

# THE ROCKWELL LAKE LODGE

*At least 20 guests required to utilize group menu.  
Under 20 will be charged average of at least \$35 per guest.  
Lunch - \$15 per guest minimum, 20+ guests  
Dinner - \$25 per guest minimum, 20+ guests*

## Plated Dinner Menu

### Fennel Rubbed Pork Porterhouse 18

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

### Local Smoked Pork Chop 17

with jalapeno potatoes, green beans, shitake mushrooms, bacon buerre blanc

### Duck Two Ways 34

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

### Prosciutto Stuffed Chicken 17

with broccoli, cauliflower, potato Au Gratin, roasted chicken jus

### Herb Roasted Amish Chicken 17

with broccoli, truffle mac n cheese, natural reduction

### NY Strip Au Poivre 24

with potato puree, baby carrots, peppercorn sauce

### Mustard Crusted New Zealand Rack of Lamb 48

with wild mushrooms, fingerling potatoes, lamb jus

### Dusted Beef filet mignon 37

with potato puree, asparagus, Cabernet Sauvignon reduction

### Jumbo Shrimp Sautee 19

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 21

with lobster risotto, asparagus, champagne beurre blanc

### Great Lakes Whitefish Almandine 17

with marcona almonds, shallots, portabella mushrooms, green beans, brown butter

### Canadian Walleye Meniere 18

with broccoli, fingerling potatoes, Vidalia onions, wild mushrooms, golden raisins

### Whole Baked 1.5lb Maine Lobster 49

with ritz cracker stuffing, drawn butter, spinach, Truffle potatoes

### New York Strip Shrimp Scampi 33

with heirloom potato cake, asparagus, cabernet sauvignon

### Pan Seared Ancient Grain and Golden Potato Cake 16

with carrots, brussel sprouts, fennel, sherry mustard vinaigrette

### Char Grilled Cauliflower Steak 16

with root vegetable hash, braised kale, chimmi churri sauce

### Roasted Portabella Mushroom 16

with broccoli, cauliflower, cous cous, peppernata, morel reduction

## SOUPS 8

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 with brioche and gruyere cheese

Roasted Chicken and Ten Vegetable Soup with fresh herbs

Turkey Meatball Soup with spinach and mirepoix

## SALADS – 8

Classic Caesar Salad

with brioche croutons, romaine, parmesan crisp

- 15% GRATUITY WILL BE ADDED ON GROUPS OF 10 OR MORE
- SEE GROUP SALES MANAGER TO REQUEST A COPY OF OUR SMALLER SEASONAL MENU FOR SMALLER SIZED GROUPS
- ALL PRICES ON MENU ARE SUBJECT TO CHANGE

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## Iceberg Wedge Salad

with cherry tomato, bacon, cucumber, red onion,  
blue cheese crumbles

## The Lodge Salad

with honey crisp apples, candied walnuts, goat cheese,  
local honey vinaigrette

## Chef's Chop Chop Salad

with salami, bacon, tomato, cucumber, hard-boiled egg,  
Cheddar Cheese, club dressing

## Citrus and Heirloom Beet Salad

with walnuts, dill, avocado, feta cheese, prosciutto, basil  
emulsion

## Heirloom Tomato and Fresh Mozzarella Cheese

with basil, White balsamic vinaigrette, olive oil croutons

## DESSERTS – 8

Honey Crisp Apple Tart with vanilla ice cream

Peanut Butter Pie with bittersweet chocolate ganache

Ala Minute Chocolate Lava Cake with vanilla ice cream

New York Cheesecake with mixed berry 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 house made pound cake

## Appetizers and Hors d'oeuvres

*Each serves about 6 people*

Slow Roasted Pulled Pork with sweet rolls 16

Truffle Deviled Eggs with garden chives 6

Tater Tots with local white Cheddar 6

Devils on Horseback with applewood smoked bacon 12

Prosciutto and Truffle Flatbread with arugula 12

Pigs in a blanket with house made garlic sausage 12

Prosciutto Wrapped Asparagus with boursan cheese 14

Mini Crab Cakes with remoulade sauce 18

Beef Tenderloin Crostini with onion relish 16

Beef Tenderloin Brochettes with Detroit zip sauce 24

Heirloom Tomato Bruschetta with ricotta salada 10

New York Strip Bites with peppercorn cream 18

Kobe Beef Sliders with local white cheddar 15

Roasted Garlic Hummus with from scratch pita 10

3 Cheese Plate with traditional accoutrements 14

Applewood Smoked Cheese Ball with crackers 12

Local Charcuterie with grilled sourdough 16

Assorted Vegetable Sticks with ranch dressing 12

Guacamole with fresh fried tortilla chips 18

Lamb Lollipops with Mongolian marinade 26