

## NON-ALCOHOLIC BEVERAGES

**Fountain** - Pepsi, Diet Pepsi, Starry, Mtn Dew, Mug Root Beer, Orange Crush, Pink Lemonade, Unsweetened Iced Tea, Raspberry Iced Tea, Gatorade Fruit Punch, **Red Bull**

**Juice** - Apple, Orange, Pineapple, Cranberry

**Milk, Chocolate Milk**

## BOTTLED BEER

Coors Light, Miller Lite, Bud Light, Heineken 0.0 N/A - 5  
Heineken, Corona, Blue Moon, Spotted Cow, Two Hearted Ale, Leinenkugel's (Seasonal ) - 6

## CARBLISS

### PREMIUM READY-TO-DRINK HAND-CRAFTED COCKTAILS

Ask your Server for Available Flavors - 6

## COGNAC

HENNESSY, REMY MARTIN VSOP

## SCOTCH

12 YEARS - The Glenlivet, Chivas Regal, The Macallan

## Frozen Drinks

Choice of Strawberry, Mango, or Watermelon:  
**MARGARITA - DAIQUIRI - PINA COLADA**

## NON ALCOHOLIC

**SMOOTHIE - FROZEN LEMONADE MILKSHAKE - ROOT BEER FLOAT**

## Frozen Cocktails

### GRASSHOPPER

Ice Cream, Crème De Mint, Creme De Cacao

**PINK SQUIRREL** Ice Cream, Crème De Almond, Creme De Cacao

**BRANDY ALEXANDER** Ice Cream, Brandy, Coffee Liqueur, Bailey's and Crème De Cacao

**HAWAII 10** Strawberry, Pina Colada, Ice Cream, Dark Rum

### BLUE LAGOON MARGARITA

Margarita, Tequila, Blue Curacao

**SHIPWRECKED** Pina Colada, Banana Rum, Ice Cream, Coconut Rum

**LAVA FLOW** Pina Colada, Strawberry, Dark Rum

### MUDSLIDE

Ice Cream, Coffee Liqueur, Vodka, Irish Cream, Crème De Cacao, Chocolate Syrup

## Our Favorites

### HOT ROCK'S BLOODY MARY

### KORBEL OLD FASHIONED

(Wisconsin Classic)

### LONG ISLAND ICED TEA

### MOSCOW MULE

### MARGARITA

### CLASSIC MOJITO

### FLAVORED MOJITO

Strawberry, Mango, or Watermelon

### CHOCOLATE MARTINI

### PINEAPPLE

### UPSIDE DOWN MARTINI

## HOUSE WINES

Glass ONLY - 5

### CABERNET SAUVIGNON - CHARDONNAY - MERLOT

### MOSCATO - RIESLING - PINOT NOIR - PINOT GRIGIO

## RED WINE

### CABERNET SAUVIGNON

#### Red Diamond Cabernet

Aromas of black fruits and subtle notes of oak  
Glass 7 | Bottle 25

#### Benziger Cabernet

Aromas of dark fruit and rich earth  
Glass 7 | Bottle 30

### SYRAH

#### Columbia Crest Grand Estates

Rich and smooth with smoky aromas, dark berries, dried herbs, and a hint of pepper. A bold, elegant Washington Syrah  
Glass: 7 | Bottle 25

## WHITE WINE

### CHARDONNAY

#### Chardonnay Chateau Ste Michelle

Aromas of clarified butter and peach with hints of citrus  
Glass 7 | Bottle 25

#### Chardonnay Kendall Jackson

Citrus notes with aromas of vanilla and honey  
Glass 9 | Bottle 32

### MOSCATO

#### Cupcake Moscato Di Asti

Floral notes and hints of peach, tropical fruits, and lychee  
Glass 7 | Bottle 25

### RIESLING

#### Chateau Ste Michelle Riesling

Crisp apple aromas and flavors with subtle mineral notes  
Glass 7 | Bottle 25

### MERLOT

#### Red Diamond Merlot

Blackberry and cherry notes with a toasty oak finish  
Glass 7 | Bottle 25

### MALBEC

#### Altos Del Plat

Bright and expressive with notes of red berries, violets, and a hint of spice. A fresh, high-altitude Malbec from Mendoza. Glass: 8 | 30

### PINOT NOIR

#### Benziger Pinot Noir

Bright strawberry, raspberry, cherry, and spice characteristics  
Glass 9 | Bottle 30

### KIM CRAWFORD

### SAUVIGNON BLANC

#### Benziger Sauvignon Blanc

Bright and crisp with tropical fruit, citrus, and herb notes. A refreshing Marlborough classic  
Glass 9 | Bottle 30

### PINOT GRIGIO

#### Cavit Pinot Grigio

Light flavors of citrus and green apple  
Glass 7 | Bottle 25

#### Cupcake Pinot Grigio

Flavors of fresh pear, cantaloupe, apple, and pineapple with notes of honey and lemon zest  
Glass 9 | Bottle 30

### STRAWBERRY SHORTCAKE

Strawberry, Irish Cream, Amaretto

**ITALIAN CREAM** Ice Cream, Amaretto, Orange Juice

### CACTUS COOLER

Margarita Mix, Vodka, Melon Liqueur

### TROPICAL BREEZE

Strawberry, Banana Rum, Melon Liqueur

# HOT ROCKS

SEAR. SIZZLE. SAVOR.

## How to cook on a lava rock

Our lava stones are heated to 750 degrees Fahrenheit, allowing you to easily prepare your food to your desired liking. The steak will come out to the table seasoned and cooking on the stone.

Flip the steak and start cutting it into smaller pieces.

**SEAFOOD:** Flip and cook until no longer translucent.

## HOW WELL DONE DO YOU WANT YOUR STEAK?

**RARE:** If you like your steak on the rare side, keep the pieces a little larger so they don't cook too quickly and dry out.

### WELL-DONE:

If you like your steak more well done, cut the steak into thinner pieces so the heat can get to the middle more efficiently.

## HOW DO I KNOW WHEN IT IS DONE?

Cut a piece of the steak in half to see how red the middle is, if it is done to your liking, you eat! If it's not there yet, keep cooking it!

Once the steak is cooked to your preference, remove it from the rock and place it on a side plate so it doesn't continue to cook.

When you are ready to eat a bite, place it back on the rock to warm it up before eating it, it will be hot like it just came straight out of the kitchen!



# ENTRÉES *on rock*

Choice of two sides: steamed broccoli, steamed baby carrots, sweet corn cup, orzo parmesan, garlic mashed, potato wedges  
Upgrade side for \$3: soup of the day, house salad, mac & cheese, or savory corn cup w/ parmesan & mayo

- #1 **VEGETARIAN ROCK** 21  
Chipotle Black Bean Patty and Impossible Burger Patty
- #2 **PORK CHOP PORTERHOUSE** 10oz 23
- #3 **CHURRASCO SKIRT STEAK** 6oz 29
- #4 **TOP SIRLOIN STEAK** 8oz 29
- #5 **FILET MIGNON MEDALLIONS** 8oz 38
- #6 **NEW YORK STRIP** 12oz 34
- #7 **FIVE LAMB LOLLIPOPS** 36
- #8 **PINEAPPLE TERIYAKI GLAZED HAM** 12oz 19
- #9 **FILET MIGNON** 6oz 39
- #10 **BLACKENED MAHI MAHI** 8oz 27
- #11 **NORWEGIAN SALMON FILET** 8oz 26
- #12 **FIVE JUMBO SCALLOPS** 32
- #13 **AHI TUNA** 8oz 29
- #14 **FIVE JUMBO TIGER SHRIMP** 32
- #15 **SEAFOOD TRIO** 36  
Salmon Filet 4oz or Ahi Tuna 4oz and 2 Tiger Shrimp and 2 Scallops; Make it a Quartet - all four add \$5
- #16 **ONE PREMIUM LOBSTER TAIL** 6oz 39
- #17 **STEAK TRIO** 39  
Churrasco Skirt Steak 6oz, Filet Mignon Medallion 2oz, Lamb Lollipop
- #18 **FILET MIGNON 6oz & LOBSTER TAIL** 6oz 69
- #19 **KETO FLIGHT** 48  
Salmon 4oz, Tuna 4oz, 1 Lamb Lollipop, 1 Fillet Medallion, 1 Scallop, 1 Tiger Shrimp



## enhancers

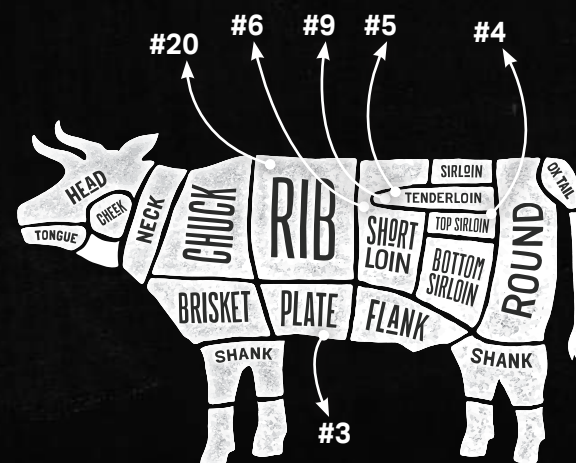
(on the Rock orders):

- One Jumbo Tiger Shrimp 4
- One Jumbo Scallop 4
- One Fillet Medallion 2oz 8
- One Lamb Lollipop 2oz 6
- Salmon or Tuna 4oz 8
- Mushrooms & Onions 4
- Cold Water Lobster Tail with Entree 6oz 26

## Soups & Salads

Add grilled or fried chicken tenders to salad \$4

- #30 **BABY FIELD SALAD** Large 13  
Baby field greens with dried cranberries, goat cheese, spiced pecans, and white wine vinaigrette
- #31 **BABY FIELD SALAD** Small 7
- #32 **CAESAR SALAD** Large 11  
Tender leaves of romaine lettuce in a creamy Caesar dressing with freshly shaved parmesan and croutons
- #33 **CAESAR SALAD** Small 7
- #34 **SOUP OF THE DAY** 5



## YOU CHOOSE RIBEYE

- #20 **RIBEYE CHOICE OF CUT**  
10 oz 34 12 oz 39 16 oz 49 24 oz 69 32 oz 84

## Friday Fish Fry

- #21 **BEER BATTERED ICELANDIC COD** 20  
3pc of Fresh filet, served with your choice of potato and homemade coleslaw  
Optional broiled fish; add Extra piece \$4

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness  
A gratuity of 18% will be added to any party of 6 or more. All menu items are subject to change at any time without notice.  
A 2.5% service fee is applied to all credit/debit card transactions. This fee will not be charged for cash transactions.

## APPETIZERS

- #22 **SPICY TUNA CUCUMBER BITES** 5 pc 10  
Ahi Tuna, cream cheese, avocados, tomatoes, onions And jalapeños mixed to perfection and served on crunchy cucumbers
- #23 **WISCONSIN CHEESE CURDS** 12  
Our curds are made with fresh Wisconsin Cheese and are lightly breaded
- #24 **PARMESAN CRUSTED SPINACH & ARTICHOKE DIP** 14  
Creamy spinach and artichokes blended with rich cheeses, topped with a golden, crispy Parmesan crust. Served warm for dipping
- #25 **COCKTAIL SHRIMP** 12  
Five succulent shrimp, cocktail sauce, and lemon slice
- #26 **FRIED CHICKEN WINGS** 16  
Boneless or bone in wings, plain or tossed in your choice of BBQ, Hot, Sweet Chili or Teriyaki sauce
- #27 **SALT & PEPPER CALAMARI** 15  
Tender rings of squid, fried in a seasoned batter, served with our signature Zesty Cajun Cream sauce
- #28 **SEARED AHI TUNA ON LAVA ROCK** 13  
Ahi Tuna Steak 4oz, served with Wasabi soy sauce and sweet honey mustard sauce
- #29 **BLUE MUSSELS** 1 lb 15  
Whole shell Chilean blue mussels sautéed in rich garlic butter and simmered in a savory tomato sauce

## Signature Drinks

DRINKS \$12 | DRINKS WITH SPECIALTY MUG \$25

**VOLCANIC PUNCH**  
Small \$45 serves 2  
Large \$65 serves 3-4  
Watermelon vodka, rum, tequila, triple sec, watermelon puree, pink lemonade.

**CHI CHI COLADA**  
Delicious, refreshing, and little flirty. Vodka, lime juice, cream of coconut, pineapple juice.

**ME SO BREEZY**  
Let loose with one of our favorites. Strawberry puree, banana rum, tequila, triple sec and lime juice.

**DRAGON PUNCH**  
Tossed in shaker to perfection. Vodka, triple sec, lime juice, mango puree, pineapple juice.

**BITE ME**  
For those of you who don't mind the occasional nibble. Vodka, peach schnapps, orange juice, strawberry puree, grenadine.



**GREEN PALAPA**  
You don't have to be a villager to enjoy this drink. Coconut Rum, Melon Liquor, Blue Curacao and pineapple juice.

**LIQUID VACAY**  
When you need a little get away from your vacay. Fresh mint leaves, lime wedges, banana rum, pineapple juice, club soda.

**TIKI PUNCH**  
Show us your tiki with this blend of dark and light rum, Malibu coconut, lime juice, orange juice, pineapple, grenadine.

**CHIEF LAPU LAPU**  
Show us your inner chief. Dark and light rum, orange juice, lemon juice, grenadine, juice, melon liquor.

## KIDS MENU

Served with your choice of French Fries or Apple Sauce. For kids 12 and under.

- #35 **CORN DOG PLATTER** 8
- #36 **CHICKEN TENDERS PLATTER** 8
- #37 **MAC & CHEESE PLATTER** 8
- #38 **CHEESEBURGER SLIDER PLATTER** 8
- #39 **LITTLE STEAK ON THE ROCK** 15
- #40 **LITTLE SHRIMP ON THE ROCK** 15

## DESSERTS

- #41 **BEIGNETS & MOUSSE** 9  
Five fluffy & flaky French pastries dusted in powdered sugar. Served with our signature Nutella Mousse .
- #42 **CARAMEL BROWNIE BITE CHEESECAKE** 9
- #43 **DEATH BY CHOCOLATE CAKE** 9
- #44 **CREME BRULEE CHEESECAKE** 9
- #45 **NUTELLA MOUSSE** 6  
Our Specialty
- #46 **HOT ROCKS FUDGE VOLCANO** 16  
Served on frozen lava rock. Lava cake, ice cream, licorice, waffle cones, topped with fudge and sprinkles. Serves 2-4.
- #47 **TIRAMISU** 8  
A rich blend of espresso-soaked ladyfingers, creamy mascarpone, and cocoa powder – the perfect sweet treat to any meal.