

# THE ROCKWELL LAKE LODGE

*At least 20 guests required to utilize group menu\**

*Lunch - 15 per guest minimum*

*Dinner - 25 per guest minimum*

## LAND

### Fennel Rubbed Pork Porterhouse 11

with redskin potatoes, caramelized onion, roasted brussel sprouts, whole grain mustard jus

### Local Smoked Pork Chop 16

with spoon bread, green beans, shitake mushrooms, bacon buerre blanc

### Double Cut Pork Chop 22

with honey crisp apple, broccoli, pork confit, rutabaga puree, apple cider reduction

### Duck Two Ways 32

with sous vide breast, confit leg, fingerling potatoes, glazed carrots, port wine jus

### Citrus Brined Airline Chicken Breast 11

with summer succotash, peppernata

### Herb Roasted Amish Chicken 14

with ratatouille, lemon jus

### Prosciutto Stuffed Chicken 16

with broccoli, cauliflower, potato puree, roasted chicken jus

### Parmesan Crusted Chicken Breast 12

with green beans, house made cavetelli pasta, parmigiana reggiano

### NY Strip Au Poivre 22

with potato puree, buttered broccoli, cognac cream

### Horseradish Crusted Beef Short Rib 18

with polenta, carrots, natural jus

### Pan Seared Hand Cut Cowboy Ribeye 32

with potato puree, green beans, blue cheese butter, bbq sauce

### Mustard Crusted New Zealand Rack of Lamb 42

with baby carrots, fingerling potatoes, lamb jus

### Dusted Beef Tenderloin 36

with pomme duchess, asparagus, sauce béarnaise

## SEA

### Shrimp Sautee 18

with cheesy bread, summer squash, zucchini, tabasco cream

### Crab Stuffed New England Flounder 36

with heri co vert, baby Yukon gold potatoes, cognac cream

### Grilled Bay of Fundy Salmon 18

with heirloom tomato panzanella, snap peas, watercress, garden basil emulsion

### Local Whitefish Piccata 15

with capers, lemon, crispy marble potatoes, heri co vert

### Pan Seared Alaskan Halibut 34

with parsnip puree, baby carrots, cauliflower, carrot orange vinaigrette

### Lake Erie Walleye Meniere 16

with green beans, fingerling potatoes, Vidalia onions, golden raisins

### Teriyaki Salmon 14

with sticky rice, shitake mushrooms, shaved vegetables, soy butter

### Gulf Shrimp and Grits 20

with tomato and andouille sausage creole sauce, trinity, white cheddar

### Pan Seared Dayboat Scallops 36

with English pea risotto, baby carrots, marcona almonds, citrus buerre blanc

### Jumbo Lump Crab Cakes 22

with fennel salad, fingerling chips, sauce grebiche

### Whole Baked 1.5lb Maine Lobster -Market Price

with ritz cracker stuffing, mirepoix, drawn butter

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## SURF AND TURF

**Red Wine Braised Beef Short Rib "Oscar Style" 34**  
with jumbo lump crab, asparagus, potato puree, sauce choron

**1lb Stuffed Maine Lobster with Beef Filet 65**  
with roasted garlic whipped potatoes, heri co vert, drawn butter, red wine jus

**New York Strip Shrimp Scampi 32**  
with heirloom potato cake, broccoli, cabernet sauvignon

## FARM

**Grilled Eggplant Involtini 14**  
with spinach, pine nuts, feta cheese, pomodoro

**Pan Seared Ancient Grain and Golden Potato Cake 14**  
with carrots, brussel sprouts, fennel, sherry mustard vinaigrette

**Char Grilled Cauliflower Steak 14**  
with root vegetable hash, braised kale, chimmi churri sauce

**Roasted Portabella Mushroom 14**  
with broccoli, cauliflower, cous cous, peppernata, morel reduction

## CARVABLE MEATS

*\*chef will be at buffet carving the meat*

**Brown Sugar Local Ham 12**  
with au jus

**Roasted Amish Chicken 9**  
with natural reduction

**Grilled Whole Midwestern Beef Tenderloin 22**  
with cabernet sauvignon jus

**Smoked Local Brisket 15**  
with house made bbq

## SANDWICHES WITH FRIES - 15

### SLIDER NO FRIES - 3

**Fresh Roasted Turkey Club**  
with lettuce, tomato, aioli, cheddar cheese, bacon

**Shaved Local Ham and Swiss Cheese**  
with country sourdough, honey mustard

**Cheeseburger**  
with cheddar cheese, special sauce, lettuce, tomato, brioche bun

**Roasted Chicken and Avocado BLT**  
with aioli, bacon, lettuce, tomato, nine grain bread

**Brown Sugar BLT**  
with aioli, heirloom tomato, iceberg lettuce

**Crispy Walleye Sandwich**  
with lettuce, tomato, tartar sauce, lemon

**House made Pita with Yoghurt Marinated Chicken or Beef**  
with hummus, tomato, red onion, shaved lettuce, red wine vinaigrette

**Fresh Roasted Turkey and Pesto Panini**  
with tomato, mozzarella

**Hot Italian Sausage Panini**  
with provolone, gardenere, mayonnaise

**Lamb Burger**  
with roasted red peppers, arugula, pickled shallots, taziki sauce, feta cheese

**Crispy Chicken Sandwich**  
with mayoque, lettuce, tomato, cheddar cheese

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## SOUPS – Plated 8 Buffet 5

- Local Smoked Turkey Chowder** with sweet corn
- Broccoli Cheddar Soup** with brioche croutons
- Potato Leek Soup** with truffle oil, black gold
- Creamy San Marzano Tomato Soup** with fried cheese
- Baked Potato Soup** loaded
- French Onion Soup** with sourdough baguette, gruyere cheese
- Roasted Chicken and Ten Vegetable Soup** with fresh herbs
- Turkey Meatball Soup** with parmigiana reggiano
- New England Clam Chowder** with old bay fingerling chips
- Beef Chili** with All fixings, jalapeno corn muffin

## SALADS – Plated 8 Buffet 6

- Classic Caesar Salad**  
with brioche croutons, baby romaine, parmesan crisp
- Iceberg Wedge Salad**  
with cherry tomato, bacon, cucumber, red onion, blue cheese crumbles
- BLT Chop Salad**  
with iceberg lettuce, brioche croutons, tomato, ranch dressing
- The Lodge Salad**  
with local apples, candied walnuts, Michigan goat cheese, local honey vinaigrette
- Chopped Fall Salad**  
with honey crisp apples, beets, candied walnuts, goat cheese, local honey vinaigrette
- Chopped Capricosa Salad**  
with white beans, prosciutto, hearts of palm, fresh mozzarella, gardenere, croutons, artichokes, tomato, red wine vinaigrette
- Chopped Waldorf Salad**  
with apple, pickled grapes, celery, field greens, hazelnuts, white French dressing

## SALADS CONTINUED

- Steakhouse Chop Salad**  
with salami, bacon, tomato, cucumber, hard-boiled egg, blue cheese crumbles, club dressing
- Heirloom Tomato and Feta Cheese Salad**  
with radish, croutons, balsamic reduction, garlic oil, dill, feta cheese
- Citrus and Heirloom Beet Salad**  
with walnuts, dill, avocado, feta cheese, sherry mustard vinaigrette
- Heirloom Tomato and Fresh Mozzarella Cheese Salad**  
with basil, balsamic vinaigrette, olive oil croutons

## ENTRÉE SALAD – Plated 16 Buffet 12

- Grilled Chicken Cobb Salad**  
with hard-boiled egg, avocado, tomato, bacon, blue cheese, red onion
- Lump Crab Wedge Salad**  
with tomato, bacon, cucumber, chives, blue cheese
- Crispy Chicken Caesar Salad**  
with romaine hearts, crispy parmigiana reggiano, brioche croutons
- Blackened Shrimp Greek Salad**  
with olives, peppers, tomato, red onion, cucumber, feta cheese
- Balsamic Chicken Chop Salad**  
with corn, tomato, hard-boiled egg, bacon, avocado, red onion, cheddar cheese
- Seared Tuna Nicoise Salad**  
with tomato, olives, marble potato, hard-boiled egg, green beans
- Flat Iron Steak Salad**  
with beets, green beans, cherry tomato, baby red leaf, blue cheese

## DRESSINGS

- Balsamic Vinaigrette**
- Local Honey Vinaigrette**
- Red Wine Vinaigrette**
- White French Ranch**
- Blue Cheese**

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## DESSERTS - Plated 7 Buffet 5

- French Apple Tart with vanilla ice cream, caramel
- Peanut Butter Pie with fresh whipped cream
- Ala Minute Chocolate Lava Cake with vanilla ice cream
- Granny Smith Apple Pie with vanilla ice cream
- New York Cheesecake with blueberry compote
- Banana Cream Pie with pastry cream
- Crème Brulee with fresh berries
- Strawberry Shortcake with sweet biscuit
- 5 Layer Carrot Cake with pineapple sauce
- House Made Donut Holes with caramel dipping sauce
- Mixed Berry Trifle with crème diplomat, pound cake
- Fresh Baked Cookies
- Fresh Baked Brownie and Blondie

## PRESENTATION PLATTERS – Per Person

- Crudité with buttermilk dipping sauce 3
- Hummus, Taziki, Babaganoush, Fresh Pita 3
- Pimento Cheese and Crackers 3
- Fresh Guacamole, Chips and Salsa 5
- 5 Handmade and Local Charcuterie Plate 7
- 5 Local Cheese Plate 5
- Shellfish Tower -market price

## SHAREABLE SIDES - Plated 7 Buffet 5

- Baked Mac N Cheese
- Au Gratin Potatoes
- Truffle Potatoes
- Duck Fat Potatoes
- Potato Puree
- Roasted Garlic Potato Puree
- Local Seasonal Vegetable
- Broccoli
- Green Beans
- Roasted Asparagus
- Roasted Brussel Sprouts
- Roasted Cauliflower
- Lobster Mac N Cheese – Market Price
- Black Truffle Rissotto – Market Price

## HORS d'OEUVRES

*minimum of 6*

- Local Ricotta Crostini 1
- Truffle Deviled Eggs 1
- Potato Croquette 1
- Scotch Eggs 3
- Devils on Horseback 3
- Tuna Tar Tar on Wonton Chips 3
- Lobster Arancini 3
- Prosciutto and Truffle Flatbread 3
- Smoked Trout Jar 3
- Handmade Garlic Sausage en Crouete 3
- Prosciutto Wrapped Asparagus 3
- Mini Crab Cakes 3
- Meatballs and Rosemary Focaccia 3
- Salmon Rillete 3
- Beef Tenderloin Crostini 3
- Duck Confit Slider 3
- Baked Clam Casino 5
- Grilled Blue Oyster with tabasco butter 5
- Maine Lobster Roll 5
- Beef Tenderloin Brochettes 5

\* SEE GROUP SALES MANAGER TO REQUEST A SMALLER GROUP ORDER

ALL PRICES ON MENU ARE SUBJECT TO CHANGE