

PASTAS

Served w/ cup of soup of the day or a tossed salad or a caesar salad
Upgrade to cup of vegetarian chili, French onion soup or chimney salad, add 2.99

Pasta Options:

Capellini, spaghetti, whole wheat pasta, rigatoni, or gluten-free penne
Make **G** add 2.99

Add meatballs 8.99 **G**

Rock Classic RIGATONI WITH VODKA SAUCE

Rigatoni tossed in our classic pink cream sauce 13.99
(w/ chicken add 4.99, w/ shrimp add 6.49)

NEW

SUNDAY GRAVY

Traditional family Sunday sauce w/ a homemade meatball, two link sausages & rigatoni, finished w/ a dollop of ricotta cheese & fresh basil. Served w/ bread and butter 18.99
G add 3.99 w/ glutenless penne & baguette

HOMEMADE LASAGNA **G**

Lasagna sheets layered w/ homemade meat sauce & mozzarella 14.99
(add crumbled sausage 2.99)

Rock Classic CHIPOTLE PASTA

Rigatoni pasta sautéed in a chipotle cream sauce & topped w/ diced tomatoes, scallions & fresh Grana Padano cheese 14.99
(w/ chicken add 4.99, w/ shrimp add 6.49)

HOMEMADE MACARONI & CHEESE

Elbow macaroni tossed in a Velveta Alfredo sauce, combined w/ asiago, cheddar, Monterey Jack & chopped bacon & topped w/ oven baked golden brown breadcrumbs 13.79

CAPELLINI MONAGO

Capellini pasta tossed in olive oil, garlic, fresh spinach & ripe tomatoes 12.99
(w/ chicken add 4.99, w/ shrimp add 6.49)

SAUSAGE BACON KALE RIGATONI

Rigatoni pasta tossed w/ sautéed onions, garlic, kale, bacon & Italian sausage in a cream sauce, topped w/ fresh Grana Padano cheese 14.99
(w/ chicken add 4.99, w/ shrimp add 6.49)

SIDES

4.99

- | | |
|--|-----------------------------|
| Pasta | Mixed Greens G |
| French Fries G | Rice & Beans G |
| Cajun Fries G | Cilantro-Lime Rice G |
| Tortilla Chips G | Carolina Slaw G |
| Roasted Garlic Sweet Potatoes G | |

SPECIALTY SIDES

5.29

- | | |
|---------------------------|----------------------------|
| Brussels Sprouts G | Macaroni & Cheese G |
| Sautéed Spinach G | Sautéed Broccoli G |
| Tater Tots G | |

(upgrade to Onion Rings or Rock Fries add 2.99)
(add a side glutenless bread baguette 2.99)

Entire menu available for takeout, To-go containers add .25 each / Plate splitting charge .99 / Groups of 10 or more add 19% gratuity

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BW 03.19.25

FAVORITES

POWER BOWL **G**

Kale & spinach mix tossed in a lemon vinaigrette, topped w/ caramelized walnuts, raisins, garbanzo beans, cucumber, charred balsamic Brussels sprouts, chopped apples, pickled red onion, bacon & avocado, finished w/ feta cheese 15.99
(does not come w/ soup or salad)

CEDAR PLANKED SALMON

Seasoned salmon roasted on a cedar plank w/ brown sugar & balsamic glaze, served w/ capellini pasta tossed in garlic, spinach & tomatoes 21.29
G add 2.99

STEAK OVER LOADED SWEET **G**

Open sliced steak grilled to your liking, served over our signature garlic roasted sweet potatoes, which are draped w/ a delicious blend of cheeses, roasted red peppers & corn, drizzled w/ Thai chili & chimichanga sauce 22.99
(does not come w/ soup or salad)

HOMEMADE FISH & CHIPS

Fresh cod in a homemade beer batter w/ French fries & a side of tartar sauce 17.99
(malt vinegar available upon request)

HOMEMADE CHICKEN POT PIE

Chopped chicken w/ garden fresh vegetables cooked in a flavorful sauce topped w/ a flaky crust 19.29

CHIMNEYCHANGA

A delicious soft fried dough, stuffed w/ rice, beans, cheese, salsa verde & chicken. Topped w/ pico de gallo & sour cream, nestled on a bed of lettuce 9.99
(no substitutions, does not come w/ soup or salad)

Rock Classic

FIRE GRILLED RICE BOWL **G**

Cilantro-lime rice topped w/ char-grilled zucchini, squash, tomatoes, roasted garlic sweet potatoes, fresh peppers & sweet onions, finished w/ a creamy chile dressing, & a sweet & spicy sauce.

Choice of:

- | | |
|--|------------------------------------|
| Grilled Vegetables 17.49 | Seasoned Blackened Mahi Mahi 23.29 |
| Slow Smoked Beef Brisket 21.29 | Savory Grilled Salmon 21.29 |
| Char-grilled Chipotle Glazed Chicken 19.29 | Succulent Grilled Shrimp 21.29 |

HOUSE SMOKED CHIMNEY RACK RIBS **G**

Sweet, tangy & tender BBQ baby back ribs, w/ French fries & Carolina slaw 24.59

SMOKED BARBEQUE PLATTER **G**

House-smoked beef brisket, BBQ baby back ribs, & Carolina slaw. Choice of French fries or roasted garlic sweet potatoes 26.59
(does not come w/ soup or salad)

HOUSE SMOKED BEEF BRISKET **G**

Tender beef brisket served w/ Carolina slaw, hot cherry peppers & BBQ sauce on the side. Choice of French fries or roasted garlic sweet potatoes 21.29

MAHI MAHI PLATTER **G**

Seasoned blackened mahi mahi served over a bed of cilantro-lime rice, topped w/ your choice of Brussels sprouts or sautéed spinach, finished w/ a drizzle of balsamic glaze 21.29

OPEN SLICED STEAK*

Carved steak grilled to your liking & served over toasted buttered bread w/ French fries 19.99

CHICKEN FRANCAISE

Boneless chicken breast egg battered & sautéed in a white wine lemon butter sauce w/ a choice of side 21.29
G add 2.99

HOUSE BREADED EGGPLANT PARMESAN

Fresh eggplant cutlets topped w/ tomato sauce, ricotta & mozzarella cheese, served w/ a choice of side 16.99

PAN SEARED CHICKEN PARMESAN

Breaded boneless chicken cutlet topped w/ marinara sauce & mozzarella cheese, served w/ a choice of side 21.29
(upgrade to Vodka Sauce add 1.99)
G add 2.99

DESSERTS

HOT FUDGE OR DULCE DE LECHE SUNDAE

Choice of ice cream, hot fudge or dulce de leche, whipped cream & a cherry 7.59
G sub fudge w/ chocolate syrup

MOLTEN CHOCOLATE EXPLOSION

Chocolate cake served warm filled w/ a dark chocolate truffle 9.59
(a la mode add 2.79)

LAVA COOKIE

A delicious chocolate chip cookie w/ a warm chocolate ganache center, vanilla ice cream & whipped cream 9.59

NEW OREO SUNDAE **G**

Choice of ice cream topped w/ crushed Oreos and hot fudge, finished w/ 3 whole cookies, whipped cream, drizzled chocolate syrup & a cherry 8.59

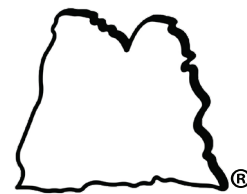
HAND SCOOPED LOCAL ICE CREAM Cup 4.59 **G**

- | | | |
|--|---|--|
| Vanilla
A classic flavor w/ a simple, sweet taste & a rich & creamy texture | Chocolate
A sweet treat w/ delicious rich & creamy chocolate flavors | Rainbow Sherbert
Citrus inspired, refreshing rainbow sherbet |
| Chocolate Thunder
Rich chocolate ice cream, swirls of luscious fudge, & bites of chocolate chips | Midnight Caramel River
Creamy golden vanilla & dark chocolate ice cream flooded w/ a thick & rich caramel swirl | Coffee
The perfect balance of bitter & sweet w/ a smooth & creamy texture that melts in your mouth |

Toppings: Hot Fudge, Whipped Cream, Chocolate Syrup, Dulce de Leche, Rainbow Sprinkles, Cherry

Sorry, no plate splitting on desserts, sharing is fine. Tables supplying their own cake or dessert will be charged .99 per person.

EAT AT THE ROCK



Chimney Rock Inn

1863

Bridgewater (732) 469-4600

Winter 2025

Flemington (908) 788-8800

STARTERS

Rock Classic

LOADED ROCK FRIES **G**

Seasoned straight cut French fries topped w/ Monterey Jack, cheddar cheese & bacon, served w/ a side of southwestern sauce 12.79

FRIED PICKLES

Battered fresh pickle chips deep fried to a golden crisp & served w/ a side of chipotle ranch 9.59

GARLIC PRETZEL KNOTS

A Rock classic w/ a unique twist. Freshly baked pretzel knots topped w/ fresh garlic, oil & spices, served w/ a side of tomato sauce. 7.99

PIEROGIES

Large potato dumplings sautéed in butter w/ golden brown onions & served w/ a side of sour cream 9.59

ONION RINGS

Beer battered golden onion rings served w/ a side of chipotle ranch 9.99

HOMEMADE MOZZARELLA STICKS

Fresh cut mozzarella cheese tossed in-house w/ Italian breadcrumbs. Served w/ tomato dipping sauce on the side 11.79

CHICKEN TENDERS

Boneless chicken tenderloins breaded & served w/ homemade honey mustard sauce 10.59
(buffalo style w/ blue cheese & celery, add 2.49)

NEW BONELESS WINGS

1/2lb. lightly breaded chicken tossed in your choice of sauce: Signature Buffalo, BBQ, Garlic Buffalo or Thai Chili. Celery & blue cheese dressing 10.99

BUTTERED PRETZEL

A grand handmade, salted, whole wheat pretzel w/ a new twist. Basted in butter, served w/ queso blanco cheese sauce & mustard for dipping 9.59

Rock Classic

QUESO BLANCO TATER TOTS **G**

Crispy tater tots, queso blanco, guacamole, pico de gallo, green onions, jalapeño, cilantro, a roasted poblano sauce & Cotija cheese 11.79
(add chipotle chicken 5.99, add smoked brisket 6.99)

NAGHOS SUPREME **G**

Crispy tortilla chips topped w/ diced fresh tomatoes, jalapeños, our homemade cheese blend, queso sauce & choice of Mexican beef or vegan chili 12.79
(add sour cream 1.49, add guacamole 2.99)

V VEGAN NAGHOS SUPREME **G**

Plant-based chorizo, vegan chili, jalapeños, black olives, salsa, tomato & a vegan cheese blend 15.99
(add sour cream 1.49, add guacamole 2.99)

V HOMEMADE GUAC & CHIPS **G**

Guacamole made fresh w/ avocado, tomatoes, onion, jalapeño, cilantro & lime juice served w/ seasoned house cooked tortilla chips 9.59

NEW MEATBALLS

Two homemade meatballs topped w/ tomato sauce, shredded mozzarella & ricotta cheese. Side of bread for dipping 12.99
G add 2.99 for glutenless baguette

Rock Classic

BUFFALO SHRIMP

Fried shrimp tossed in buffalo sauce & our house blended crispy coating, served w/ celery sticks & a side of blue cheese 12.79

BUFFALO WINGS

3/4 of a pound of wings braised & doused in your choice of sauce: Signature Buffalo, BBQ, Garlic Buffalo or Thai Chili. Celery sticks & blue cheese dressing 12.29
G add 1.29 - any flavor

NEW

FAJITA QUESADILLA **G**

Tender grilled chicken & fresh fajita vegetables stuffed inside a tortilla with a four cheese blend & mojo sauce; seared until golden 12.99

HOST AN EVENT AT THE ROCK!

PRIVATE ROOMS
PARTY PACKAGES
LARGE GROUPS WELCOMED

VIEW OUR PARTY PACKAGES



FOOD TRAYS TO GO!

PARTYING AT HOME?
LET US DO THE COOKING!

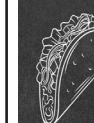
VIEW OUR CATERING MENU



WEEKLY SPECIALS

28' EPIC PIZZA MONDAY

ONLY \$19.99, REGULARLY \$33.99
TOPPINGS 2X REGULAR PRICE



TEX-MEX TUESDAY

NACHOS SUPREME \$7.99
QUESADILLA \$9.99
TACOS (3) \$7.99
EXCLUDES MAHI TACOS
GRANDE MARGARITAS STARTING AT \$7.99
ADD \$1 FOR FLAVORS



WINE WEDNESDAY

1/2 OFF ALL 6OZ WINE GLASSES

CRISPY CHICKEN SANDWICH THURSDAY

ONLY \$9.99, REGULARLY \$14.99
*NASHVILLE HOT CHICKEN SANDWICH
ADD \$1.00*
\$5 CRAFT BEER THURSDAYS



SPECIALS ARE AVAILABLE DINE IN ONLY.

To our customers w/ food allergies:
As we are taking the greatest efforts to provide you w/ an allergen free meal, please note CRI has many products in our facilities & there is a potential of cross contamination in our shared cooking & preparation areas. Therefore, we cannot absolutely guarantee that the food you receive is completely allergen free. So, we can better serve you, please inform your server regarding any food allergy you may have.

Cape May IPA

\$4.99 Pints
Monday- Thursday



MICHAEL A. PETRUCCI

490 KENILWORTH BOULEVARD
KENILWORTH, NJ 07033
973.558.2676
MICHAEL.PETRUCCI@PROVIDENT.BANK

Provident BANK | FIDIC

To advertise on our menu, ask a manager for more information, visit www.chimneyrockinn.com/marketing or email: marketing@chimneyrockinn.com

FEATURED DRINKS

ELDERFLOWER LEMONADE 12

Tito's vodka OR Tanqueray gin, honey, St. Germain, lemon, lime & salt rim

CRANBERRY SPARKLER 12.5

Sourland cranberry vodka, St. Germain, lemon, agave, prosecco & lemon twist

SPICY PINEAPPLE MARGARITA 12

Espolón Blanco, Cointreau, homemade sour mix, pineapple juice, jalapeño & Tajin rim

BITTER NEW YEAR 12

Bombay Bramble, Angostura bitters, prosecco, lemon juice, agave & a lemon twist

MAPLE BOURBON SMASH 12

Bulleit bourbon, maple syrup, lemon juice, Ango bitters, cherry & orange

ESPRESSO MARTINI 12

Stoli Vanilla, Three O's Espresso vodka, agave & espresso mix

FEATURED WINES

6 oz Glass / 9 oz Glass / Half-Liter / Liter

RED

ROBERT MONDAVI PINOT NOIR

Rose petals, black tea essence, medium bodied 9.5 / 13.5 / 20 / 38

BREAD & BUTTER CABERNET SAUVIGNON

Ripe, luscious, bold layers of mocha, fresh berries, toasted oak & rich vanilla 9.5 / 13.5 / 20 / 39

WHITE

BREAD & BUTTER CHARDONNAY

Lush, balanced, creamy notes of vanilla bean, almond & tropical fruit 9.5 / 13.5 / 20 / 39

SANTA MARGHERITA PINOT GRIGIO

Refreshing, well-balanced & full of golden delicious apple flavors. 16 / 21 / 35 / 65

BLUSH

BERINGER WHITE ZINFANDEL

Fresh red berry, citrus & melon, highlighted w/ nutmeg & clove 7.5 / 10.5 / 16 / 30

SANGRIA

HOMEMADE RED SANGRIA

Refreshing homemade red sangria made from Reserva Cabernet Sauvignon, Ferreira Port wine, Marquette Triple Sec & Brandy mixed w/ fresh fruit & citrusy flavors 8 / 11 / 19.99

BREWSKIS

BLUE MOON DRAFT
CAPE MAY DRAFT
GUINNESS DRAFT
BUDWEISER DRAFT
STELLA ARTOIS DRAFT
MILLER LITE DRAFT

HEINEKEN
DEPARTED SOLES
FLEMINGTON FOG
CORONA EXTRA
BROOKLYN LAGER
MICHELOB ULTRA

FULL BEER MENU



SOUPS & SALADS

SOUP OF THE DAY

Cup: 4.59, Bowl: 5.99

HOMEMADE FRENCH ONION SOUP 6.99

SIDE TOSSED SALAD OR SIDE CAESAR SALAD 5.99

w/o croutons

CHIMNEY SALAD

Garden fresh lettuce, tomatoes, peppers, cucumbers, pepperoncinis, onions & olives 9.59

GARBAGE SALAD

Capicola ham, pepper ham, salami, grilled chicken, fresh mozzarella, & provolone w/ tomatoes, cucumbers, roasted red peppers, Kalamata olives, artichoke hearts, red onions & salad mix. Chopped & tossed w/ our red wine vinaigrette, topped w/ two pepperoncinis. 17.99

COBB SALAD

Chickpeas, avocado, tomatoes, Applewood smoked bacon, hard boiled eggs, sliced radish & gorgonzola over mixed greens tossed in a homemade Dijon vinaigrette 13.99

CAESAR SALAD

Fresh romain lettuce tossed in a creamy caesar dressing w/ Parmesan cheese & garlic toasted croutons 10.99

KALE SALAD

Shredded kale, carrots & red cabbage tossed w/ Gala apples, croutons, chickpeas, bacon, sunflower seeds, red onions, Grana Padano cheese & an apple cider vinaigrette 11.79

VEGAN CHILI

Signature slow cooked chili recipe w/ zucchini, yellow squash, eggplant, corn & fire roasted tomatoes, green onions & avocado.

Served w/ our homemade tortilla chips for dipping. Cup: 5.29 Bowl: 7.59

BRUSCHETTA SALAD

Grilled chicken w/ mixed greens, pasta, fresh mozzarella, tomatoes, Parmesan cheese & roasted garlic crostini bread w/ a side of balsamic vinaigrette 16.99

ROCK CHOP SALAD

Chopped grilled chicken, avocado, corn, bacon, Gorgonzola, cucumbers, tomatoes, mixed lettuce & croutons w/ a side of poppy seed dressing 16.99

BUFFALO CHICKEN SALAD

Chicken tenders in our famous buffalo sauce over mixed greens, blue cheese dressing, topped w/ tomatoes, cheddar, onions & olives 15.99

APPLE GROVE SALAD

Iceberg, romaine & mesclun lettuce mixed w/ raspberry vinaigrette & topped w/ raisins, fresh apple slices, caramelized walnuts, caramelized onion & Gorgonzola cheese 9.99

Add: Grilled or Crispy Chicken 5.99, Shrimp 6.99, Brisket 6.99, Grilled Salmon 7.99, Steak* 9.99, Blackened Mahi Mahi 9.99, or Mesclun 1.29. Excludes Tossed Salad.

House Vinaigrette, Caesar, Creamy Italian, Blue Cheese, Ranch, Balsamic Vinaigrette, Dijon Vinaigrette, Raspberry Vinaigrette, Southwestern or Poppy Seed.

HANDHELDS

Served w/ your choice of side.

HOMEMADE CRISPY CHICKEN

Fresh chicken breast coated in a homemade batter, served on our Brioche bun, pickles & lettuce topped w/ zesty sauce. Available w/ original or spicy sauce 14.99

RIBEYE PHILLY CHEESESTEAK

Aged US choice grade a steak hand sliced, on a hoagie roll, w/ American cheese, sautéed peppers & onions 14.99

GROWN UP GRILLED CHEESE

A toasted pressed sandwich w/ a melted three cheese blend packed w/ smoked beef brisket, BBQ sauce, pickles & onion rings 12.79

ITALIAN SUB

Capicola ham, pepper ham, salami & provolone topped w/ tomatoes, onions, & lettuce on a soft hoagie roll doused w/ oil & vinegar 15.99

NASHVILLE HOT CHICKEN

Fresh crispy chicken breast topped tossed in our homemade Nashville hot sauce, topped w/ pickles, served on our toasted Brioche bun w/ a side of ranch 15.99

BLACKENED MAHI MAHI

Seasoned blackened mahi mahi on a toasted Brioche bun w/ tomato, Carolina slaw, pickled red onions & spicy sauce 17.99

MAYAN CHIPOTLE

Grilled chicken, Applewood smoked bacon, guacamole, muenster cheese & charred tomato on a toasted Brioche bun 14.99

SMOKED BRISKET

Tender beef brisket, Carolina slaw, pickles & hot cherry peppers on a toasted Brioche bun. BBQ sauce on the side 14.99

TAGOS

Served w/ three soft or hard corn tortillas.

CHIPOTLE CHICKEN

Chipotle chicken, avocado salsa, sliced radish, diced onions, refried beans, Cotija cheese & cilantro 12.29

AL PASTOR

Soft shell, Al Pastor pork, diced pineapple, onion, sliced radish, avocado salsa, Cotija cheese, & fresh cilantro 12.79

OLD SCHOOL GROUND BEEF

Hard shell or soft shell white corn tortillas filled w/ ground beef, shredded cheddar cheese, lettuce & pico de gallo 12.29

SHREDDED BRISKET

Shredded brisket, avocado salsa, sliced radish, pickled onions, cilantro & Cotija cheese 12.79

BLACKENED MAHI MAHI

Seasoned blackened mahi mahi, avocado salsa, Cotija cheese, radish, onion, avocado, cilantro & Carolina slaw 15.99

VEGAN

Homemade cilantro lime rice, topped w/ our classic vegetarian chili, avocado salsa, vegan cheese & cilantro 11.89

THIN & TASTY

PREMIUM TOPPINGS

Extra Cheese, Sausage, Fresh Broccoli, Grilled Veggies, Pepperoni, & Breaded Eggplant

Half Pie 1.75 each | Whole Pie 3.49

LEGENDARY PIZZA

TOPPINGS

Black Olives, Basil, Fresh Onions, Fresh Mushrooms, Pineapple, Fresh Sliced Tomatoes, Jalapeños, Sweet Peppers, Red Onions, Sliced Hot Peppers, Fresh Garlic, & Onion Rings

Half Pie 1.49 each | Whole Pie 2.99

SINCE 1955

EXTRAS

Vegan Pepperoni, Vegan Chorizo, Bacon, Ham, Anchovies, & Gluten Free Meatballs

Half Pie 2.49 each | Whole Pie 4.99

Small: 12" (8 slices) | Large: 14" (12 slices) | Whopper: 18" (12 slices) | Epic: 28" (20 slices) | Glutenless: 12" (8 slices)

** Not available in half | ** Gluten free available for an additional charge



Our legendary homemade thin-crust pizza topped w/ our signature sauce & shredded mozzarella. A "Rock Classic" since 1955!

MARGHERITA

Homemade thin crust, plum tomato sauce, fresh mozzarella & basil



MARGHERITA ROSA

Our Margherita pizza topped w/ homemade pink vodka sauce

HONEY SRIRACHA CHICKEN

Topped w/ sweet & spicy honey sriracha sauce, bacon, chicken, spinach, sautéed onions, ricotta & mozzarella cheese



BUFFALO CHICKEN

Traditional pie topped w/ grilled chicken & signature buffalo sauce. (add crumbled blue cheese 1.99)

PRETZZA

Our original homemade pretzel crust, topped w/ a crushed tomato sauce & cheddar cheese blend. Served w/ queso Blanco

FOUNDERS PIZZA

Our delicious thin crust topped w/ Artisan sauce, mozzarella cheese, crumbled sausage, pepperoni, chopped roasted garlic & fresh basil

HOT HONEY RONI

Our signature thin crust cheese pizza made w/ layers of pepperoni doused in Mike's sweet, savory & spicy hot honey

MEATBALL PARM

Homemade pizza sauce & glutenless meatballs covered w/ shredded mozzarella & dollops of ricotta. Finished w/ Grana Padano cheese



CHICKEN BACON RANGH

House made creamy ranch base covered w/ shredded mozzarella cheese, topped w/ chicken tenders & crispy Applewood smoked bacon

BURGERS

Includes choice of side | Add your favorite toppings
Substitute a turkey burger, impossible burger, or grilled chicken for any burger

CREATE YOUR OWN

1/2 lb Angus Beef Burger Starting at 13.79*

All burgers are cooked from medium to well done & served w/ fresh lettuce, tomato & onions

PROTEIN OPTIONS

TURKEY BURGER

IMPOSSIBLE BURGER

GRILLED CHICKEN

BUN CHOICES

BRIOCHE BUN

GF ROLL add 1.99

ADD-ONS

Jalapeños
Hot Peppers
Sautéed Onions
Sautéed Mushrooms
Applewood Bacon

CHEESE

American
Cheddar
Pepper Jack
Provolone
Swiss

CHOICE OF SIDE

French Fries
Cajun Fries
Tortilla Chips
Sweet Potato Wedges
Rice & Beans
Tossed Salad
Mixed Greens
Carolina Slaw

add 1.49 each

included w/ burger

CHIPOTLE GUACAMOLE*

Topped w/ chipotle sauce & Monterey Jack & cheddar cheese, guacamole, caramelized onions, shredded lettuce & chipotle ranch dressing 15.99

COWBOY BURGER*

Applewood smoked bacon, cheddar cheese, BBQ sauce & an onion ring 15.99

GLUTENLESS DELUXE*

1/2 lb. fresh Angus beef burger, topped w/ lettuce, sliced tomato & fresh onion on a gluten free bun served w/ French fries 15.99

FRENCH DIP BURGER*

Topped w/ melted swiss & fontina cheese & caramelized onions, drizzled w/ zesty horseradish cream sauce & served w/ a side of homemade French onion broth 15.99

THE BEAST*

A supersized one pounder Big Rock! Two 1/2 lb patties, lettuce, pickles, onion, tomato & cheese w/ special sauce on a triple decker Brioche bun 19.99

AMERICANA*

Topped w/ cheddar cheese, pickle chips, lettuce, tomato & onion rings, finished w/ our special sauce 15.99

J.D. BURGER*

House made J.D. Whiskey sauce smothered on our classic 1/2 lb. patty, topped w/ melted cheddar, pickle chips & sauteed onion 15.99 (sauce contains trace amounts of alcohol)

BIG ROCK BURGER*

Two 1/4 lb. Angus beef burgers, lettuce, pickles, onions, tomato & cheese w/ a special sauce. Served on a sesame seed potato bun 15.99

PLANT-BASED IMPOSSIBLE ROCK

Impossible burger topped w/ our homemade Rock Sauce, green leaf lettuce, sliced ripe tomato & house-pickled red onions on a toasted Brioche bun 15.99

To-go containers add .25 each / All weights stated are pre-cooked weights / Gluten Sensitive - Items made w/o gluten-containing ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.