



## Dinner Menu

★ *BANQUET FACILITIES ARE AVAILABIE FOR PRIVATE PARTIES AND RECEPTIONS.  
PLEASE ASK TO SEE A MANAGER FOR DETAILS*★

★18% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE★

### APPETIZERS AND SOUP

#### **RIB BITES**

A SAMPLE OF OUR SLOW COOKED BBQ RIBS SERVED OVER SHREDDED LETTUCE TOPPED WITH SCALLIONS.....\$7.5-

#### **CRAB AND ARTICHOKE DIP**

A CREAMY BLEND OF CRAB, ARTICHOKE HEARTS, MOZZARELLA, AND PARMESAN CHEESE SERVED WITH GRILLED FLAT BREAD.....\$9.5-

#### **BBQ CHICKEN QUESADILLAS**

FLOUR TORTILLAS STUFFED WITH BBQ CHICKEN, ONION, AND MIXED CHEESES ACCOMPANIED BY GRILLED TOMATO SALSA.....\$8.-

#### **SHRIMP CREOLE**

TENDER JUMBO SHRIMP SAUTEED IN A CREAMY CREOLE SAUCE AND SERVED WITH TOAST POINTS.....\$9.5-

#### **ITALIAN BRUSCHETTA**

TOASTED BRUSCHETTA BREAD OVER FRESH ROMA TOMATOES SAUTÉED WITH GARLIC, HERBS, AND BALSAMIC VINEGAR, TOPPED WITH PARMESAN CHEESE.....\$6.5-

#### **SOUTHWESTERN EGGROLLS**

CAJUN CHICKEN, PICO DE GALLO, CORN & MIXED CHEESES WRAPPED IN A WONTON AND FLASH-FRIED, SERVED WITH SANTA FE SOUR CREAM AND GRILLED TOMATO SALSA.....\$7.-

#### **MINI CRABCAKES**

THREE MINI CAKES SERVED OVER MIXED GREENS WITH HERB AOLI AND CAJUN REMOULADE.....\$10.5-

#### **CHICKEN TORTILLA SOUP**

CHUNKS OF BLACKENED CHICKEN, CARROTS, ONION, AND CELERY IN A HEARTY CHICKEN STOCK; TOPPED WITH SOUR CREAM, TORTILLA STRIPS & PICO DE GALLO.....\$5-

SOUP OF THE DAY.....\$5-

### SALADS

#### **CRAB & ASPARAGUS SALAD**

MIXED GREENS, RED ONIONS, SHREDDED CARROTS, ROMA TOMATOES, SUN-DRIED CRANBERRIES TOSSED IN HONEY-MUSTARD VINAIGRETTE AND TOPPED WITH CRABMEAT & ASPARAGUS.....\$11.-

**OLD TOWN SALAD**

MIXED GREENS, MARINATED CHICKEN, SUNDRIED TOMATOES, RED PEPPERS, WALNUTS, ROMA TOMATOES, GORGANZOLA CHEESE, CARROTS, CROUTONS AND GRANNY-SMITH APPLES IN BALSAMIC VINAIGRETTE.....\$10-

**HOT STEAK SALAD**

ROMAINE LETTUCE, CUCUMBER, RED ONION, CROUTONS AND CRUMBLLED BLEU CHEESE TOSSED IN OUR BUTTERMILK DRESSING TOPPED WITH GRILLED SIRLOIN.....\$10-

**HOUSE SALAD**

MIXED GREENS, TOMATO, CROUTONS, CUCUMBER, CARROTS, CORN, MIXED CHEESES AND ONIONS TOSSED IN OUR BUTTERMILK RANCH DRESSING SM.....\$3.5- LG.....\$6.5-

**CAESAR SALAD**

ROMAINE LETTUCE, PARMESAN CHEESE AND CROUTONS, TOSSED IN OUR CAESAR DRESSING.....\$6.-  
W/GRILLED TUNA, STEAK OR BBQ SHRIMP.....\$10.5- W/ GRILLED CHICKEN.....\$9.5-

**BURGERS**

**STANDARD BURGER**

HALF POUND ANGUS BURGER, GRILLED JUST THE WAY YOU LIKE IT SERVED WITH LETTUCE, TOMATO, ONION AND FRENCH FRIES (W/CHEDDAR ADD \$.75).....\$8.5-

**RIVERSIDE BURGER**

HALF POUND ANGUS BURGER TOPPED WITH SPICY BBQ SAUCE, BACON AND DOUBLE CHEDDAR CHEESE SERVED WITH FRIES.....\$9.5-

**CHILDREN'S MENU**

INCLUDES FRENCH FRIES AND A DRINK.....\$5.-  
\*\*\*KID'S BURGER\*\*\* MACARONI & CHEESE\*\*\*KID'S CHICKEN TENDERS\*\*\* KID'S TORELLINI\*\*\*  
(RESERVED FOR CHILDREN 12 YEARS AND UNDER)

**HAND CARVED STEAKS, CHOPS, AND RIBS**

**FILET MIGNON**

9 OZ BLACK ANGUS STEAK WITH SAUTÉED WILD MUSHROOMS AND BROWN BUTTER SAUCE .....\$27-

**NEW YORK STRIP**

HAND CARVED, 12 OZ BLACK ANGUS STEAK, LIGHTLY BRUSHED WITH SEASONED BUTTER.....\$21-

**MARINATED RIB-EYE**

14 OZ BLACK ANGUS STEAK, MARINATED OVER NIGHT FOR FULL ROBUST FLAVOR FINISHED WITH ANCHO-CHILI-MUSTARD .....\$22-

**PRIME RIB**

BLACK ANGUS BEEF, RUBBED WITH HERBS AND SLOW ROASTED. HAND CARVED TO ORDER  
12 OZ.....\$19- 16 OZ .....\$23- 22 OZ .....\$30-

**PORK CHOPS**

TWIN 5-OZ CENTER CUT PORK CHOPS GRILLED, COATED WITH CARIBBEAN SPICES, AND FINISHED WITH A SWEET JERK SAUCE, TOPPED WITH A FRESH GRILLED PINEAPPLE RELISH.....\$16.-

**BBQ RIBS**

A FULL RACK OF ST. LOUIS STYLE BABY BACK RIBS, DRY RUBBED AND SLOW ROASTED.....\$19.-

\*\*RARE=COOL RED CENTER \*\* MED-RARE=WARM RED CENTER \*\* MEDIUM=HOT PINK CENTER  
\*\*MED WELL=LITTLE PINK, VERY LITTLE \*\* WELL=NO PINK NO GOOD  
*ENTRÉES ABOVE INCLUDE A SALAD, DAY VEGETABLE AND CHOICE OF RICE, POTATO OR FRIES*

**SEAFOOD, PASTA, AND CHICKEN**

**PAN SEARED AHI TUNA**

SUSHI GRADE CENTER CUT TUNA STEAK PAN SEARED, SERVED OVER A THAI PEANUT SAUCE AND TOPPED WITH A CUCUMBER AND BELL PEPPER RELISH.....\$19-

**CRABCAKE PLATTER**

TWO LUMP CRABCAKES, BROILED AND TOPPED WITH CREOLE MUSTARD BUERRE BLANC.....MARKET

**GLAZED SALMON**

FRESH GRILLED SALMON COATED WITH A SWEET HONEY AND RED WINE GLAZE TOPPED WITH A SWEET CORN AND BACON RELISH.....\$18-

**SEAFOOD CARBONARA**

LOBSTER, SHRIMP, AND SCALLOPS TOSSED WITH CHAMPAGNE SAUCE, LINGUINI, AND BITS OF BACON; TOPPED WITH PICO DE GALLO.....\$18.-

**CAPELLINI POMODORO**

CAPELLINI PASTA WITH SAUTÉED ROMA TOMATOES, FRESH BASIL, GARLIC, WHITE WINE & FINE HERBS.....\$12.-  
W/ CHICKEN.....\$15.5-  
W/ SHRIMP.....\$16.5-

**CHICKEN & SMITHFIELD HAM PASTA**

SAUTEED CHICKEN , BABY SPINACH, WILD MUSHROOMS, SMITHFIELD HAM, AND SUNDRIED TOMATOES, TOSSED IN A SHERRY CREAM SAUCE AND SERVED OVER PENNE PASTA .....\$16.-

**ROASTED RED PEPPER TORTELLINI**

TRI-COLORED CHEESE FILLED TORTELLINI SAUTEED IN A ROASTED RED PEPPER CREAM SAUCE.....\$13-  
W/ CHICKEN.....\$16.5-  
W/ SHRIMP.....\$17.5-

**BLACKENED CHICKEN ALFREDO**

PENNE PASTA TOSSED WITH SANTE FE ALFREDO TOPPED WITH SPICY BLACKENED CHICKEN AND PICO DE GALLO.....\$16.-

**ALAMO CHICKEN**

GRILLED CHICKEN BREAST LAYERED WITH BACON, MIXED CHEESE, BBQ SAUCE AND PICO DE GALLO.....\$14.-

*PASTA ENTRÉES INCLUDE A SALAD*

*SEAFOOD & CHICKEN ENTRÉES INCLUDE A SALAD, DAY VEGETABLE AND CHOICE OF RICE, POTATO OR FRIES*

*\*18% GRATUITY MAY BE ADDED TO PARTIES OF EIGHT OR MORE\**

*DESPITE USING THE HIGHEST QUALITY INGREDIENTS, CONSUMING RAW OR UNDERCOOKED PRODUCT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

503 Sophia Street, Fredericksburg, Virginia  
www.brocksgrill.com