# HOT ROCK GRILLING 

ADD A GARLIC BUTTER BREADSTICK FOR \$2
Your sliced meat or seafood will be delivered to your table with a 650 degree rock where you cook \& season your entree to your liking.

## STOCK YOUR ROCK

## CHOOSE YOUR MEAT OR SEAFOOD

After your original 6 oz order, additional items can be ordered from the 3 oz add-ons

## MEAT

Pork Loin* 6 oz. 14.99
Pork Tenderloin* 6 oz. 16.99
Filet Mignon* 6 oz. 27.99
Tavern Cut Steak* 6 oz. 15.99


## COMBO

Combo Platter for Two 49.99
3 oz. of each: Scallops*, Filet Mignon*, Tavern Cut*, Pork Loin*, \& Shrimp*

## 3 OZ. ADD-ONS

Shrimp* 7.99 | Scallops* 10.99 | Filet Mignon* 11.99 | Tavern Cut* 4.99 | Pork Loin* 4.99 | Pork Tenderloin* 6.99

## CHOOSE TWO SAUCES WITH EVERY ORDER

Ahi Dipping Sauce, Bacon Sriracha Cremosa, Balsamic Glaze, Caribbean Jerk Sauce, Charred Pineapple Bourbon Sauce, Chimichurri Mayo, Chipotle Thai Cream Sauce, Cocktail Sauce,
Creamy Cayenne Horseradish, Creamy Horseradish, Habanero Mayo, Hot Honey Sauce, Korean BBQ, Lemon Mayo Horseradish, Peppercorn Honey Mustard, Plum Chipotle Raspberry, Salsa, Sweet \& Smoky BBQ,

Sweet Jalapeño BBQ, Sweet \& Sour Sauce, Spicy Tartar Sauce, Sriracha Cremosa, Tzatziki Sauce Add an extra sauce for . 50

## CHOOSE YOUR SIDE

Includes sautéed onions \& mushrooms baked potato, asparagus mashed potatoes, skinny fries, thick-cut fries, sweet potato fries, cilantro white rice, spanish rice, garlic asparagus, broccolini, coleslaw, fruit

## OUR ROCKIN' RULES

Meat, seafood, \& vegetables can be cooked on the rock. Please refrain from putting black pepper and sauces on the rock, they will burn. Please season \& sauce food after it is cooked. Thanks!

Hot rocking is like fondue without the oil. Use your tongs like a spatula to release your meat and seafood if it adheres to the rock.

Watch children carefully. Even when the rock cools down some, it is never cool enough to touch.
Due to the fact that the hot rock can melt the bar top, hot rocks can only be ordered at tables.
LET US KNOW IF YOU NEED A SECOND ROCK.
Your rock will stay hot for approximately 20 minutes.
Take your time cooking, we can always bring you another rock.
*Consuming raw or undercooked meat or seafood may increase your risk of a food borne illness

