

BEFORE THREE 3

LUNCH SERVED FROM
11:30AM - 3:00PM

HOT ROCKS CLUB

CRISPY FRIED CHICKEN BREAST / WHITE CHEDDAR / DOUBLE SMOKED BACON / TOMATO / CARAMELIZED ONIONS / BABY GREENS / REMOULADE / TOASTED FOCACCIA 15.7

THE RUSSWICH

BEEF TENDERLOIN TIPS / SAUTÉED MUSHROOMS / LEEKS / VEAL JUS / CRUMBLLED GOAT CHEESE / OPEN FACED ON CIABATTA 15.7

GRILLED VEGETABLE WRAP

ZUCCHINI / BELL PEPPERS / ONIONS / HUMMUS / FETA / BABY GREENS / BALSAMIC VINAIGRETTE 15

BACON CHEESEBURGER

8 OZ. GROUND BRISKET AND BACON PATTY / RUSSIAN DRESSING / LETTUCE / TOMATO / ONION / PICKLE / AMERICAN CHEDDAR / TOASTED BRIOCHE 17.7

BUTTERMILK FRIED CHICKEN SANDWICH

HOT SAUCE / PIMENTO CHEESE / BIBB LETTUCE / GREEN TOMATOES / BRIOCHE 15.25

HOT FISH SANDWICH

CATFISH / SWEET ONION TARTAR SAUCE / SPICY SLAW / TOASTED CIABATTA 16

ALL ABOVE SANDWICHES ARE SERVED WITH HOUSE CUT FRIES. REPLACE FRIES WITH SIDE FIELD GREENS OR SMALL CAESAR 3.5

SANDWICH ADDITIONS:

ADD THICK CUT BACON 2 / CHEDDAR CHEESE 2

NASHVILLE-STYLE HOT FRIED CHICKEN

BUTTERMILK CORNBREAD / BACON AND GRAINY MUSTARD POTATO SALAD / BREAD AND BUTTER PICKLES 16.7

FISH 'N' CHIPS

CORNMEAL CRUSTED CATFISH / HOUSE CUT FRIES / SWEET ONION TARTAR SAUCE / SPICY SLAW 13.75

GLUTEN FREE BREAD & PASTA
AVAILABLE UPON REQUEST

SHARE PLATES

A LITTLE SOMETHING TO EXCITE YOUR PALATE

SOUP DU JOUR / DAILY PRICE

CHARRED BRUSSELS SPROUTS / CHILI / SWEET SOY / CILANTRO / WALNUTS 10

TEMPURA FRIED CAULIFLOWER TACOS / PICKLED JALAPEÑOS / GREEN SALSA / FLOUR TORTILLAS / GARLIC CRÈME FRAÎCHE 10.50

BACON & ARTICHOKE DIP / BRIE CHEESE / DOUBLE SMOKED BACON / ARTICHOKE / CORN TORTILLAS 15.75

HOUSE MADE HUMMUS / NAAN BREAD POINTS / FRIED CHICKPEAS / CRUMBLLED FETA / CHILI OIL 14

CRISPY FRIED CALAMARI / LIME-CHILI REMOULADE 14

COCONUT SHRIMP / SHALLOW FRIED / THAI MANGO CHUTNEY 12.7

P. E. I. MUSSELS / CHOICE OF HOUSE MADE MARINARA OR CURRY CREAM SAUCE / SWEET POTATO FRITES 12.7

BRUSCHETTA / MARINATED ROMA TOMATOES / CRUMBLLED FETA / GRILLED CROSTINI 8.7

CAST IRON SKILLET BUTTERMILK CORNBREAD / RAW HONEY / BACON SALT 11.5

CURRY CHICKEN NACHOS / MONTEREY JACK CHEESE / GRILLED CORN / SCALLIONS / BRUSCHETTA / JALAPEÑO / MOLE SAUCE / GARLIC CRÈME FRAICHE / SALSA 16

TRUFFLE FRIES / HOUSE CUT FRIES / FRESH PARMESAN / CHIVES / TRUFFLE OIL 6

MEATBALLS / GROUND PORK AND BEEF / TOMATO SAUCE / PARMESAN 8

KOREAN BBQ RIBS / CHOPPED PEANUTS/ WATERMELON RADISH / SESAME SEEDS / SWEET AND SOUR BBQ SAUCE 15.75

DUNGENESS CRAB CAKES / PANKO FRIEDS / LEMON DILL AIOLI 16.50

HOT ROCKS / BE YOUR OWN CHEF AND SAUTÉ YOUR APPETIZER ON OUR SIGNATURE HOT ROCK. CHOOSE BETWEEN TIGER SHRIMP / BEEF TIPS / CHICKEN EACH MARINATED IN CHILI, MUSTARD, OLIVE OIL, AND FRESH HERBS 13

ADD A SIDE OF MIXED VEGETABLES FOR 5

GLORIOUS GREENS

CAESAR SALAD / ROMAINE HEARTS / SMOKED BACON / CHARRED CORN / GRANA PADANO / CROUTONS / CREAMY ROASTED GARLIC DRESSING 12

MIXED GREEN SALAD / BABY GREENS / HEIRLOOM CHERRY TOMATOES / ENGLISH CUCUMBERS / WATERMELON RADISH / FRIED CAPERS / HONEY LEMON VINAIGRETTE 11

HEIRLOOM BEET SALAD / PICKLED BEETS / ROASTED BEETS / BABY ARUGULA / CRUMBLLED GOAT CHEESE / TOASTED WALNUTS / PICKLED SHALLOTS / SWEET BALSAMIC VINAIGRETTE 13.75

ROASTED CAULIFLOWER SALAD / ROASTED CAULIFLOWER / GREEN ONIONS / POMEGRANATE / TOMATOES / QUINOA / FRESH HERBS / WARM SPICES / OLIVE OIL / LEMON JUICE 13

MACEDONIAN SALAD / BLACK OLIVES / TOMATOES / CUCUMBERS / BELL PEPPERS / ONIONS / FETA / MIXED GREENS / SHERRY VINAIGRETTE 13

SALAD ADDITIONS: CHICKEN BREAST 7 / SHRIMP 7 / ATLANTIC SALMON 10

LARGE PLATES

HOUSE MADE RICOTTA GNUDI / SHORT RIB RAGU / SAUTEED MUSHROOMS / BRUSSELS SPROUTS 20

CHICKEN, SAUSAGE, SHRIMP / SAUTÉED LEEKS / WILD MUSHROOMS / SUNDRIED TOMATOES / FRESH LINGUINE / PERNOD BASIL CREAM SAUCE 21

ORZO / BRUSSELS SPROUTS / ROASTED RED PEPPERS / EDAMAME / HEIRLOOM CHERRY TOMATOES / SAUTÉED MUSHROOMS / LEEKS / ROASTED GARLIC OLIVE OIL / CHARRED SCALLION YOGURT 17

NEW ZEALAND LAMB SHANK / POMME PURÉE / SEASONAL VEGETABLES / LAMB JUS 24

BACON CHEESEBURGER / 8 OZ. GROUND BRISKET AND BACON PATTY / RUSSIAN DRESSING / LETTUCE / TOMATO / ONION / PICKLE / AMERICAN CHEDDAR 17.7

9 OZ. STRIPLOIN / ROASTED GARLIC MASHED POTATOES / SEASONAL VEGETABLES / GREEN PEPPERCORN AND BRANDY VEAL JUS 35

ESPRESSO RUBBED SHORT RIB / BUTTERMILK MASHED POTATOES / SEASONAL VEGETABLES / JUS 27

NASHVILLE-STYLE HOT FRIED CHICKEN / BUTTERMILK CORNBREAD / BACON AND GRAINY MUSTARD POTATO SALAD / BREAD AND BUTTER PICKLES 21

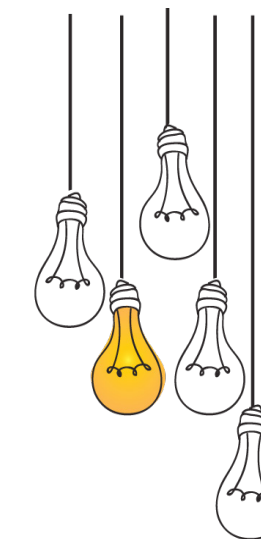
ATLANTIC SALMON NICOISE / CONFIT HEIRLOOM CHERRY TOMATOES / OLIVE TAPENADE / BABY GEM LETTUCE / GREEN BEAN S/ FINGERLING POTATOES / MUSTARD VINAIGRETTE 25

FISH 'N' CHIPS / FISH 'N' CHIPS/ CORNMEAL CRUSTED CATFISH / HOUSE CUT FRIES / SWEET ONION TARTAR SAUCE / SPICY SLAW 21

EGGPLANT PARMESAN / PANKO CRUSTED FRIED EGGPLANT / HOUSE MADE TOMATO SAUCE / MOZZARELLA / CHEESY POLENTA / TOPPED WITH BABY ARUGULA AND FRESH PARMESAN SALAD 19

KOREAN BABY BACK RIBS

SWEET AND SOUR BBQ SAUCE / CHOPPED PEANUTS, SHAVED WATERMELON RADISH / SESAME SEEDS / ½ RACK \$19.90 OR FULL RACK \$29/ SPICY SLAW / SWEET POTATO FRITES



WOOD OVEN PIZZA

DIPPING SAUCES / 2 EACH
CHIPOTLE AÏOLI / GARLIC AÏOLI / REMOULADE / CAESAR DRESSING / MARINARA

MVP / ROASTED GARLIC AÏOLI / MOZZARELLA / ROASTED CHICKEN / BACON / CARAMELIZED ONIONS / RAW TOMATO SLICES 16.7

SPICY CAJUN / TOMATO SALSA / MOZZARELLA / CAJUN CHICKEN / BANANA PEPPERS / MANDARIN ORANGES / TOPPED WITH SWEET POTATO FRITES AND CHIPOTLE AÏOLI 16.7

ANITPASTO / GARLIC OLIVE OIL / ARTICHOKE HEARTS / BLACK OLIVES / CONFIT HEIRLOOM CHERRY TOMATOES / FETA / BABY SPINACH 15.75

MEATLOVERS / TOMATO SAUCE / MOZZARELLA / HOUSE MADE MEATBALLS / PEPPERONI / SAUSAGE / MUSHROOMS 18

PROSCIUTTO / ROASTED GARLIC OLIVE OIL / CARAMELIZED PEARS / CRUMBLLED BLUE CHEESE / SHAVED PROSCIUTTO / FRESH ARUGULA / BALSAMIC REDUCTION 17.7

SHORT RIB / TRUFFLE AÏOLI / CARAMELIZED ONIONS / ROASTED RED PEPPERS / ASPARAGUS / MOZZARELLA 16.7

TRADITIONAL / TOMATO SAUCE / MOZZARELLA / PEPPERONI / MUSHROOMS 12.7

BUILD YOUR OWN HOT ROCKS PIZZA

START WITH A THIN CRUST / ADD 4

GLUTEN FREE CRUST / ADD 6

SAUCE

CLASSIC TOMATO SAUCE, PESTO, ROASTED GARLIC AÏOLI, TOMATO SALSA, ROASTED GARLIC OLIVE OIL, TRUFFLE AÏOLI / 2 EACH

CHEESE

MOZZARELLA, FETA, AGED WHITE CHEDDAR, ASIAGO, GOAT CHEESE, FRESH PARMESAN, CRUMBLLED BLUE CHEESE / 3 EACH

MEAT

PEPPERONI, HAM, ITALIAN SAUSAGE, SMOKED BACON, ROASTED CHICKEN, CAJUN CHICKEN, SHRIMP, ANCHOVIES, SHORT RIB, PROSCIUTTO, HOUSE MADE MEATBALLS / 3 EACH

VEGETABLES

ARTICHOKE HEARTS, MUSHROOMS, ASPARAGUS, BROCCOLI, TOMATO SLICES, BRUSCHETTA TOMATO, RED ONION, CARAMELIZED ONION, GREEN OLIVES, KALAMATA OLIVES, PINEAPPLE, MANDARIN ORANGES, SPINACH, ROASTED PEPPERS, HOT PEPPERS, SUNDRIED TOMATOES, CARAMELIZED PEARS, ROASTED GARLIC, JALAPEÑOS, CONFIT HEIRLOOM CHERRY TOMATOES / 2 EACH

DON'T FEEL LIKE COOKING?
PICK-UP A HOT ROCKS PIZZA!
CALL 905-668-8600 TO PLACE YOUR ORDER.

SUNDAY BRUNCH

EVERY SUNDAY FROM 11:30AM - 3:00PM

SUNDAY BRUNCH TO INCLUDE A DELICIOUS A LA CARTE MENU. ALONG WITH OUR REGULAR MENU. RESERVATIONS ARE RECOMMENDED FOR LARGER GROUPS

VISIT OUR SISTER RESTAURANT THE BROCK HOUSE
918 BROCK STREET NORTH, WHITBY
THEBROCKHOUSE.CA / 1.905.493.4031



HotRocks

creative diner

ROCKTAILS

HOT ROCKS CAESAR / 1.5 OZ LEMON, HORSERADISH & PEPPERCORN INFUSED VODKA / CELERY SALT RIM / CLAMATO JUICE / SPICES 8.5

HR SPRITZ / APEROL / PROSECCO / CRANBERRY / CLUB SODA / ICE / BLOOD ORANGE GARNISH 12

RASPBERRY MINT SMASH / TANQUERAY GIN / MUDDLED RASPBERRIES AND MINT / CLUB SODA / LIME 10

DARK & STORMY / CAPTAIN MORGAN DARK RUM / GINGER BEER / LIME / 9

SCARLET SANGRIA / RED WINE / BLUEBERRY VODKA / CHERRY BRANDY / BLUEBERRY CRANBERRY JUICE / PINEAPPLE JUICE / FROZEN BERRIES 12

OLD FASHIONED / 2 OZ. MAKERS MARK / SUGAR CUBE / BITTERS / WATER / ORANGE TWIST 12

HOUSE LIQUOR 5 / PREMIUM LIQUOR 6

BEER

	16 OZ.
TOWN IPA	6.50
MUSKOKA CRAFT LAGER	6.20
BROCK STREET BLONDE	6.00
OLD FLAME RED	6.20
BEAU'S LUG TREAD	6.20
STEAM WHISTLE	6.00
STELLA ARTOIS	8.20
BOTTLED BEER	
DOMESTIC	4.5
IMPORTED	5.5

ASK YOUR SERVER ABOUT OUR 2 FEATURE TAPS
PLEASE ENJOY OUR PRODUCTS RESPONSIBLY

OTHER BEVERAGES

POP 3
COFFEE 2.5
TEA 2 OR HERBAL TEA 2.25

SMILE, THERE'S WINE

WHITE WINE	50Z.	80Z.	½L.	BOTTLE
CHARDONNAY / COMMODORE ESTATE, AUSTRALIA	7.5	10	21	34
PINOT GRIGIO / WAYNE GRETZKY ESTATES VQA, NIAGARA	8.75	14	28	40
SAUVIGNON BLANC / WHITE CLIFF, NEW ZEALAND	8	13	27	40
PINOT GRIGIO / SALVA TERRA ST, ITALY	9	14.4	26	44
ROSE / CAVE SPRING, NIAGARA	8	13	25	38
CHARDONNAY / DREAMING TREE, CALIFORNIA	9.25	14.75	31.25	47
RIESLING / CAVE SPRING "DOLOMITE", NIAGARA ESCARPMENT	8.5	13.2	26	39
PROSECCO DOC / ANTICAVIGNA, ITALY	9			44

RED WINE	50Z.	80Z.	½L.	BOTTLE
SHIRAZ / JACOB'S CREEK, AUSTRALIA	7.5	10	21	34
CABERNET MERLOT / WAYNE GRETZKY ESTATES VQA, NIAGARA	8.75	14	28	40
MERLOT / COMMODORE ESTATE, AUSTRALIA	7.5	10	21	34
VALPOLICELLA / MASI, ITALY	9.7	15	32	47
PINOT NOIR / MARK WEST, CALIFORNIA	9.2	14.6	27	45
CABERNET SAUVIGNON / MONTES RESERVE, CHILI	8.5	13.2	26	39
MALBEC / ALAMOS, ARGENTINA	8.75	14	29.5	44
CABERNET SAUVIGNON / DREAMING TREE, CALIFORNIA	8.75	14	29.5	42

RED WINE BY THE BOTTLE

CABERNET SAUVIGNON / J.LOHR, CALIFORNIA	52
CABERNET SAUVIGNON / MCMANIS, CALIFORNIA	48
PINOT NOIR / MIRASSOU, CALIFORNIA	35
RIOJA / CAMPO VIEJO TEMPRANILLO, SPAIN	39
MALBEC / LUIGI BOSCA RESERVA, ARGENTINA	45
CHIANTI CLASSICO / ANTINORI PEPPOLI / UMBRIA, ITALY	48
VALPOLICELLA / ZENATO RIPASSO / VENETO, ITALY	56
AMARONE / ZENATO / VENETO, ITALY	90
MALBEC / GRAFFIGNA, ARGENTINA	39
ZINFANDEL / PAINTERS BRIDGE, CALIFORNIA	33

WHITE WINE BY THE BOTTLE

SAUVIGNON BLANC / STONELEIGH MARBOROUGH, NEW ZEALAND	46
SAUVIGNON BLANC / RAVINE VINEYARD, NIAGARA-ON-THE-LAKE	39
PINOT GRIGIO / VOGA, VENETO, ITALY	38
PINOT GRIGIO / SANTA MARGHERITA, VENETO, ITALY	44
CÔTE DES ROSES / GERARD BERTRAND, SPAIN	44
CHARDONNAY / WYNDHAM ESTATES BIN 222, AUSTRALIA	35
CHARDONNAY / CYPRESS, CALIFORNIA	39

JUICE 3
ESKA SPARKLING WATER 355 ML 4 / 750 ML 7
ESKA FLAT WATER 355 ML 4 / 750 ML 7