

SOUP

CORN BISQUE

Velvet cream corn soup made with fresh, sweet smoked corn, topped with vegetables, cheese, and cilantro oil (DF, GF, V)

SALADS

CAESAR SALAD

Our version of the classic with focaccia croutons (DF, V)

HOUSE SALAD

Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a garlic cilantro vinaigrette (GF, V)

WEDGE SALAD

Chilled wedge of iceberg lettuce, bacon, tomatoes, red onions, with blue cheese dressing (GF, V)

BURRATA TOMATO SALAD

Fresh Burrata di Bufala, tomatoes, and fresh basil drizzled with extra virgin olive oil and balsamic reduction (GF, V)

SIZZLING PLATTERS

CAULIFLOWER AND BANANA CURRY

With coconut milk and fresh ginger, served with basmati rice (DF, GF, V)

STIR FRIED BEEF

Served with fried rice (DF, GF)

ASIAN-MARINATED SKIRT STEAK

With stir-fried vegetables and fried rice (DF)

JERK PORK TENDERLOIN

With fried plantains and rice and peas (DF, GF)

PEPPER SHRIMP

With sweet and sour vegetables, served with coconut ginger rice (DF, GF)

ISLAND-STYLE SEAFOOD BOIL

With shrimp, lobster (seasonal), crab, clams, mussels, snapper, corn on the cob, and island potatoes (DF, GF)

Cook your meal live at the table on one of our sizzling stones!

Please inform your server of any allergies or dietary restrictions.

Dairy Free (DF) Gluten Free (GF) Vegetarian (V)

ENTREES FROM THE ROCK

GRILLED BEEF FILET MIGNON 6-OZ

With oven-roasted fingerling potatoes, tossed vegetables, scented with red wine reduction (DF, GF)

NEW YORK STRIPLOIN

With grilled vegetables, roasted potatoes, and red wine au jus (DF, GF)

ROSEMARY MARINATED BEEF RIB EYE

Chimichurri with smashed potatoes, and tossed vegetables (DF, GF)

TEXAS-STYLE COWBOY STEAK

With sautéed vegetables and oven-roasted fingerling potatoes (DF, GF)

FLANK STEAK

With chimichurri sauce, smashed potatoes, and tossed vegetables (GF)

PEPPER CRUSTED AHI TUNA

With vegetable rice, scented with truffle oil (DF, GF)

BLACKENED ATLANTIC SALMON

With a caper butter sauce, oven-roasted fingerling potatoes, and sautéed vegetables (DF, GF)

CHICKEN BREAST SUPREME

Pan roasted chicken breast with mushroom ragout and smashed potatoes (GF)

ROASTED PINEAPPLE STEAK

Vegetable ratatouille, tomato basil sauce, with garlic mashed potatoes (GF, V)

DESSERTS

CHEF'S SIGNATURE DESSERTS

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