



SOUPS

NEW ENGLAND CLAM CHOWDER
CUP OR BOWL \$9/10

STARTERS

****SESAME AHI TUNA / \$22**
Seared Sesame Crusted Ahi Tuna, Pickled Ginger, Mango Wasabi Sauce, Wakame Seaweed Salad, Unagi, Wonton Sticks

SESAME TEMPURA CHICKEN / \$17
Drizzled Asian Glaze, Napa Cabbage, Soy, Ginger, Garlic, Wasabi Cilantro Dipping Sauce

CHAR SIU PORK BAO BUNS / \$18
Steamed Bao Buns with Hoisin-glazed Char Siu Pork, Pickled Carrots, Cucumber, Cilantro, and Crisp Cabbage.

SPINACH & ARTICHOKE BITES / \$16
Crispy Panko Breaded Bites of Spinach & Artichoke Tossed with Mozzarella & Pecorino. Lemon & Garlic Aioli Dipping Sauce

ARANCINI / \$14
Crispy Risotto Arancini with Sweet Italian Sausage and Broccoli Rabe, Served Over Marinara & Alfredo Sauce, Garnished with Crispy Fried Garlic

WINGS / \$18
Choice of BBQ, Garlic Parmesan, Buffalo, Thai Chili, **OR** Old Bay Dry Rub, Cajun Dry Rub. Served with Blue Cheese Dressing

WHITE BEAN CROSTINI / \$15
Cannellini Bean Puree, Olive Oil, Marinated Tomato, Parsely Pesto, Garlic Crostinis

ROAST PORK QUESADILLA / \$16
Roasted BBQ Pork, Cheddar & Cheddar Jack Cheese, Black Bean Corn Salsa, Cilantro Lime Crema

BEEF NACHOS / \$23
House-made Tortilla Chips, Marinated Grilled Steak, Melted Cheddar & Cotija, Sour Cream, Salsa, Pickled Jalapenos

SALADS

PROTEINS: *SALMON \$12 / 5 GRILLED SHRIMP \$12 / *STEAK \$14 / MARINATED GRILLED CHICKEN \$10

FIELD GREENS SALAD / \$14

Mixed Garden Greens, Tomato, Black Olive, Shredded Cheddar, Onion, Croutons, Tossed with Balsamic Vinaigrette

ROOT VEGETABLE SALAD / \$16

Roasted Butternut Squash, Sweet Potato, Parsnip, Beets, Goat Cheese, Candied Spiced Almonds, Cider Vinaigrette

CAESAR SALAD / \$15

Parmesan Reggiano, Herb Croutons, Garlic Caesar Dressing

APPLE & PEAR FALL SALAD / \$17

Baby Mixed Greens, Arugula, Apple, Pear, Blue Cheese Crumbles, Dried Cranberries, Toasted Walnuts, Smoked Sea Salt, Finished with a Muscatel Wine-Reduced Honey Dijon Dressing

BURGERS + SANDWICHES

Gluten-free bun is available

****FOX HOPYARD BURGER / \$20**

Lettuce, Tomato, Caramelized Onion Jam, Cheddar, Butter Toasted Brioche Roll, Served with Fries

BUTTERMILK FRIED CHICKEN SANDWICH / \$19

Shredded Iceberg, Chopped Pickles, Hot Honey Drizzle, Chive Aioli, Served with Fries

CLASSIC REUBEN / \$17

Toasted Rye, Swiss Cheese, Served with Fries

SHAVED RIBEYE ROAST CLUB / \$24

Toasted Sourdough, Lettuce, Tomato, Bacon, Aged Cheddar, Caramelized Onion, Horseradish Dijon Mayo, Served with Fries

FALAFEL ON GRILLED PITA / \$18

Shredded Lettuce, Red Onion, Tomato, Pickled Cucumber, Tzatziki Served with Fries

BEER-BATTERED HADDOCK SANDWICH / \$22

Toasted Pretzel Bun with Lettuce, Tomato, Mustard Tartar Sauce, Served with Fries

MAIN ENTRÉES

COCONUT CHICKEN / \$29

Almond and Coconut Crusted Chicken, Sweet Mango Puree, Sautéed Baby Bok Choi, Shitake Mushroom, Stir Fry Vegetables, Long Grain Wild Rice

****ATLANTIC SALMON / \$32**

Spice Crust, Tzatziki, Tomato Salsa, Cucumber, Served with Wild Rice

ANGEL HAIR PASTA & SHRIMP / \$30

Angel Hair Pasta Tossed with Tomatoes, Lemon, Garlic, White Wine, Herbs

STATLER CHICKEN SALTIMBOCCA / \$30

Seared Bone-In Chicken Breast, Sage, Fontina, and Prosciutto, with a Madeira Mushroom Demi-Glace, Wild Rice, and Vegetables.

****PRIME 14OZ RIBEYE / \$46**

Cowboy Butter Basted, Fingerling Potatoes, Roasted Vegetables, Demi-glace

BRINED BONE-IN PORK CHOP / \$38

Bone-in Pork Chop, Cider Reduction, Served Over Stewed Sausage, Beans, and Greens with a Roasted Potato.

On The Rocks is an active participant in the Connecticut Farm-to-Chef program bringing you the freshest local ingredients.



SEAGOAST
MUSHROOMS



Items marked with an asterisk may be consumed raw or undercooked; Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please Inform your server of any food allergies or special dietary needs before ordering.