

ROCK CREEK GRILL

DINNER

SOUPS, SALADS AND STARTERS

SOUP OF THE DAY \$ 8.00

Fresh, Seasonal & Homemade

CREAMY TOMATO SOUP \$ 8.00 **GF**

San Marzano Plum Tomatoes, Herbs, & a Touch of Cream

CREAMY TOMATO SOUP WITH GRILLED CHEESE \$ 14.00

San Marzano Plum Tomatoes, Herbs, & a Touch of Cream

SMALL SIDE SALAD-SEASONAL GREENS \$ 7.00 **GF**

Mixed Greens, Baby Heirloom Tomatoes and Classic Dijon Vinaigrette

CHICKEN LIVER MOUSSE WITH PORT WINE \$ 14.00

Cornichons, Cocktail Onion, Fig Spread, Artisan Crackers and Watercress

HEALTH PLATE \$ 16.00 **GF**

Cottage Cheese, Tuna Salad, Heirloom Cherry Tomatoes, Heart of Palm, Olives
Fresh Fruits, Walnuts, Pomegranate Dressing on a Bed of Lettuces

TRADITIONAL COBB SALAD \$ 15.00 **GF**

Turkey, Avocado, Maytag Blue Cheese, Hard Boiled Egg, Bacon, Tomato, Blue Cheese Dressing

CLASSIC CAESAR SALAD \$ 12.00

Romaine, Parmesan, Caesar Dressing, Croutons, White Anchovies

GREEK VILLAGE SALAD \$ 14.00 **GF**

Lettuces, Red Onion, Cucumber, Greek olives, Feta Cheese, Oregano, Lemon and Extra Virgin Olive Oil

NICOISE SALAD \$ 18.00 **GF**

Seared Ahi Tuna, Boston Lettuce, French Beans, Hard Boiled Farm Egg, Tomatoes,
Fingerling Potatoes, Olives, Anchovies, Red Wine Vinegar and Extra Virgin Olive Oil

SALVADORIAN BEEF EMPANADAS \$ 18.00

Ground Black Angus Beef, Potatoes, Green Beans, Onions, Carrots with Cilantro and Tomato Dipping Sauce

BURGERS AND SANDWICHES

Your Choice of French Fries, Coleslaw, Fruit Salad or Potato Chips

GRILLED CHEESE \$ 12.00

with Cheddar & Gruyère

GRILLED CHEESE WITH FRENCH HAM \$ 13.00

with Cheddar & Gruyère

GRILLED BBQ CHICKEN BREAST \$ 16.00

6 Oz. Free Range Chicken Breast, Lettuce, Onion, Pickle, Brioche Bun
Cheddar Cheese and Bacon, Foxhill Jack Daniel's BBQ Sauce

BUILD YOUR OWN BURGER \$18.00

Your Choice of: **BEEF, TURKEY, OR VEGETARIAN PATTY** on a Brioche Bun

Add: Lettuce, Tomato, Red Onion, Caramelized Onion, Avocado, Sauteed Mushrooms,
Swiss, Provolone, Cheddar, Bacon

ENTREES

DAILY SPECIAL \$ 22.00

Your Server Will Inform You of Our Daily Special

ENTRÉE SALAD \$24.00

Caesar Salad with your Choice of Grilled Chicken Breast, Grilled Shrimp, Grilled Salmon or Beef Tenderloin

FISH AND CHIPS \$ 20.00

Icelandic Cod in Beer Batter, Coleslaw, French Fries & Remoulade Sauce

ATLANTIC SALMON WITH AN APPLE CIDER GLAZE \$24.00 **GF**

Sauteed Garlic Spinach, Carrots, Steamed Rice

TURKEY CHILI \$ 16.00

White Meat Turkey, Beans, Onions, Tomatoes, Bell Peppers, Mild Spices on a Bed of Rice
a touch of Sour Cream, Cheddar Cheese and Spring Onions

CHICKEN KIEV WITH CHEF'S VEGETABLE \$ 24.00

Chicken Breast Stuffed with Butter and Herbs, Egg Noodles and Sweet Pepper Cream sauce

PASTA

BUILD YOUR OWN PASTA DISH \$19.00

Your Choice of Pasta: Linguini, Angel Hair or Penne

Choice of Sauce: Marinara, Alfredo or Pesto

Add on: Parmesan Cheese, Vegetable of The Day

Add to any Pasta: Grilled Chicken, Steak, Salmon or Shrimp: \$10.00

TRADITIONAL SPAGHETTI BOLOGNESE \$ 21.00

Ground Beef, San Marzano Tomatoes, Mushrooms, Carrots, Onions, Garlic, Fresh Herbs and Parmesan Cheese
(**MEATLESS OPTION AVAILABLE**, Ground Beef is replaced by **GREEN LENTILS**)

PIZZA

(Gluten Free, Cauliflower Crust 10" available)

12" MEDITERRANEAN \$ 19.00

Artichokes, Mushrooms, Peppers, Olives, Fresh Herbs, Olive Oil,
Mozzarella, Provolone, Tomato Sauce & Pesto Drizzle

12" MUSHROOM \$ 18.00

White Pizza with Mushrooms, Mozzarella, Provolone, Garlic & Olive Oil

12" MEAT LOVERS \$ 19.00

Ham, Bacon, Pepperoni, Ground Beef, Mozzarella & Provolone

12" MAKE YOUR OWN \$ 22.00

Mozzarella, Provolone, Tomato Sauce, Fresh Basil

Add on: Fresh Tomato, Onion, Mushroom, Olives, Artichoke, Peppers, Ham, Pepperoni,
Bacon, Sausage, Pineapple, Spinach

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

03/18/2022