



August at the Rockdale Grill

Available nightly after 5:00PM

Appetizer Special

Spinach and Sunchoke Dip
Served with pita chips and veggies
\$9.00

Seasonal Salad

Local tomato, basil and fresh mozzarella salad served
over arugula with a balsamic drizzle.
\$10.00

Main Courses

New England Baked Haddock and Lobster Pie
Sherry cream sauce and a Ritz cracker crumb. Served
with rice pilaf and fresh green beans
\$21.00

Sautéed Shrimp with locally grown tomatoes, garlic,
and summer chard in a lemon butter sauce, tossed
with linguini
\$16.00

House Smoked Baby Back Ribs
served with sweet potato fries and a side of cole slaw
Full Rack
\$17.00
Half Rack
\$13.00

Pan-seared Striped Bass
Rum infused mango and peach salsa over rice and
sautéed spinach
\$18.00

Sliced Tenderloin of Beef with roasted cipolini onions
and mushrooms. Rice pilaf and fresh green beans.
Green peppercorn sauce.
\$19.00

Something Sweet

Oreo Ice Cream with Toll House Cookies
\$6.00

Molten Chocolate Cake with hot fudge sauce
\$7.00

Vanilla Bean Cheesecake with Maine blueberry sauce
\$7.00



September at the Rockdale Grill

Available after 5:00PM

Appetizer Special

Butternut Squash Ravioli

Served with sage & brown butter, crumbled blue cheese, caramelized squash and apple

\$10.00

Seasonal Salad

Harvest Salad

Tossed mixed greens, cinnamon pecans, roasted beets, figs, and crumbed goat cheese, balsamic dressing & a crisp prosciutto chip

\$12.00

Main Courses

Grilled Cowboy Steak

Served with a gorgonzola cream sauce, over mashed potato and seasonal vegetables

\$21.00

Cedar Planked Salmon

Atlantic Salmon, served with local apples, green onion slaw, rice pilaf and seasonal vegetables

\$18.00

House Smoked Baby Back Ribs

served with sweet potato fries and a side of cole-slaw

Full Rack

\$17.00

Half Rack

\$13.00

P.E.I. Mussels & Shrimp

Served over linguini pasta with garlic toast points

\$17.00

Pan Seared Duck Breast

Port wine reduction, served over rice pilaf and seasonal vegetables

\$20.00

Something Sweet

Bolton Spring Farms Apple Pie with Vanilla Ice Cream

\$6.00

New England Classic Boston Cream Pie

\$6.00

Bailey's Famous Ice Cream Sundae

Our take on a long lost Boston Classic

\$4.50



November at the Rockdale Grill

Available after 5:00PM

Soup Special

Minestrone Soup

Appetizer Special

Spinach & Parmesan Arancini
Risotto with spinach wrapped mozzarella cheese, fried
till golden brown, served with a side of marinara
\$10.00

Seasonal Salad

Warm White Bean & Escarole Salad
Served aside a garlic crostini
\$8.00

Main Courses

Veal Saltimbocca
Veal medallions topped with sage
& prosciutto then pan fried, served with garlic
mashed potato, rapini, mozzarella cheese
& white wine lemon butter sauce
\$18.00

Pasta Bolognese
Served with pork, veal & beef, over fettuccini with
garlic points and shaved pecorino
\$15.00

14oz Grilled Sirloin
Served with a puttanesca sauce,
over garlic mashed potato and rapini
\$21.00

Seafood Fra Diavlo
Mussels, shrimp, clams & scallops served in a spicy
red wine marinara sauce, over fettuccini
& garlic bread
\$18.00

Chicken Marsala
Served with baby spinach & portabella mushrooms in
a creamy marsala sauce with fettuccini
\$16.00

Something Sweet

Lemoncello Cake
\$6.00

Tiramisu Cake
\$6.00

Espresso Cannoli
\$6.00