



APPETIZERS

CEDAR ROCK PLATTER

A perfect start to any gathering! A full pound of our beer battered onion rings, fresh fried ravioli & 6 cedar rock wings 25

CEDAR ROCK WINGS

Served with celery & ranch.

SAUCES: Mild, Medium, Hot, **EXTREME HEAT** (no refunds if too hot.) BBQ, Honey Mustard, Bourbon, Caribbean, Sweet Asian

DRY RUBS: Garlic Salt or Cajun Creole

6 Wings 10 | 12 Wings 15 | 18 Wings 22

MOZZARELLA STICKS

Half pound of golden battered mozzarella sticks served with marinara sauce 8.5

POPCORN CHICKEN

Bite size breaded chicken breast pieces, served with your choice of Sweet Asian, BBQ or Ranch 6.5

CHEESY QUESADILLA

Flour tortillas grilled & loaded with Cheddar-Jack and Swiss cheese 6 | Add beef 4 or chicken 3

ONION RINGS

A full pound of our beer battered onion rings served with Chipotle Ranch 10

SMOTHERED FRIES

Try a full pound of our Redstone Waffle Fries loaded up with melted Cheddar-Jack cheese & topped with crispy smoked bacon 9

SOUTHWEST CHICKEN NACHOS

Our popular fresh fried corn tortilla chips loaded up with Cajun chicken, black bean corn salsa, melted Cheddar-Jack cheese & drizzled with our house queso 12

FRIED RAVIOLI

Basket of our large 4 cheese raviolis, lightly breaded & fried to ooey excellence served with marinara sauce 9

MACHO NACHOS

Our popular fresh fried corn tortilla chips loaded up with taco meat, diced tomatoes, sliced black olives, sliced jalapenos, & melted Cheddar-Jack cheese 12

CHIPS & QUESO OR CHIPS & SALSA

Our fresh fried tortilla chips mounded high with a cup of our popular house queso 7
Have it with our popular house salsa 6

SKILLET'S

BACON SKILLET

Two eggs, bacon & melted cheddar-jack cheese on crispy hashbrowns served with 2 slices of sourdough or light rye toast 13

SAUSAGE SKILLET

Two eggs, sausage & melted cheddar-jack cheese on crispy hashbrowns served with 2 slices of sourdough or light rye toast 13

HOUSE SKILLET

Bacon, sausage, ham, onion, red & green bell peppers, two eggs & melted cheddar-jack cheese served with 2 slices of sourdough or light rye toast 15



BURGERS

Our burgers are 1/2 lb. 100% *Certified Angus Beef*[®]. Served on a toasted Kaiser Roll with choice of side. Add a fresh garden side salad for 4

Cheese options: American, Swiss, Pepper Jack, Cheddar



COWBOY BURGER

1/2 lb. *Certified Angus Beef*[®] burger topped with Pepper Jack cheese, crispy smoked bacon, 2 battered onion rings & BBQ sauce 14.5

CEDAR ROCK BURGER

1/2 lb. *Certified Angus Beef*[®] burger topped with choice of cheese, lettuce & tomato 13

PATTY MELT

1/2 lb. *Certified Angus Beef*[®] burger with sauteed onions, melted Swiss & Pepper Jack cheese served on a lightly toasted rye bread 13

BACON CHEESEBURGER

1/2 lb. *Certified Angus Beef*[®] burger topped with American cheese, crispy smoked bacon, lettuce & tomato 14

BACON BACON CHEDDAR

1/2 lb. *Certified Angus Beef*[®] burger loaded with 2 strips of crispy smoked bacon & melted cheddar cheese 14.5

BIG ROCK BURGER

A full lb. of *Certified Angus Beef*[®] burgers topped with melted Pepper Jack & American cheese with lettuce, tomato & onions 17

SEAFOOD

Served with one side, dinner roll & choice of garden salad or cup of soup.

CANADIAN WALLEYE FILLET GF

Broiled 8 oz. Canadian Walleye Fillet 25

ATLANTIC SALMON GF

6 oz. broiled Atlantic salmon fillet lightly dusted with seasoning 19

ATLANTIC COD GF

6 oz. broiled Atlantic cod lightly seasoned 18

BREADED SHRIMP

Six jumbo premium breaded butterfly shrimp 18

SHRIMP SKEWERS GF

Three grilled shrimp skewers loaded up with five shrimp each 19

STEAKS



Our steaks are all hand cut & flame grilled *Certified Angus Beef*[®].

Served with one side, dinner roll & choice of garden salad or cup of soup.

Add a grilled shrimp skewer or 3 breaded shrimp to any dinner for 4

RIBEYE GF

Always tender, juicy & full of flavor!
MEDIUM CUT 10 oz. 26 | LARGE CUT 12 oz. 28
XL CUT 14 oz. *Certified Angus Beef*[®] 33
Make any cut "Bourbon Style" 3

CEDAR ROCK SIRLOIN GF

Certified Angus Beef[®] top sirloin 10 oz. 21 | 14 oz. 25
Make any cut "Bourbon Style" 3

SIRLOIN & SHRIMP GF

10 oz. *Certified Angus Beef*[®] sirloin with your choice of 3 jumbo breaded shrimp or a single 5-piece shrimp skewer 27

CHOPPED STEAK GF

1/2 lb. 100% *Certified Angus Beef*[®] patty flame grilled 15
Add sauteed onions, mushrooms & melted Pepperjack cheese for 3

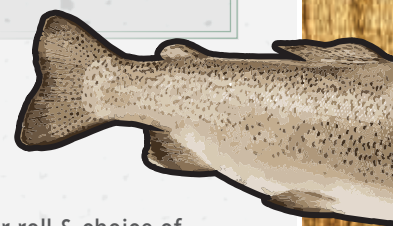
PRIME RIB FRIDAY & SATURDAY NIGHT ONLY

Certified Angus Beef[®] 24-hour slow cooked to perfection
MEDIUM CUT 10 oz. 28 | LARGE CUT 12 oz. 30 | XL CUT 14 oz. 35

STEAK CUBES GF

10 oz. *Certified Angus Beef*[®] hand cut & flame grilled choice top sirloin 19

ENTREES



Served with one side, dinner roll & choice of garden salad or cup of soup.

Add a grilled shrimp skewer or 3 breaded shrimp to any dinner for 4

BONELESS PORK CHOPS GF

Two juicy 10 oz. bacon wrapped chops grilled to perfection 18 | Single chop 15
Make them "Bourbon Style" 3

BABY BACK RIBS GF

Our "FAMOUS" fall off the bone ribs drizzled with BBQ & lightly dusted with house seasoning
1/2 rack 24

SMOTHERED CHICKEN GF

8 oz. flame grilled chicken breast smothered in sauteed onions, red & green bell peppers & melted Pepper Jack cheese 16.5

CHICKEN CORDON BLEU GF

8 oz. broiled chicken breast topped with hickory smoked ham & melted Swiss cheese 16

FLAME BROILED CHICKEN BREAST GF

8 oz. boneless, tender & juicy chicken 15.5

CHICKEN STRIPS

Four fried lightly breaded all white chicken breast strips served with ranch 14.5

GRILLED HAM STEAK GF

10 oz. cut of hickory smoked ham 14

CEDAR ROCK WINGS

10 of our popular traditional wings 17
SAUCES: Mild, Medium, Hot, **EXTREME HEAT** (no refunds if too hot.) BBQ, Honey Mustard, Bourbon, Caribbean, Sweet Asian
DRY RUBS: Garlic Salt or Cajun Creole

RIBS & WINGS COMBO PLATTER

1/4 Rack of our famous ribs served with five traditional wings 23
Sauce & Dry Rub options see wing dinner above

PREMIUM COUNTRY FRIED STEAK

1/2 lb. of steak, breaded, fried and topped with our homemade pepper gravy 19

FLAME GRILLED PORK CUBES GF

10 oz. of our tender hand cut pork cubes, salted just right & grilled to a juicy perfection 15
Smother your cubes with sauteed bell peppers, onions & melted Pepper Jack cheese for 3



SANDWICHES

PRIME RIB SANDWICH

Certified Angus Beef[®] grilled prime rib on a lightly toasted hoagie served with au jus 15

PHILLY CHEESE STEAK

Shaved sirloin steak topped with sauteed bell peppers, onions & melted Swiss cheese served on a toasted hoagie 14

Make it a chicken philly 13

FRENCH DIP

Shaved sirloin steak lightly salted & served on a toasted hoagie with au jus 13

BACON, LETTUCE, TOMATO

4 slices of crispy smoked bacon, sliced tomatoes, mayo, butter & leaf lettuce served on your choice of light rye or sourdough toast 11

HAM & SWISS

Thinly shaved smoked ham & melted Swiss cheese on lightly toasted sourdough bread 12

GRILLED CHICKEN BREAST SANDWICH

Flame grilled chicken breast, topped with leaf lettuce, & mayonnaise served on grilled sourdough bread 13.5

CHICKEN FILLET

Lightly breaded chicken breast served on a toasted kaiser roll with mayo & leaf lettuce 11.5

CHICKEN BACON RANCH

Flame grilled chicken breast topped with smoked bacon, melted Swiss cheese, leaf lettuce & drizzled with buttermilk ranch & served on a toasted hoagie 14

PARMESAN CHICKEN ON FOCACCIA BREAD

Grilled chicken breast topped with melted Pepper Jack & Parmesan cheese served with a cup of marinara sauce 14

ULTIMATE FISH FILLET

Corona battered Atlantic cod served on a toasted hoagie with melted American cheese, leaf lettuce & tartar sauce 12.5

CLUB SANDWICH

Lightly grilled sourdough bread with crispy smoked bacon, shaved turkey, ham, leaf lettuce, tomato, Swiss cheese & mayonnaise 13.5

GRILLED REUBEN ON RYE

Certified Angus Beef[®] A Rock Valley favorite! Delicious shaved corned beef, seared sauerkraut, melted Swiss cheese & 1000 island dressing on lightly grilled rye bread 13.5

SIDES

FRESH CUT CEDAR ROCK FRIES | HASHBROWNS (LOADED CHEESE & ONION +3) | SEASONED WAFFLE FRIES (LOADED CHEESE & BACON +3) | SEASONED POTATO WEDGES | FRIED POTATOES | WILD RICE | SWEET POTATO FRIES | ONION RINGS ADD 2 | CHEESE BALLS ADD 2 | BAKED POTATO *EVENINGS ONLY* (LOADED CHEESE & BACON +3) | GARDEN SALAD 2

SOUP & SALADS

DRESSING CHOICES - Buttermilk Ranch, Dorothy Lynch French, 1000 Island, Blue Cheese, Honey Mustard, Raspberry Vinaigrette, Fat Free French Packet, Fat Free Ranch Packet

SOUP OF THE DAY

Ask your server for the flavor of the day
Cup 4 | Bowl 5.5

SOUP & SALAD

A cup of the soup of the day & a fresh garden side salad topped with cucumber, cheddar cheese, cherry tomatoes & homemade garlic crisps 10

CHICKEN FIESTA SALAD

Salad greens tossed with sliced fajita-grilled chicken breast; black bean corn salsa & topped with crispy tri-colored tortilla strips. Ranch dressing served on the side 13

CLUB SALAD GF

Garden fresh lettuce salad topped with our diced smoked turkey, ham & bacon served with hard boiled eggs, cherry tomatoes, cheddar cheese, & cucumbers! With homemade garlic crisps on the side 12

ASIAN CHICKEN SALAD

Garden fresh lettuce with crispy chicken, chow mein noodles & drizzled with Sweet Asian sauce. Served with an egg roll 13

CARIBBEAN CHICKEN SALAD

Garden fresh lettuce topped with sliced grilled Caribbean jerk chicken breast, mandarin oranges, fresh veggies & homemade garlic crisps 13

TACO SALAD

Fresh lettuce salad topped with seasoned ground beef, cheddar cheese, cherry tomatoes & black olives. Served in a crispy tortilla shell 13

CHICKEN SALAD GF

Your choice of crispy or grilled chicken. Served on our garden-fresh salad blend topped with egg, tomato, cheese, cucumber & homemade garlic crisps 12

GARDEN SIDE SALAD

Garden fresh iceberg & harvest blend lettuce served with tomato, cheese & cucumber 4



DESSERT

OUR FAMOUS BREAD PUDDING

You heard about it, now's your chance to try it! Served warm with ice cream & drizzled with caramel sauce! 8 ½ piece 5

PREMIUM SCOOPED ICE CREAM

VANILLA, COOKIES & CREAM
Ask your server about our flavor of the month!
Two dips 4

CHEESECAKE

Ask your server about premium cheesecake flavors 8

MOLTEN CHOCOLATE LAVA CAKE

Deep chocolate bundt cake with a molten chocolate truffle center, served with a dip of vanilla ice cream, & topped with chocolate syrup 7

SWEET CARAMEL BROWN BUTTER CAKE

A moist cake made with brown butter & real cream cheese, topped with vanilla ice cream & drizzled with caramel sauce! 6

CONSUMER ADVISORY: Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.

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GF These items may be prepared gluten free. Please ask you server for additional information.



2 FOR \$29 DINNERS

Served with fresh baked rolls and cinnamon butter. Select an appetizer to share & 2 entrees & 2 sides.

(CHOOSE 1) APPETIZERS

BEER BATTERED ONION RINGS
CHIPS & SALSA
CHIPS & QUESO +1
SMOTHERED FRIES

(CHOOSE 2) ENTRÉES

PORK CUBES (Smother with peppers, onions & pepperjack cheese +3)
BATTERED COD DINNER
SMOTHERED CHICKEN
CHOPPED STEAK *Certified Angus Beef*[®] (Smother with peppers, onions & pepperjack cheese +3)
BACON CHEESEBURGER *Certified Angus Beef*[®]
GRILLED HAM STEAK
COUNTRY FRIED STEAK

(CHOOSE 2) SIDES

CEDAR ROCK FRIES
HASHBROWNS (Loaded Cheese & Onion +3)
POTATO WEDGES
REDSTONE WAFFLE FRIES
FRIED POTATOES (Loaded Cheese & Onion +3)
STEAMED VEGETABLES
WILD RICE
SWEET POTATO FRIES
BAKED POTATO *EVENINGS ONLY* (Loaded Cheese & Bacon +3)

Seniors 60 & older get a FREE COFFEE with any purchase over 10!

BEVERAGES

COKE PRODUCTS (free refills) 3

BOTTLED MILLSTREAM ROOT BEER 2.5

ICED TEA (free refills) 2.5

PREMIUM LEMONADE 3

FLAVORED PREMIUM LEMONADE RASPBERRY OR STRAWBERRY 3.5

MILK 2

PREMIUM DUTCH COFFEE 2.5 (free refills)

ICED COFFEE WITH CREAMER 2.5

HOT TEA 2

Consider paying with cash or check to avoid a 3.5% credit card fee charged & collected by the credit card processor.

THANK YOU FOR YOUR LOYAL SUPPORT! Planning an event? Ask for our manager or give us a call for more information about our catering services or our private room! 712-476-2600

See us on Facebook!

