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 / CRUMBLED GOAT CHEESE / OPEN FACED ON CIABATTA 15.7

GRILLED VEGETABLE WRAP
ZUCCHINI / BELL PEPPERS / ONIONS / HUMMUS / FETA / BABY GREENS / FIG & BALSAMIC VINAIGRETTE 15

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

SLOW BRAISED SHORT RIB
SHAVED RED ONION / GOAT CHEESE / TOMATO / ARUGULA / DIJON AÏOLI / TOASTED CIABATTA 15

CAJUN SHRIMP WRAP
BLACK TIGER SHRIMP / BABY GREENS / ROASTED RED PEPPERS / TOMATOES / GRILLED CORN / CHIPOTLE AÏOLI / FLOUR TORTILLA 16.2

ALL ABOVE SANDWICHES ARE SERVED WITH HOUSE CUT FRIES.
REPLACE FRIES WITH SIDE FIELD GREENS OR SMALL CAESAR 3.50

SANDWICH ADDITIONS:
ADD THICK CUT BACON 2 / CHEDDAR CHEESE 2

CRISPY FRIED NASHVILLE HOT CHICKEN
BUTTERMILK BISCUIT / BREAD AND BUTTER PICKLES / PIMENTO CHEESE / CHICKEN GRAVY / RAW HONEY DRIZZLE 16.7

FRESH SPAGHETTI BOLOGNESE
HOUSE MADE PORK AND BEEF BOLOGNESE / GARLIC TOAST / FRESH PARMESAN 16

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 9

WARM ROASTED BUFFALO CAULIFLOWER WHITE CHEDDAR DIP
HEIRLOOM BEET CHIPS 15

HOUSE MADE HUMMUS / GRILLED FOCACCIA FLATBREAD POINTS / FRIED CHICKPEAS / CRUMBLED 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 / CRUMBLED FETA / GRILLED CROSTINI 8.7

FRIED MAC 'N' CHEESE / BRAISED SHORT RIB AND 4 CHEESE MAC "N" CHEESE / PANKO CRUSTED / SHALLOW FRIED / CHEESY BÉCHAMEL 14

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

KITCHEN TOAST / GRILLED SOURDOUGH / WHIPPED CARAMELIZED ONION RICOTTA CHEESE / ROASTED HEIRLOOM BEETS / RAW HONEY 12

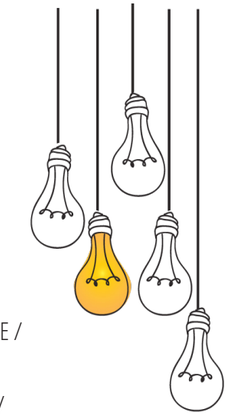
CHILI AND ROSEMARY WARM OLIVES / WARM BREAD 7

TUNA TATAKI / GINGER SOY SAUCE / SHAVED CHILIES / EDAMAME / ORANGE SEGMENTS / SESAME SEEDS / CHIPOTLE AÏOLI 17

FOCACCIA FLATBREAD / FIGS / PROSCIUTTO / BABY ARUGULA / GOAT CHEESE / BALSAMIC REDUCTION 14

HOT ROCKS / BE YOUR OWN CHEF AND SAUTÉ YOUR APPETIZER ON OUR SIGNATURE HOT ROCK. CHOOSE BETWEEN TIGER SHRIMP / BEEF TIPS / CHICKEN EACH MARINTED 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 11

MIXED GREEN SALAD / MIXED GREENS / SHAVED FENNEL / BABY HEIRLOOM TOMATOES / RADISH / CUCUMBERS / MUSTARD VINAIGRETTE 10

BABY ARUGULA SALAD / HONEY ROASTED BEETS / SPICY PECANS / ANCIENT GRAINS / GOAT CHEESE MOUSSE / SHAVED GOAT CHEESE / HONEY BALSAMIC VINAIGRETTE 13.75

WALDORF SALAD / SHAVED APPLES / GRAPES / GOLDEN RAISINS / TOASTED WALNUTS / BABY GEM LETTUCE / CREAMY BLUE CHEESE AND DILL DRESSING 13.75

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 CAVATELLI BOLOGNESE / FRESH GROUND PORK AND BRISKET BOLOGNESE / GARLIC TOAST / FRESH PARMESAN 19

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

CRISPY FRIED NASHVILLE STYLE HOT CHICKEN / HOUSE MADE HOT SAUCE / BUTTERMILK BISCUITS / BREAD AND BUTTER PICKLES / PIMENTO CHEESE / CHICKEN GRAVY / RAW HONEY DRIZZLE 23

ATLANTIC SALMON / PAN SEARED / ANCIENT GRAINS / SAUTÉED BRUSSELS SPROUTS / ROASTED BEETS / BROWN BUTTER / PUFFED QUINOA 25

CAJUN JUMBO SHRIMP PAELLA / SPICY CHORIZO SAUSAGE / TOMATOES / SAUTÉED ONIONS / BLACKENED JUMBO SHRIMP/ WILD RICE / SAFFRON-TOMATO SAUCE 25

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

VEAL SCALLOPINI
SHALLOW FRIED VEAL CUTLETS / FRESH SPAGHETTI TOSSED IN GARLIC OLIVE OIL / LEMON CAPER BEURRE BLANC 24

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

VEGGIE / TOMATO PESTO / BABY SPINACH / ROASTED RED PEPPERS / BLACK OLIVES / WHIPPED CARAMELIZED ONION RICOTTA CHEESE / RAW HONEY 16

MEATLOVERS / BOLOGNESE / MOZZARELLA / KIELBASA / MUSHROOMS / PEPPERONI / PROSCIUTTO / ROASTED GARLIC 17.7

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

CURRY CHICKEN / SALSA / MONTEREY CHEESE / GRILLED CORN / SCALLIONS / BRUSCHETTA / JALAPEÑOS / MOLE SAUCE DRIZZLE 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, BOLOGNESE, MOLE, ROASTED GARLIC OLIVE OIL / 2 EACH

CHEESE
WHIPPED CARAMELIZED ONION RICOTTO, MONTEREY JACK, MOZZARELLA, FETA, AGED WHITE CHEDDAR, ASIAGO, GOAT CHEESE, FRESH PARMESAN, CRUMBLED BLUE CHEESE / 3 EACH

MEAT
PEPPERONI, HAM, ITALIAN SAUSAGE, SMOKED BACON, ROASTED CHICKEN, CAJUN CHICKEN, SHRIMP, ANCHOVIES, KIELBASA, CURRY CHICKEN, PROSCUITTO / 3 EACH

VEGETABLES
ARTICHOKE HEARTS, SCALLIONS, 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, GRILLED CORN, JALAPEÑOS / 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

STRAWBERRY SPARKLER / PROSECCO / STRAWBERRY COULIS / ST. GERMAINE LIQUER 10

MINT JULEP / 1.5 OZ. MAKER'S MARK BOURBON / SIMPLE SYRUP / MINT / POWDERED SUGAR / WATER 11

RASPBERRY LEMONADE MARGARITA / 1.5 OZ. TEQUILA / TRIPLE SEC / LEMON / RASPBERRY LEMONADE / SALT RIM / RASPBERRY GARNISH 10

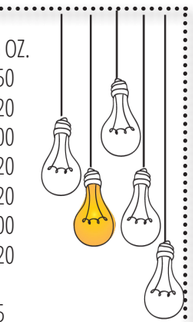
SCARLET SANGRIA / RED WINE / BLUEBERRY VODKA / CHERRY BRANDY / BLUEBERRY CRANBERRY JUICE / PINEAPPLE JUICE / FROZEN BERRIES 12

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

SMILE, THERE'S WINE

WHITE WINE	5OZ.	8OZ.	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 / LODI WINE COMPANY, CALIFORNIA	9.5	14.9	31	46
RIESLING / CAVE SPRING "DOLOMITE", NIAGARA ESCARPMENT	8.5	13.2	26	39
PROSECCO DOC / ANTICAVIGNA, ITALY	9			44

RED WINE	5OZ.	8OZ.	½L.	BOTTLE
SHIRAZ / WALLABY 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 / LOUIS.M.MARTINI, CALIFORNIA	10.75	16.5	35	55

RED WINE BY THE BOTTLE	BOTTLE
CABERNET SAUVIGNON / J.LOHR, CALIFORNIA	52
CABERNET SAUVIGNON / MCMANIS, CALIFORNIA	48
PINOT NOIR / MIRASSOU, CALIFORNIA	35
RIOJA / TORRES IBERICOS, 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	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