



5th Favorites

SALADS All proteins can be blackened.

GREEK SALAD
Blend of spring mix, romaine and iceberg, topped with fresh roasted beets, feta, cucumber, tomatoes, red onion, pepperoncini, chick peas, sliced black olives and Greek dressing. 11 • *Add chicken 4 • Add shrimp 5*

TENDERLOIN STEAK SALAD
Tenderloin steak tips, romaine lettuce, bleu cheese, roasted red peppers, tomatoes bruschetta, red onion, crispy potato threads and tomato vinaigrette. 15

SALMON SALAD
Organic mixed greens, apricots, dried cherries, walnuts, Gorgonzola cheese topped with North Atlantic broiled salmon and raspberry vinaigrette. 15

FIELD BERRY SALAD
Organic mixed greens, strawberries, dried cherries, mandarin oranges and walnuts topped with grilled chicken. Served with raspberry vinaigrette. 13

WEDGE SALAD
Wedge of iceberg lettuce, bacon, diced egg, red onion, crumbled Gorgonzola, cherry tomatoes and bleu cheese dressing. 10

SEARED AHI TUNA SALAD
Served on a savory blend of rainbow kale, shredded brussels sprouts, red cabbage, radicchio and carrots, with white balsamic vinaigrette. 15

THAI CHICKEN SALAD
Asian greens, peanuts, avocado, crispy wonton, scallions, red peppers, cucumber and Thai peanut dressing. 14

BURGERS Burgers are served with lettuce, tomato and chips. Upgrade to fries for \$2, sweet potato fries or onion rings for \$3. Add bacon \$2.

CLASSIC CHEESEBURGER
Boz USDA Prime Angus Beef. Served with lettuce, tomatoes, pickles and our signature burger sauce. 11 *Add bacon 2*

SIGNATURE ZIP BURGER
Havarti cheese, lettuce, tomato, onion and fried onion strings with a side of our signature zip sauce. 12

INFERNO BURGER
Red and yellow bell peppers, poblano peppers, onions, chipotle Tabasco[®], Cajun seasoning, pepper jack cheese and fresh jalapeño peppers. 13

CHIPOTLE BBQ BURGER
Cheddar, applewood smoked bacon, two onion rings, house-made chipotle mayo. 12

BLACKENED GORGONZOLA BURGER
Cajun seasoning, melted Gorgonzola cheese. 12

SANDWICHED

FRENCH DIP
Sliced Prime Rib with melted provolone cheese served with au jus. 14

REUBEN
Grilled corned beef or turkey on rye, sauerkraut, Swiss cheese and Russian dressing. 12

LOBSTER GRILLED CHEESE
Lobster, dill Havarti cheese, roasted garlic aioli on Texas toast served with roasted tomato bisque for dipping. 14

CHICKEN CAESAR WRAP
Grilled chicken, romaine lettuce, croutons, Caesar dressing wrapped in an Italian *piadina*. 12

BBQ CHICKEN CHOP SALAD
Chopped garden blend with BBQ chicken breast, black bean and corn salsa, avocado, tomatoes, cheddar cheese, crispy tortilla strips and chipotle ranch dressing. 14

QUINOA & KALE SALAD
Quinoa, Apples, mandarin oranges, grapes, chickpeas, sunflower seeds, scallions, and feta. 9 *Add chicken 3 • Add shrimp 4*

CAESAR SALAD
Romaine, Asiago cheese, croutons tossed with our Caesar dressing. 10 • *Add chicken 4 • Add shrimp 5* *Add salmon 6 • Add steak 6*

CHICKEN COBB SALAD
Chopped garden blend, chicken, applewood smoked bacon, tomatoes, black olives, crumbled bleu and cheddar cheeses, hardboiled egg and avocado. Choice of dressing. 13

MAURICE SALAD
Shredded iceberg lettuce, turkey, ham, Swiss cheese, gherkin pickles and green olives tossed with traditional homemade dressing. Garnished with tomato and hardboiled egg. 13

5TH CHOPPED SALAD
Chopped blend of spring mix, romaine and iceberg, topped with grilled chicken, bleu cheese, sliced apples, candied pecans, applewood smoked bacon, dried cranberries and balsamic vinaigrette. 14

SPINACH SALAD
Fresh baby spinach, hard boiled egg, tomato, bacon, cucumbers, bleu cheese, red onion. Served with your choice of dressing. 10 • *Add chicken 4 • Add shrimp 5* *Add salmon 6 • Add steak 6*

AMERICAN KOBE BURGER
American Wagyu burger char-grilled on a brioche bun. 14

MUSHROOM & SWISS BURGER
Grilled onions, mushrooms & Swiss cheese. 12

CALIFORNIA TURKEY BURGER
Turkey burger with melted Swiss cheese and avocado. 12

SALMON BURGER
House-made salmon patty with avocado and pepper jack cheese. 13

BLACK BEAN CHIPOTLE VEGGIE BURGER
Vegetarian black bean, chipotle burger served on brioche bun with chipotle mayo. 12

VEGAN BEYOND BURGER NEW
6oz beyond burger char-grilled, served on a vegan bun. 13

Sandwiches served with chips upgrade to fries for \$2, sweet potato fries or onion rings for \$3.

L.A. CLUB PANINI
Oven-roasted turkey breast, sliced avocado, bacon, lettuce, tomatoes and pepper jack cheese. 12

CHICKEN PARMESAN PANINI
Cruised chicken breast, topped with marinara sauce, melted mozzarella cheese, on a ciabatta bread. 12

SPICY BUFFALO CHICKEN
Grilled chicken tossed in buffalo sauce, topped with cucumber, bleu cheese, shredded lettuce, and tomatoes on a toasted bun. 11

BBQ PULLED PORK
Smoked pulled pork on brioche bun, topped with Southwestern BBQ sauce, Tabasco[®] fried onions and coleslaw. 12

ENTRÉES

Served with your choice of soup or salad.

TRI-COLOR FETTUCCINI ALFREDO
Sautéed chicken breast, tossed in a creamy Alfredo sauce finished with shaved Parmesan. 15

BRAISED LAMB SHANK
Domestic lamb braised in cabernet demi-glace with root vegetables served with mashed potatoes. 21

SHRIMP TACOS
Three grilled or battered shrimp on a flour tortilla topped with lettuce and *pico de gallo*. Finished with house-made chipotle mayo. 15

STIR-FRY
An assortment of hand cut vegetables tossed with our homemade sauce, served over your choice of coconut jasmine rice or brown rice. *Vegetarian 13 • Chicken 15* *Steak or Shrimp 19*

RATTLESNAKE PASTA
Grilled chicken with garlic, tri-colored bell peppers, onions, mushrooms tossed with linguini pasta in a cajon Alfredo sauce, Topped with mozzarella, Parmesan & cilantro. 16 *With blackened shrimp 21*

TUSCAN CHICKEN
Two pieces of chicken breast, marinated and grilled to perfection. Served with rice and chef's vegetable. 16

LEMON ARTICHOKE CHICKEN
Sautéed chicken breast, with artichoke and capers, finished with a lemon and garlic butter sauce. 16

BABY BACK RIBS
Slow-cooked baby back pork ribs with bourbon BBQ sauce, Served with fries and coleslaw. *Full 24 • Half 17*

JUMBO SHRIMP SCAMPI
Sautéed gulf shrimp and garlic tossed with linguini in a light lemon cream sauce with tomato bruschetta. 18

SEAFOOD LINGUINE
Shrimp, scallops, salmon and tomatoes tossed in a garlic cream sauce. 19

CHICKEN MARSALA
Pan roasted chicken breast sautéed with fresh mushrooms and garlic in a savory Marsala wine sauce. Served with mashed potatoes and chef's vegetable. 17

FAJITAS
Served traditional style on a sizzle plate with a medley of peppers, onions and a side of *pico de gallo*. Not served with soup or salad. *Steak or Shrimp \$14. Chicken \$12.*

FROM THE SEA

Served with chef's vegetable & your choice of potato or rice. All of our fish can be broiled or blackened.

SESAME AHI TUNA
Sesame crusted, seared rare, and drizzled with Teriyaki glaze. Served with coconut jasmine rice, Asian slaw, pickled ginger & wasabi. 22

MANGO SWORDFISH
Swordfish topped with mango salsa, drizzled with a garlic lemon butter sauce, on a bed of coconut jasmine rice. 21

LAKE SUPERIOR WHITEFISH
Fresh Lake Superior whitefish broiled to perfection. 17

MICHIGAN CHERRY BBQ SALMON
Scottish salmon char-grilled and glazed with cherry BBQ sauce, garnished with hand battered onion rings, served with orzo wild rice salad and asparagus. 22

CEDAR PLANK SCOTCH SALMON
Topped with balsamic glaze, grilled zucchini, sautéed asparagus and sun-dried tomatoes. 23

SAUTÉED LAKE PERCH
Fresh lake perch sautéed and lightly breaded. Served with a side of lemon butter caper sauce. 17

WALLEYE
Encrusted walleye topped with caramelized pecans. Served with potatoes, chef's vegetable and side of lemon *buerre blanc*. 19

HAND-BATTERED ICELANDIC COD
Fresh cod coated in a beer batter. 16

SHRIMP SKEWERS
Grilled Jumbo shrimp, lightly seasoned, and served with a garlic lemon butter sauce, on a bed of brown rice. 22

STEAKS & CHOPS

All steaks U.S.D.A. Choice Angus Beef. Served with chef's vegetable & your choice of potato.

FILET MIGNON
8oz. center cut, charbroiled. Served with our signature zip sauce. 32 *5oz Petite Filet 25*

RIBEYE
14oz, hand-cut, charbroiled. Served with our signature zip sauce. 28

BONE IN RIBEYE
20oz bone-in ribeye charbroiled, served on a sizzleplate with caramelized onion & mushroom. Served with our signature zip sauce. 35

NEW YORK STRIP STEAK
14oz, NY strip, charbroiled. Served with our signature zip sauce. 29

PORTERHOUSE
18oz broiled to perfection, served with zip sauce. 39

CHICAGO STYLE SKIRT STEAK
Chargrilled and topped with *au jus*, served with butter and lemon. Served with cottage fries. 21

STEAK AL-FORNO
Flat Iron steak, chargrilled with Asiago cheese, basil and butter crust. Roasted garlic mashed potatoes and grilled asparagus, chive-basil oil. 19

LAMB CHOPS
Rack-cut chops marinated in our special blend of herbs and seasonings then grilled to temperature. 3 Chops 31 • 5 Chops 41

FLATBREADS

BBQ CHICKEN
Grilled Chicken with roasted Red Pepper, Cilantro, Tabasco[®] fried onion strings, blend of cheeses, and topped with BBQ sauce. 12

MARGHERITA
Sliced tomatoes, fresh mozzarella, pesto, topped with fresh basil and balsamic glaze. 12

BLACK N BLEU
Blackened grilled tenderloin sliced thin, bleu cheese, caramelized onions and mushrooms. 14

CALIFORNIA SHRIMP
Sautéed shrimp, topped with mozzarella cheese, red onions, spinach, and finished with lemon garlic butter sauce. 13

SIDES \$4

Baked Potato
Lyonnaise Potatoes
Grilled Asparagus
Coconut Jasmine Rice
Mashed Potatoes

Sweet Potato Fries
French Fries
Onion Rings
Side Salad
Broccoli Florets

Chef's Vegetable
Sautéed Spinach & Mushrooms
Fruit Cup
Orzo Wild Rice Salad

ROK AT 5TH

MODERN STONE COOKING Your food arrives bursting with aroma! Every bite hot, juicy, & incredibly delicious... All entrées are sprinkled with sea salt & served with soup or salad, potato, vegetable, & your choice of 2 dipping sauces.



RIBEYE 28
TOP SIRLOIN 19
10oz USDA Choice Top Sirloin
FILET MIGNON 28
8oz Filet, the most tender of them all
GULF SHRIMP 22
Jumbo Gulf Shrimp

NEW YORK STRIP STEAK 27
14 oz. Choice Angus Steak, a very tender cut
FLAT IRON STEAK 19
SEA SCALLOPS 22
Tender Jumbo Sea Scallops
SHRIMP & SCALLOP COMBO 22

SAUCES
Teriyaki
BBQ
Lemon Butter
Soy Ginger
Zip
Bistro
Add caramelized onions or sautéed mushrooms, 1.50 each

APPETIZERS

CRISPY BRUSSELS SPROUTS
Tossed with almonds, garlic and balsamic glaze. 10

TENDERLOIN TIPS
Sautéed beef tenderloin with bell peppers, wild mushrooms, and finished with a *shoyu* demi-glaze. Served with crostini. 12

TRADITIONAL WINGS, TENDERS OR BONELESS WINGS
Tossed in your choice of sauce; mild, hot, BBQ, asian glaze, garlic parmesan or mango habanero. Served with your choice of ranch or bleu cheese dressing. 11

CHICKEN SATAY
Four chicken skewers, sir fried vegetables, scallions, water chestnuts, thai peanut sauce and sweet soy dressing. 12

CALAMARI FRITTI
Flash fried calamari and artichokes, finished with tomatoes, capers, and a garlic lemon butter sauce. 12

COCONUT SHRIMP
Coconut encrusted shrimp, sweet thai chili sauce and mango salsa. 13

QUESADILLAS
Your choice of chicken or veggie. Grilled flour tortilla, peppers, onions, melted Monterey and cheddar cheese. Served with lettuce, *pico de gallo*, sour cream and salsa. 13 *Sub steak 4 • Sub shrimp 4*

SEARED AHI TUNA SASHIMI
Sesame crusted prime ahi tuna, asian slaw, pickled ginger, wasabi and soy. 14

CRAB, SPINACH & ARTICHOKE DIP
Jumbo lump crab in a creamy spinach and artichoke blend sprinkled with sun-dried tomatoes. Served with tortilla chips. 12 **Can be made without crab.*

LUMP CRAB CAKES
Jumbo lump crab served with a lemon butter sauce, topped with diced tomatoes. 13

THE 5 GRAND NACHOS
Freshly made tortilla chips layered with refried beans, your choice of chicken or ground beef, mozzarella and cheddar jack cheese, onions, diced tomatoes, black olives and jalapeño peppers. Served with salsa and sour cream. 13

SOUPS

BAKED FRENCH ONION
Caramelized onions in a rich beef wine stock with Provolone cheese, and house made crostini. 6

ROASTED TOMATO & ASPARAGUS BISQUE
Creamy soup of roasted Pomodoro tomatoes and fresh asparagus. Topped with Parmesan cheese and basil pesto. 5

ROAD HOUSE CHILI
Topped with scallions, cheddar cheese and sour cream. 5

Ask your server about our soup of the day.

Ask your server about menu items that are cooked to order. Consuming undercooked meats, seafood, or eggs may increase your risk of food borne illness.

Ask your server about menu items that are cooked to order. Consuming undercooked meats, seafood, or eggs may increase your risk of food borne illness.