

# HOT ROCKS

SEAR. SIZZLE. SAVOR.

## *How to cook on 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, orzo parmesan, garlic mashed, potato wedges  
Upgrade side for \$3: soup of the day, house salad, mac & cheese

- #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 37
- #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 **TWO PREMIUM LOBSTER TAILS** 12oz 72
- #18 **FILET MIGNON & LOBSTER TAIL** 6oz 69
- #19 **KETO FLIGHT** 48  
Salmon 4oz, Tuna 4oz, 1 Lamb Lollipop, 1 Filet 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 Entrée 6oz 26

## *Soups & Salads*

add shrimp or chicken tenders to salad \$4

### #31 **BABY FIELD SALAD**

*Large* 13

Baby field greens with dried cranberries, goat cheese, spiced pecans, and white wine vinaigrette

### #32 **BABY FIELD SALAD**

*Small* 7

### #33 **CAESAR SALAD**

*Large* 11

Tender leaves of romaine lettuce in a creamy Caesar dressing with freshly shaved parmesan and croutons

### #34 **CAESAR SALAD**

*Small* 7

### #35 **SOUP OF THE DAY** 5

## *Friday Fish Fry*

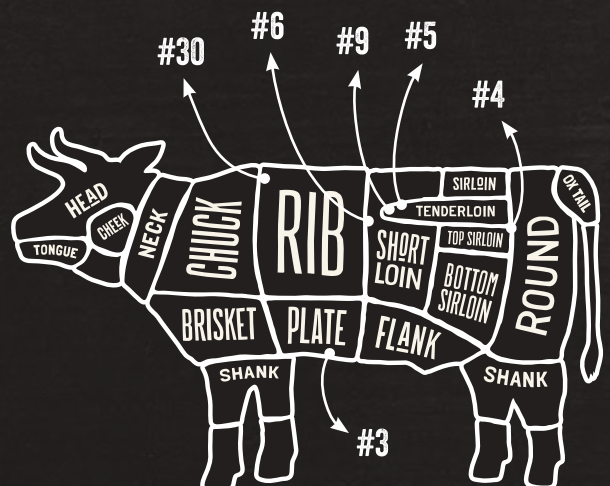
### #29 **BEER BATTERED ICELANDIC COD** 16

Half pound fresh filet, served with a dinner roll, your choice of potato and homemade coleslaw  
**Optional broiled fish; add Extra piece \$4**

## **YOU CHOOSE RIBEYE**

### #30 **RIBEYE CHOICE OF CUT**

10 oz 34   12 oz 39   16 oz 49   24 oz 69   32 oz 84



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne 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

- #21 **SPICY TUNA CUCUMBER BITES** 5pc 10  
Ahi Tuna, cream cheese, avocados, tomatoes, onions and jalapenos mixed to perfection and served on crunchy cucumbers
- #22 **WISCONSIN CHEESE CURDS** 12  
Our curds are made with fresh Wisconsin Cheese and are lightly breaded
- #23 **FRIED SUSHI** 5pc 12 / 7pc 15  
Surimi roll, lightly battered in tempura then fried for a crunchy and tasty twist. Wasabi & soy sauce
- #24 **COCKTAIL SHRIMP** 12  
Five succulent shrimp, cocktail sauce, and lemon slice
- #25 **FRIED CHICKEN WINGS** 15  
Boneless or bone in wings, plain or tossed in your choice of BBQ, Hot, Sweet Chili or Teriyaki sauce
- #26 **SALT & PEPPER CALAMARI** 15  
Tender rings of squid, fried in a seasoned batter, served with our signature tarter and cocktail sauces
- #27 **SEARED AHI TUNA ON LAVA ROCK** 13  
Ahi Tuna Steak 4oz, served with Wasabi soy sauce and sweet honey mustard sauce
- #28 **BLUE MUSSELS** 1lb 15  
Whole shell Chilean blue mussels sautéed in garlic butter and served in our Sizzling Bowl

## 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 purée, pink lemonade.

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

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

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

**GREEN PALAPA**  
You don't have to be a villager to enjoy this drink. Malibu banana, pineapple juice, melon liquor.

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

**WAKA WAKA**  
Tossed in shaker to perfection. Vodka, triple sec, lime juice, mango purée, pineapple juice.

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

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

# KIDS MENU

All meals served with French Fries.  
For kids 12 and under

- #36 **CORN DOG PLATTER** 7
- #37 **CHICKEN FINGER PLATTER** 7
- #38 **MAC & CHEESE PLATTER** 7
- #39 **CHEESEBURGER SLIDER PLATTER** 7
- #40 **LITTLE STEAK ON THE ROCK** 15
- #41 **LITTLE SHRIMP ON THE ROCK** 15

## DESSERTS

- #42 **BEIGNETS & MOUSSE** 8  
Five fluffy & flaky French pastries dusted in powdered sugar. Served with our signature Nutella Mousse.
- #43 **CARAMEL BROWNIE BITE CHEESECAKE** 9
- #44 **DEATH BY CHOCOLATE CAKE** 9
- #45 **CRÈME BRÛLÉE CHEESECAKE** 9
- #46 **NUTELLA MOUSSE**  
*Our specialty* 6
- #47 **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.*







# Our Favorites

## 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

## WHITE CLAW

Ask Server for Available Flavors - 5

## COGNAC

HENNESSY, REMY MARTIN VSOP

## SCOTCH

12 YEARS — The Glenlivet, Chivas Regal, The Macallan

## NON-ALCOHOLIC BEVERAGES

Pepsi, Diet Pepsi, Starry, Mtn Dew, Mug Root Beer, Orange Crush

Pink Lemonade, Sweet Iced Tea, Raspberry Iced Tea, Fruit Punch, Red Bull

Juice - Apple, Orange, Pineapple, Cranberry

Milk, Chocolate Milk

## Frozen Drinks

Choice of Strawberry, Mango, or Watermelon:

MARGARITA - DAIQUIRI - PINA COLADA

NON ALCOHOLIC

SMOOTHIE - FROZEN LEMONADE

MILKSHAKE - ROOT BEER FLOAT

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

CABERNET SAUVIGNON - CHARDONNAY - MERLOT  
MOSCATO - RIESLING - PINOT NOIR - PINOT GRIGIO  
Glass ONLY - 5

### 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

*Roth Cabernet*  
Medium to dark ruby hues with striking aromas of black berry and cassis  
Bottle only - 39

#### MERLOT

*Red Diamond Merlot*  
Blackberry and cherry notes with a toasty oak finish  
Glass 7 | Bottle 25

#### PINOT NOIR

*Trinity Oaks Pinot Noir*  
Strawberry and cherry characteristics and hints of green tea and mint  
Glass 7 | Bottle 25

*Benziger Pinot Noir*  
Bright strawberry, raspberry, cherry, and spice characteristics  
Glass 9 | Bottle 30

### 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

#### SAUVIGNON BLANC

*Benziger Sauvignon Blanc*  
Aromas of citrus and crisp apples followed by a mineral finish  
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

## Frozen Cocktails

GRASSHOPPER - Ice Cream, Creme De Mint, Creme De Cacao

PINK SQUIRREL - Ice Cream, Crème De Almond, Crème De Cacao

BRANDY ALEXANDER - Ice Cream, Brandy, Coffee Liqueur

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

STRAWBERRY SHORTCAKE - Strawberry, Irish Cream, Amaretto

ITALIAN CREAM - Ice Cream, Amaretto, Orange Juice

CACTUS COOLER - Margarita, Vodka, Melon Liqueur

MUDSLIDE - Ice Cream, Coffee Liqueur, Vodka, Irish Cream, Chocolate Syrup

TROPICAL BREEZE - Strawberry, Banana Rum, Melon Liqueur