



BAR &
ROC
GRILL

menu



PIZZA

IN LOUNGE ONLY

INDIVIDUAL PIZZA

Cheese \$6 Pepperoni \$7

INDIVIDUAL COMBO 1

Pizza with 6 chicken wings & a soda

Cheese \$11 Pepperoni \$12

INDIVIDUAL COMBO 2

Pizza with breadsticks & a soda

Cheese \$10 Pepperoni \$11

INDIVIDUAL COMBO 3

Pizza with house salad & a soda

Cheese \$9 Pepperoni \$10

*Extra toppings 50¢ each

MEDIUM PIZZA

Cheese \$11 Pepperoni \$13

MEDIUM COMBO 1

Pizza with 12 chicken wings & 2 sodas

Cheese \$20 Pepperoni \$22

MEDIUM COMBO 2

Pizza with breadsticks & 2 sodas

Cheese \$17 Pepperoni \$19

MEDIUM COMBO 3

Pizza with two salads & 2 sodas

Cheese \$15 Pepperoni \$17

*Extra toppings \$1.25 each





BEER

ON TAP

DOMESTIC

Coors Light
Yuengling
Bud Light

SPECIALTY

Sam Adams
Sam Adams Seasonal
Guinness

IMPORTED

Labatt Blue
Labatt Blue Light
Stella Artois
Blue Moon

BOTTLED

DOMESTIC

Budweiser
Bud Light
Coors Light
Genny Light
Michelob Light
Michelob Ultra
Miller Light

IMPORTED

Corona
Heineken
Labatt Blue
Labatt Blue Light
Molson Canadian

SEASONAL

Be sure to ask your server or bartender about our seasonal beer promotions!

SPECIALTY

Labatt Blue Nordic (N/A)
O'Douls (N/A)
Sam Adams
Victory



WINE

RED WINES

Black Swan Shiraz
Australia \$6 \$18
Mark West Pinot Noir
California \$7 \$25
Robert Mondavi Cabernet Sauvignon
California \$7 \$25
Turning Leaf Pinot Noir
California \$6 \$18
Da'Vinci Chianti
Italy \$8 \$28
Bully Hill Love My Goat Red
Finger Lakes Region \$7 \$24
Trivento Malbec
Argentina \$7 \$24
Rancho Zabaco Zinfandel
California \$7 \$24
Beringer Merlot
California \$6 \$18
Fetzer Merlot
California \$7 \$24
Knapp Cabernet Franc
Finger Lakes Region \$8 \$28

WHITE WINES

Beringer Sauvignon Blanc
California \$6 \$18
Ecco Domani Pinot Grigio
Italy \$7 \$24
Kendall Jackson Chardonnay
California \$8 \$33
Toasted Head Chardonnay
California \$7 \$28
Fox Run Chardonnay
Finger Lakes Region \$7 \$24
Fetzer Gewurztramer
California \$7 \$24
Turning Leaf Riesling
California \$6 \$18
Glenora Riesling (Semi Dry)
Finger Lakes Region \$8 \$26
Swedish Hill Riesling (Semi Sweet)
Finger Lakes Region \$8 \$28

BLUSH WINES

Beringer White Zinfandel
California \$6 \$18
Bully Hill Egiunox Blush
Finger Lakes Region \$8 \$28

HOUSE WINES

CHARDONNAY
PINOT GRIGIO
CABERNET SAUVIGNON
WHITE ZINFANDEL
MERLOT

\$5 GLASS \$14 CARAFE

Burgers

Rochester Burger \$10

8 oz. USDA choice ground beef, char-grilled to your liking and served on a grilled Kaiser roll

Select your choice of two toppings:

American, provolone, cheddar or Swiss cheese, sautéed mushrooms, bacon, ham, sautéed onions, sautéed green peppers or jalapenos

Additional toppings 75¢ each

The Bruschetta Burger \$11

8 oz. USDA choice ground beef, char-grilled to your liking and topped with melted Provolone and a mix of fresh Roma tomatoes, garlic, basil and oregano tossed in a light olive oil and drizzled with balsamic dressing and freshly grated parmesan. Served on a soft ciabatta bun



Wraps

Blackened Chicken Wrap \$9

Seared strips of Cajun spiced chicken combined with cheddar cheese, tomato and lettuce in a garlic herb wrap, served with a side of bleu cheese dressing

Tuna Cheddar Wrap \$9

Fresh prepared tuna finished with melted cheddar cheese and diced tomato in a sun dried tomato wrap

Buffalo Chicken Wrap \$9

Buffalo-style chicken strips, mixed greens, shredded cheddar cheese and diced tomatoes served in a garlic herb wrap with a side of bleu cheese dressing

Roasted Turkey Wrap \$9

Oven roasted sliced turkey breast, smoked gouda cheese and scallions inside a garlic herb wrap



Appetizers

Buffalo Wings (12) \$10 (24) \$16

Crispy chicken wings tossed with our house-made wing sauce, served with chunky bleu cheese dressing and celery sticks. Your call: mild, medium, hot, atomic, Cajun or BBQ

Chicken Tenders \$8

Southern-style white meat chicken fingers fried until golden brown, served buffalo-style, if you like

Mozzarella Sticks \$7

Deep fried, cooked to a golden brown and served with a tangy marinara sauce

Potato Skins \$8

Potato skins filled with crispy bacon pieces, Monterey Jack and cheddar cheeses. Served with sour cream

Fried Calamari \$9

Sautéed in olive oil & garlic, finished with Kalamata olives and banana peppers

Creamy Spinach & Roasted Artichoke Dip \$8

A blend of spinach, artichoke hearts and creamy Asiago cheese, baked and served with white corn tortilla chips and salsa

Crab Bread \$7

French bread layered with spicy seafood crab salad and a blend of cheeses, baked and served with a side of marinara

Boneless Wings (1 lb) \$10 (2 lb) \$16

All white meat chicken tossed with our house-made wing sauce, served with chunky bleu cheese dressing and celery sticks. Your call: mild, medium, hot, atomic, Cajun or BBQ

Nachos Grande \$7

Corn tortilla chips loaded with Monterey Jack and cheddar cheeses, tomatoes, green onions & jalapenos, served with chunky tomato salsa & sour cream

Add chili or grilled chicken for \$3

Grilled Chicken Quesadilla \$9

A tomato tortilla filled with Monterey Jack and cheddar cheeses, tomatoes, bacon, scallions, jalapenos and grilled, diced chicken served with chunky tomato salsa & sour cream

Loaded Chips \$7

These awesome house-made potato chips are baked with cheddar, pepperjack and mozzarella cheeses, drizzled with Asiago cream sauce, then topped with black olives, green onions and sour cream.

Pulled Pork Sliders \$8

Slow-roasted pork piled on four bite-sized buns, garnished with pickles and served with Southwestern BBQ dipping sauce.



Salads

Add grilled Ahi tuna, salmon, chicken, blackened chicken or grilled shrimp to any salad for an additional \$3 per item. All salads served with a breadstick.

Santa Fe Salad \$9

Mixed greens topped with red pepper strips, cheddar & Monterey Jack cheeses, tomatoes, crisp tortilla strips and black bean salsa served with southwestern ranch dressing

Caesar Salad \$9

Romaine lettuce tossed with tangy Caesar dressing, toasted garlic croutons and freshly grated Asiago cheese

Chef Salad \$10

Entrée-size with generous portions of cheddar & Swiss cheeses, ham, turkey, cucumbers, tomatoes, egg, garbanzo beans & croutons

Buffalo Chicken Salad \$10

Mixed greens, cheddar cheese and tomatoes topped with chicken tenders tossed in our wing sauce, served with chunky bleu cheese dressing



Soups

Soup of The Day Cup \$3 Bowl \$4

We create our soups daily with the freshest ingredients

Crock of Chili \$5

The "homemade classic" served with a side of tortilla chips, topped with shredded cheddar cheese & scallions

French Onion Soup \$5

Sautéed onions in a rich broth topped with garlic croutons and provolone cheese melted to a golden brown

Sandwiches

Reuben \$9

Thinly sliced corned beef topped with sauerkraut and Swiss cheese, served on grilled rye bread with a side of 1000 island dressing

Western Chicken Sandwich \$9

Char-grilled chicken breast topped with bacon and melted cheddar cheese on a grilled Kaiser roll, served with a side of BBQ sauce

Classic Club \$8

The triple-decker with shaved ham and turkey, bacon, lettuce, tomatoes and mayonnaise on toasted white bread

The Chicken Ranch Club \$9

A tomato tortilla rolled with grilled strips of chicken breast, pepperjack cheese, tomato, lettuce and ranch dressing

Meatball Sandwich \$9

Homemade meatballs topped with melted provolone cheese, served on a kaiser roll

Rib Eye Steak Sandwich \$11

8 oz. sliced rib eye grilled to your liking, topped with sautéed peppers and caramelized onions served on a French bread with a side of au jus

Chicken Parmesan Sandwich \$9

Boneless chicken breast hand breaded in Italian breadcrumbs sautéed in olive oil topped with homemade red sauce, topped with melted mozzarella and served on a Kaiser roll

The Veganini Panini \$8

Focaccia bread, grilled eggplant, Feta, roasted red peppers, sun-dried tomato pesto, red onions, pesto-mayo, balsamic glaze

Italian Roast Beef Panini \$8

Focaccia bread, roast beef, provolone, tomatoes, red onions, pesto-mayo

Turkey Habanero Panini \$9

Focaccia bread, turkey breast, cheddar, roasted red peppers, red onions and mango salsa dressing



Dinners

All Dinners include your choice of soup of the day or a side salad, fresh seasonal vegetables and your choice of baked potato, French fries, garlic mashed potatoes, or a side of penne. (excludes pasta dishes or entrees served over pasta)

Try our Chef's signature side of Au Gratin potatoes \$2

Beef & Pork

New York Strip Steak \$24

12 ounce USDA choice strip rich in flavor and consistently tasteful, char-grilled to precision

Delmonico Rib Eye Steak \$22

16 ounce USDA Prime at its best. Hand sliced, nicely marbled for peak flavor and seared to exacting standards

Bistro Sirloin \$17

8 ounce USDA choice sirloin filet, grilled to tender perfection

Pork Osso Bucco \$18

16 ounce USDA Choice Pork Shank braised and simmered in its own sauce with a hint of Demi Glace

Seafood

Grilled Salmon or Ahi Tuna \$18

Your choice of cold water salmon or Ahi tuna char-grilled and served blackened or topped with a creamy herb butter

Shrimp Scampi \$18

Jumbo shrimp sautéed in a garlic, butter, lemon and wine sauce served over linguine

Fresh Filet of Haddock \$14

(FRIDAY ONLY)

Served with French fries & cole slaw. Your choice of beer battered, breaded or broiled

Add a side salad for 2.00 extra

Catch of the Day Market Price

Our chef selects the very finest and prepares each dish with the freshest ingredients

Pasta

Pasta \$10

Your choice of whole wheat or Semolina pasta topped with homemade red sauce or marinara

Pasta with Creamy Alfredo Sauce \$12

Choice of whole wheat or Semolina pasta with creamy alfredo sauce

Add Blackened Chicken \$3

Homemade Baked Lasagna \$15

Lasagna pasta delicately layered with our homemade meat sauce with a combination of ricotta, mozzarella, parmesan and Romano cheeses

Add meatball (each) \$1.50

Add Italian sausage (each) \$1.75

Chef Specialties

Chicken French \$16

Boneless breast of chicken dipped in egg batter and sautéed with lemon, wine and butter

Chicken Parmesan \$16

Boneless breast of chicken breaded and cooked to perfection, topped with melted mozzarella cheese and homemade red sauce

Chicken Marsala \$16

Boneless breast of chicken sautéed in sweet marsala wine sauce with fresh mushrooms

Chicken Scampi \$17

Chicken breast strips sautéed in a butter, garlic, lemon and wine sauce and served over pasta

Chicken & Broccoli Alfredo \$17

Chicken breast strips tossed with fresh broccoli in a creamy alfredo sauce

