



Rok Dinner Menu

Hot Rok Entrees

Each Hot Rok entrée is served seared and sizzling on a hot volcanic rok. CAB stands for the Certified Angus Beef Brand, the tastiest, juiciest beef available



◆New York

8 oz. CAB NY medallion aged to perfection
26

Sirloin Medallion

8 oz. CAB sirloin medallion
19

◆Buffalo

Lean & healthy 8 oz. strip
The way steak was meant to taste!
27

◆Ahi

Fresh Pacific Ahi tuna
24

Vegetarian Platter

Assorted fresh seasonal vegetables served
over sweet pineapple wedges with a balsamic
glaze
14

Garlic Herb or Cajun Chicken

Boneless skinless chicken breast with choice
of Cajun or garlic herb seasoning
18

Wild Thing

In the mood for something exotic? Ask your
server for tonight's selections.
Market Price

◆Filet Mignon

7 oz. CAB filet mignon on the stone
29

Surf & Turf

Add fresh jumbo scallops to any entrée for the
perfect combination
2 for 8 or 3 for 10

Prawns & Scallops

Fresh jumbo sea scallops & prawns
26

Swordfish

Fresh Pacific swordfish fillet
22

Grilled Portabella

Feta cheese stuffed giant portabella
mushroom served with balsamic vinaigrette
16

Pork Tenderloin

8 oz. all natural pork tenderloin topped with
fresh sautéed apples w/ caramel dipping
sauce
19

◆Lamb Tenderloin

6 oz. all natural free-range Australian nude
lamb tenderloin
26



*All entrees are served with dipping sauce, fresh seasonal vegetables and choice of starch or fresh fruit
Roks are sprinkled with pure Himalayan salt. Please notify your server if you prefer a no-sodium alternative.*

*Homemade Sauces: Chimichurri, Barbecue, Curry, Caper Butter, Mushroom, Ginger Soy,
Mango Ginger, Ponzu, Red Pepper Jam, Thai Peanut, Teriyaki Glaze*

**CAUTION – The roks are extremely hot. No matter how tempting, please do not attempt to lick them clean! ☺
Please ensure chicken and pork are thoroughly cooked**