

STARTERS —		MAINS -	
ASIAN SPARE RIBS Slow-braised Pork Ribs, Asian Barbecue Sauce (6)	16	STEAK AND GNOCCHI Hanger Steak, Gnocchi, Arugula and Mushroom Sauté, Honey Balsamic Reduction	21 d
ANGRY HAWAIIAN Grilled Pineapple, Teriyaki Sauce, Pickled Jalapeños, Kalua Pork on a Flatbread	14	CHEF'S SIGNATURE BURGER 1/2 lb. Brisket-Blend Burger, Red Wine Aioli, Roasted Poblano Bacon	18
SKILLET ROASTED MUSSLES Herb Broth, White Wine, Chives, Smoked Salt, Grilled Bread	15	Jam, Arugula, Cheddar, Bourbon-Caramelized Mushrooms and Onions, Brioche Substitute with Beyond Burger	
THIGH HIGH CHICKEN Cheddar Biscuits, Crispy Fried Chicken Served with Spicy Pickles and a Hot Honey Drizzle	15	GRILLED CHICKEN BLAT Grilled Chicken, Citrus Aioli, Bacon, Lettuce, Avocado, Tomato, Brioche	15
WINGS Fried Chicken Wings, Choice of Sauce: Hot, Mild, BBQ, Garlic Parmesan, Sweet Thai Chili (10)	17	SEASONAL SALMON Maple Dijon Glaze, Spinach and Mushroom Sauté, Citrus Dill Gremolada, Roasted Squash	18
SALADS —		VEGETABLE STIR FRY V	14
CAESAR Caesar Dressing, Romaine, Shaved Parmesan, House-Made Croutons	12	Seasonal Vegetables, Wok-Seared Mushrooms, Asian Umami Sauce, White Rice Gluten-free option available G	
GREEK Greek Dressing, Mixed Greens, Pepperoncini, Feta, Red Onion, Kalamata Olives	12	ROC CITY GARBAGE PLATE Choice of Burgers or Hot Dogs, Homefries, Macaroni Salad, Spicy Roc Meat sauce,	15
SOUTHWEST CHICKEN Mixed Greens, Grilled Chicken Breast,	18	Chopped Onion, Yellow Mustard	
Roasted Corn, Black Bean Relish, Tortilla Strips, Avocado Lime Crema		DESSERT	
SOUPS	8	TABLESIDE S'MORES* Marshmallows, Graham Crackers, Chocolate, Peanut Butter Cups (Serves 2) *unavailable for room service	15
SOUP DU JOUR	7	DING DONG CAKE	8
ADD-ONS	5	Chocolate Cake, Fudge and Whipped Cream Topped (Locally Sourced from Savoia's Bake	ery)
CHICKEN SHRIMP SALMON STEAK	7 8 14 9	NY STYLE CHEESECAKE New York Cheesecake, Strawberry Compote (Locally Sourced from Cheesy Eddie's)	8