

ROGER ROCKA'S DINNER THEATER

Dinner Menu

Prices are per person with an 80 person minimum

Entrées

Served with green salad with choice of dressings, fresh vegetables, choice of roasted garlic mashed potatoes, rice pilaf or roasted red potatoes, bread and butter, coffee or tea.

New York Steak \$18.95

New York Steak grilled to order and topped with chili butter, blue cheese glaze, balsamic tomato relish or mushroom bordelaise.

Filet Mignon \$27.95

A tender filet is grilled to order and topped with roasted garlic and bleu cheese glaze.

Rib Eye Steak \$21.95

Grilled to order and topped with chili butter, blue cheese glaze, balsamic tomato relish or mushroom bordelaise.

Tri-Tip \$14.95

Marinated tri-tip is broiled, sliced thin and crowned with a skillet corn BBQ sauce.

Stuffed Pork Chop \$14.95

An extra thick pork chop stuffed with thinly sliced ham, jack cheese, croutons and mushrooms is baked and served with a hunter sauce.

Cilantro Chicken \$14.95

Grilled boneless breast of chicken baked in our special cilantro pesto sauce.

Chicken Cordon Bleu \$14.95

Breast of chicken stuffed with thinly sliced ham and Swiss cheese and served with hollandaise sauce.

Phyllo-Wrapped Chicken \$15.95

Boneless chicken breast wrapped in phyllo pastry with jack cheese and southwestern pesto, topped with a garlic sauce.

Grilled Chicken Breast \$14.95

Marinated grilled chicken breast served with jack cheese and fire roasted salsa.

Fresh Catch at Market Price

Depending on the season, selections may include salmon, halibut, swordfish or Basa-Basa

Pasta & Salad Entrées

Pasta dishes are served with a mixed green salad, fresh bread and butter, coffee or tea.

Tortellini Erico \$14.95

Our Chef's signature pasta dish. Tender pillows of pasta stuffed with cheese and served with fresh broccoli florets, green onion and fresh garlic in a parmesan cheese sauce.

Home-Made Lasagna \$13.95

Your choice of traditional meat or flavorful vegetarian, served with garlic bread.

Salads are served with fresh bread and butter and choice of coffee or tea.

Grilled Chicken Ceaser Salad \$13.95

Marinated grilled chicken on a bed of crisp romaine lettuce with creamy ceasar dressing, croutons and parmesan cheese.

Blackened Steak Salad \$13.95

Mixed greens with tomatoes, red onion rings and blackened steak with blue cheese and balsamic vinaigrette.

The Grande Buffet \$18.95

Your choice of carved Roast Beef, Turkey or Ham, plus seasonal fresh vegetables, tossed green salad, fresh fruit, bread and butter and soup of the day.

Choose two entrées

Roasted rosemary chicken

Chicken teriyaki

Vegetable crêpes with
orange hollandaise sauce

Pepper jack macaroni & cheese

Angel hair pasta with browned
garlic butter & feta cheese

Homestyle Meatloaf

Cheese enchiladas

Baked rigatoni with mushrooms,
peppers and pesto cream

Baked Tilapia

Choose two salads

Buttermilk cole slaw

Roasted potato salad

Cesar salad

Pasta salad

Ambrosia

BLT Salad

Pasta salad with broccoli
and cashews

Choose one starch

Roasted garlic mashed potatoes

Rice pilaf

Herb roasted potatoes

Potatoes au gratin

Lemon parmesan rice

Baked beans

Dinner Options

Dessert \$2.50

One choice of the following desserts:

Chocolate Fudge Cake; Lemon Snow; Carrot Cake or Banana Nut Cake

Deluxe Dessert \$5.95

Choose from our regular dessert menu

Wine Selections

House Wine \$4.95 per glass or \$14.00 per bottle

Your choice of our house brand of Burgundy, Chablis or White Zinfandel

Cook's Champagne

\$17.00 per bottle

Corkage Fee \$10.00 per bottle

Bring in your own wine or champagne and we will open and serve it to your guests.

Prices are subject to change and do not reflect a taxable 17% service charge.