HOT ROCKS
SEAR. SIZZLE. SAVOR.

Our lava stones are heated to 750 degrees Fahrenheit, allowing you to easily prepare your food to your desired liking. This is a dining experience you will never forget. Enjoy!

ENTRÉES SERVED ON THE ROCK

All on the Rock entrees are served with a dinner roll, fresh vegetable medley (zucchini, squash, portobello mushrooms, onions and red peppers), French fries or baby baker's potatoes.

#1 Meatless Rock (vegetarian)..........................16
(zucchini, squash, portobello mushrooms, onions, red peppers)

#2 Pork Porterhouse Chops.............................17

#3 Churrasco Skirt Steak...............................20

#4 Sirloin Steak 8 oz..................................21

#5 Filet Mignon Medallions............................22

#6 Lamb Chops...........................................24

#7 Kansas City Strip Bone-In 12 oz..................28

#8 Smoked Pineapple Ham...............................15

#9 Filet Mignon 6 oz..................................30

#10 Black Angus Filet of Ribeye.........................33

#11 Salmon Filet 8 oz..................................20

#12 Five Jumbo Scallops.................................21

#13 Ahi Tuna 8 oz......................................25

#14 Five Jumbo Tiger Shrimp............................24

#15 Seafood Trio..........................................29
(Salmon filet or Ahi Tuna and 2 Tiger Shrimp and 2 Scallops)

#16 Alaskan King Crab Legs............................45

Tails of Lobster

#17 One Tail...........................................25

#18 Two Tails...........................................39

#19 Touch of Each - Filet Mignon & Lobster Tail......45

Add #20 One Tiger Shrimp.....5 or #21 One Scallop.....4 (on the Rock orders)

HOW TO COOK ON LAVA ROCK

Meats: Flip when served, cut small pieces and sear to desired doneness.
Seafood: Flip until no longer translucent.
Ham: Sear on both sides, remove from rock and enjoy.
Vegetables: Sear to preferred tenderness.

ASK ABOUT OUR SIGNATURE DRINKS

Drink Only..............9

Drink with Tiki Cup.........25

Bite Me Tiki Punch
Chi Chi Colada
Me So Breazy
Liquid Vacay
Chief Lalu Latau
Green Palapa

A gratuity of 15% will be added to any party of 6 or more. Only two split checks are allowed on any table or party. Consuming raw or undercooked meat, poultry or seafood may increase your risk for foodborne illness.
APPETIZERS

#22 Wisconsin Cheese Curds..........................................................9
Our curds are made with fresh Wisconsin cheese and are lightly breaded.

#23 Brew House Sampler.............................................................11
Beer battered onion rings, mozzarella sticks, shrimp, mushrooms, jalapeno poppers and chicken strips

#24 Cocktail Shrimp.................................................................14
 Succulent shrimp served with cocktail sauce and lemon slices

#25 Fried Chicken Wings...........................................................14
Fried jumbo wings, served with your choice of BBQ, blue cheese, ranch or hot sauce

#26 Salt & Pepper Calamari.......................................................14
Tender rings of squid fried in a seasoned batter, served with Hot Flaxer’s sweet honey sauce

#27 Seared Ahi Tuna.................................................................12
Ahi tuna steak served with Wasabi soy sauce and sweet honey mustard sauce

#28 Hot Pretzels & Two Cheese Dips........................................10
Pretzel bites served with a melted cheddar cheese Boston brown blend and white garlic cream cheese

ENTRÉES

#29 Coconut Shrimp.................................................................18
Sweet and succulent breaded shrimp served with Hot Flaxer’s sweet honey sauce

#30 Fish & Chips...........................................................................14
Half pound fillet of beer battered Icelandic cod, served with a dinner roll, French fries and green beans

SOUP & SALADS

#31 Baby Field Salad.....................................................Large........13........Small........7
Baby field greens with dried cranberries, goat cheese, spiced pecans and red wine vinaigrette

#32 Caesar Salad.................................................................Large........11........Small........7
Tender leaves of romaine lettuce in a creamy Caesar dressing with freshly shaved parmesan and croutons

#35 Clam Chowder.................................................................6
Hand-shucked clams in a cream-thickened fish stock, light cream, potatoes, rendered pork, sauteed onions

KIDS MENU

For kids 10 and under. All kids meals are served with French fries

#36 Corn Dog Platter  #37 Chicken Finger Platter  #38 Mac & Cheese Platter
#39 Cheeseburger Slider Platter  #40 Popcorn Shrimp Platter

DESSERTS

#41 Caramel Brownie Bite..........................................................7
Gooey pockets of salted dulce de leche caramel and topped with a glistening lid of butter caramel fudge

#42 Death by Chocolate............................................................7
Flourless chocolate cake with chocolate mousse, dark chocolate ganache and Belgian chocolate

#43 White Chocolate Raspberry Cheesecake................................7
Raspberry and white chocolate baked on a chocolate crust, whipped cream, white chocolate shavings

#44 Chocolate Island Paradise..................................................9
Melted chocolate served with apples, bananas, pineapples and marshmallows

#45 Nutella Mousse.......................................................................7
Homemade Hot Rocks specialty