



First Course

FRIED GREEN TOMATOES

Goat Cheese, Fresh Herbs and Jalapeno Ranch

ROCKS HOUSE SALAD

Mixed Greens, Tomatoes, Cucumbers, Goat Cheese, Cornbread Croutons and Balsamic Vinaigrette

CAESAR SALAD

Romaine lettuce, Parmesan Cheese and Caesar Dressing

Entrée Course

SHRIMP & GRITS

Stone Ground Cheese Grit Cakes, Blackened Shrimp, Andouille Sausage and Creole Sauce

SPICE RUBBED SALMON FILET

Butter Bean, Potato and Fennel Salad

5oz FILET TOPPED WITH BLACKENED SHRIMP

Espresso Whipped Butter, Blackened Shrimp, Mashed Potatoes and Chef's Vegetable

GRILLED CHICKEN BREAST

Bohemian Potatoes, Seasonal Vegetables and Mushroom Pan Gravy

Dessert Course

CHOCOLATE NUTELLA LAVA CAKE- with Vanilla Ice Cream

PRALINE ICE BOX PIE- Pecan, Caramel and Chocolate Sauces

\$60.00 per Person. Tax and Gratuity Not Included