

2024-Dining Room Menu-Dinner Tues-Sat.@4:30pm

PLANNING A PARTY!

Here- Open anytime for a private party! Private rooms available for baby showers, birthday parties, rehearsal dinners and corporate events from 10-60

AWAY- Full-service and drop-off catering available from **Prime Hospitality Catering!**
www.rockwoodcarriagehouse.com www.primehospitalitycatering.com

• For the Table

| | |
|---|-------------|
| House Made 3-Cheese Flatbread | 14 |
| Hand-made mozzarella, Reggiano, boursin, prosciutto Tomato, aged balsamic | |
| Gulf Shrimp Spring Rolls -spicy chipotle sauce | 13 |
| Chef's Market Selection of Cheeses | MP |
| See daily specials sheet for list of artisan cheeses | |
| Crispy House Made Mozzarella | 14.5 |
| Fire roasted tomato sauce, basil pesto | |
| Kennett Square Mushroom Tart | 14 |
| Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie | |
| East Coast Blue Crab Dip | 18 |
| Grilled pita | |
| Raw Bar Sampler* | 75 |
| 6 oysters, 6 jumbo shrimp cocktail, tuna tartare, crab cocktail, 4 green lipped NZ mussels | |

• Soup & Salads

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|---|-----------|
| Cool Breeze Farms Mixed Greens- | 12 |
| Mixed greens, creamy goat cheese, honey crisp apple, candied nuts, dark balsamic vinaigrette | |
| Chopped Salad -Iceberg and red romaine, tomato, | 12 |
| Bourbon braised bacon, crumbled Bayley Hazen Blue cheese, cucumber, creamy buttermilk blue cheese dressing | |
| Grilled Romaine | 13 |
| Creamy Caesar dressing with Meadow View Farm eggs, Parmignano-Reggiano cheese, croutons | |
| Local Salad Special of the Day | MP |
| Soup of the Day | MP |
| Crock of French Onion Soup | 12 |
| Pain perdu, gruyere cheese | |

• Raw Bar

| | |
|--|-----------|
| Tuna Tartare* -Avocado, soy marinated onions, tortillas, wasabi | 18 |
| Freshly Shucked East or West Coast Oysters -cucumber mignonette-MP | |
| Fresh Texas U12 Shrimp Cocktail-per piece* -4.25 | |
| Jumbo Lump Crab Cocktail -Red Sea salt, Old Bay, artisan olive oil; wakame seaweed | 22 |
| Raw Bar Sampler* | 75 |
| 6 oysters, 6 jumbo shrimp cocktail, tuna tartare, crab cocktail, 4 green lipped NZ mussels | |

• From the Steakhouse Grill*-garnished with butter braised French green beans, and BP steak sauce

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|---|-----------|--|-----------|
| 12 oz. Certified Angus Beef NY Strip | 45 | 14 oz. Bow Creek Farms 30-day Dry-aged NY Strip | 70 |
| 8 oz. Center Cut Choice Filet Mignon | 49 | 10. oz. USDA Prime Filet Mignon | 65 |
| 16 oz. USDA Prime Bone-in NY Strip | 59 | 20 oz. USDA Prime Porterhouse | 69 |
| 14 oz. Prime Pork Chop | 35 | 20 oz. USDA Prime Cowboy Bone-in Ribeye | MP |
| Creamy potato puree | 6 | House cut crispy fries-8.75 | 9 |
| Shredded Brussels with pancetta | 8 | Mushrooms+cipollini onions+garlic butter | 9 |
| Cast iron creamed spinach | 10 | Truffle parmesan fries-9.5 | 10 |
| 5-Cheese Skillet Mac n cheese | 8.5 | Salt crusted baked potato-6 | 22 |
| | | Grilled Texas Shrimp (3)-13 | |

Bearnaise (served room temp)-3 Green peppercorn aioli-\$2 Horseradish aioli-\$2 Melted Birchrun blue cheese-\$4
***Consuming raw or undercooked meat, poultry, dairy, or seafood may increase your risk of a food borne illness**

TURF

| | |
|---|-----------|
| USDA Prime Beef Short Ribs-6oz. | 40 |
| haricot vert, cabernet reduction | |
| House Made Seasonal Vegan Chili | 24 |
| Free Bird Farm Chicken Breast | 30 |
| Wilted kale, warm farro and delicata squash, maple cider aioli | |
| Kennett Mushroom Ravioli | 30 |
| Ricotta, truffle-parmesan cream, roasted beech mushrooms, melted leeks | |

SURF

| | |
|---|--------------|
| Butter Poached Gulf Shrimp | 30 |
| Squid ink risotto, remoulade | |
| Canadian King Salmon | 36 |
| Citrus cured fish, salt roasted beets, tomato, roasted shallot- balsamic vinaigrette | |
| House Made Seafood Ravioli | 18/35 |
| Shrimp, lobster, crab, roasted garlic cream | |
| Pan Seared Sea Scallops | 40 |
| Compressed apple, fennel, pistachio salad, "Green Goddess" tartar sauce | |