

APPETIZERS

JUMBO SHRIMP COCKTAIL 19

ESCARGOT, SCAMPI BUTTER 14

OYSTER BAY BLUE POINT OYSTERS 4.5 EA

JUMBO LUMP CRAB CAKE 20

chilled haricot vert corn salad,
pommery mustard sauce

SHRIMP & CRAB MARTINI 21.5

jumbo shrimp, colossal crabmeat, remoulade

CAPRESE 16.5

fresh mozzarella, tomatoes, red peppers,
balsamic vinaigrette

FRIED CALAMARI 17

hot & sweet cherry peppers, pomodoro sauce

SOUPS AND SALADS

ROD'S SIGNATURE CRAB BISQUE 12

petite crab cake

FRENCH ONION SOUP GRATINÉE 9

SOUP DU JOUR 7

REGULAR SIZE | SMALL

CLASSIC CAESAR SALAD 19 | 13

ROD'S BLT WEDGE 17 | 10.5

iceberg lettuce, tomatoes, neuski farms bacon,
bleu cheese wedge, bleu cheese dressing

KALE SALAD 14 | 12

granola, grapes, apple, pumpkin seeds
& goat cheese, honey dijon dressing

HOUSE SALAD 12 | 9.5

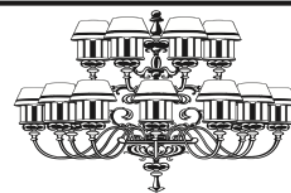
mesclun greens, candied pecans,
bleu cheese crumbles
& tomatoes, balsamic vinaigrette

BEEF SALAD 14 | 12

roasted red & golden beets with baby arugula,
candied pecans & goat cheese, raspberry vinaigrette

ROD'S

STEAK & SEAFOOD GRILLE
FINE WINES AND SPIRITS



HOUSE-AGED USDA PRIME

KELLER FAMILY SPECIAL NY SIRLOIN 55

FILET MIGNON 53 | PETITE FILET MIGNON 44

BLACKENED DELMONICO "COWBOY CHOP" 59

RIB VEAL CHOP 51

ROD'S SLICED TENDERLOIN 49

vidalia onion strings & mashed potatoes, demi-glace

BERKSHIRE PORK CHOP 36

center cut chop with sweet corn risotto
& vegetable bouquet, demi-glace

SURF AND TURF 60

petite filet and lobster tail served with half lemon
and drawn butter

ROAST PRIME RIB, AU JUS 55
(AVAILABLE FRIDAY & SATURDAY)

STEAK ADDITIONS

**DELUX – MAYTAG BLUE CHEESE, ROSEMARY DEMI-GLACE,
WILD MUSHROOMS & CRISPY ONION STRINGS 11**

AU-POIVRE SAUCE 3

BEARNAISE SAUCE 3

ALA OSCAR STYLE 16.5

LOBSTER TAIL 22

****PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES PRIOR TO
ORDERING****

**21% GRATUITY AND \$2.50 DELIVERY CHARGE IS AUTOMATICALLY ADDED FOR
ROOM SERVICE ORDRES**

ENTREES

PENNE WITH LOBSTER 35

fresh lobster, light tomato cream sauce

NORTH ATLANTIC SALMON 32

mashed potatoes & sauteed broccoli rabe,
cherry tomato vinaigrette

ROASTED FREE RANGE CHICKEN 32

mashed potatoes & vegetables, natural jus

GRILLED SWORDFISH 34

marinated with fresh herbs & citrus
served rosti potato cake & sauteed broccoli,
classic lemon chardonnay sauce

PAN-SEARED SCALLOPS 38

with creamy gorgonzola polenta & asparagus,
pan sauce & balsamic glaze

JUMBO LUMP CRAB CAKES 40

chilled haricot vert corn salad, pommery mustard
sauce

CHILEAN SEA BASS 40

pan seared with wilted leeks &
hand turned potatoes, cilantro court bouillon

FRESH VEGETABLE NAPOLEON 23

tomato, eggplant, zucchini, yellow squash, portobello,
sweet onion, asparagus & fresh mozzarella

SIDES

CRISPY SHALLOT MASHED POTATOES 9

LOBSTER MAC & CHEESE 17

STEAKHOUSE CREAMED SPINACH 10

ROASTED WILD MUSHROOMS 11

GRILLED ASPARAGUS, PARMIGIANO-REGGIANO 13

SWEET VIDALIA ONION STRINGS 10

BRUSSELS SPROUTS, APPLEWOOD SMOKED BACON 10

STEAKHOUSE BAKED POTATO 11

WILD MUSHROOM & BLACK TRUFFLE RISOTTO 13

FRENCH FRIES 8

MACARONI AND CHEESE 12

POTATOES AU-GRATIN 12