

# 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

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## **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 \$17.95*

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

Ceasar 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

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## *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.*