCE</b>		
1101	SANCERRE, Domaine Tassin, 2014	\$46
1102	LOUIS JADOT, Pouilly-Fuisse, 2014	\$58
1103	LOUIS JADOT, Puligny- Montrachet, 2013	\$135
<b>GERMANY</b>		
1201	ALZEYER ROMERBERG, Riesling , 2012	\$49
<b>ITALY</b>		
1301	SANTA MARGHERITA, Pinot Grigio, 2014	\$75
<b>CHAMPAGNE AND SARKLING WINES</b>		
1401	TAITTINGER BRUT	\$76
1402	MOET & CHANDON, Imperial Brut	\$115
1403	VEUVE CLIQUOT, Brut Label	\$125
1404	VEUVE CLIQUOT, Rose	\$150
1405	DOM PERIGNON, 2005	\$375
1406	LOUIS ROEDERER, Cristal Brut, 2006	\$485
1407	PERRIER JOUET, Rose	\$695
<b>DESSERT WINES</b>		
1501	DOLCE, Napa Valley, 2007	\$150
1502	CHATEAU D YQUEM, 1998 375 ml	\$445
1503	CHATEAU D YQUEM , 1991 750 ml	\$995



# ROCCO

STEAKHOUSE

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## DESSERTS

APPLE STRUDEL

TIRAMISU

CHEESE CAKE

CREME BRULEE

CARROT CAKE

TARTUFFO

KEY LIME PIE

CHOCOLATE MOUSSE CAKE

PECAN PIE

ASSORTMENT OF SORBET

ASSORTMENT OF ICE CREAM

HOT FUDGE SUNDAE

FRESH FRUIT IN SEASON

COFFE/ DECAF

TEA

EXPRESSO

CAPPUCCINO

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All DESSERTS COMES WITH HOMEMADE SCHLAG 9.95

PRIVATE PARTY ROOMS AVAILABLE



# ROCCO

## STEAKHOUSE

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### BAR MENU

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#### APPETIZERS

FRENCH ONION SOUP OR SOUP OF THE DAY	9.95
TUNA TARTARE	17.95
CANADIAN BACON	5.95
ROCCO'S CRAB CAKE	19.95
OYSTERS/CLAM HALF SHELL	13.95
OYSTERS ROCKEFELLER	15.95

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#### ENTREE

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ROCCO'S CHOPPED SALAD Spinach, romaine lettuce, mixed greens, peas, corn, carrots, cucumber, hearts of palm, avocado, red pepper, red cabbage and feta cheese (add grilled chicken or grilled shrimp) 4.95	13.95
SALAD NICOISE Fresh seared tuna over mixed greens salad, green beans, steamed asparagus, tomatoes, onions and anchovies with house dressing	21.95
GRILLED FILET MIGNON OR NEW YORK STEAK SALAD Served with mixed greens salad, red onion, mixed peppers, white mushrooms and house dressing	21.95
CLASSIC SIRLOIN BURGER Served with tomatoes, onion, lettuce, steak fries and onion rings (add cheese or bacon)	18.95
NEW YORK SIRLOIN STEAK SANDWICH Served with tomatoes, onion, lettuce, steak fries and onion rings	21.95
CHICKEN SANDWICH Breast of the chicken served with fresh mozzarella, tomatoes, lettuce, steak fries and onion rings	15.95
BLT SANDWICH Canadian bacon, fresh mozzarella, sliced tomatoes served with homemade chips and Roquefort dressing	15.95
TUNA TARTARE CROSTINI Chopped tuna, shallots, arugula salad, tomatoes, onions, cucumber and avocado	15.95
SEAFOOD CROSTINI Crab meat, lobster meat, shrimp mixed with celery, onions and mayonnaise ginger dressing, arugula salad, tomatoes, onions, cucumber and avocado	16.95

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