



Appetizers

CRISPY BRUSSELS SPROUTS

Tossed with almonds, drizzled with balsamic and lemon butter. 14 *Add bacon* 1.50

TENDERLOIN TIPS

Sautéed beef tenderloin with bell peppers and mushrooms, finished with a *shoyu* demi-glace. Served with crostini. 18

TRADITIONAL WINGS, TENDERS OR BONELESS WINGS

Tossed in your choice of sauce: mild, hot, BBQ, Asian glaze, garlic Parmesan or mango habanero. Served with your choice of ranch or bleu cheese dressing. 16

CHICKEN SATAY

Four chicken skewers, stir-fried vegetables, peanuts, scallions, water chestnuts, tossed in sweet chili sauce. Served with a side of Thai peanut dressing. 17

CALAMARI FRITTI

Flash-fried calamari and artichokes, finished with tomatoes, pepperoncini rings, capers, and a garlic lemon butter sauce. 17

COCONUT SHRIMP

Hand-battered coconut-encrusted shrimp, sweet Thai chili sauce and mango salsa. 17

QUESADILLAS

Your choice of chicken or veggie. Grilled flour tortilla, peppers, onions, melted Monterey and cheddar cheese. Served with lettuce, *pico de gallo*, sour cream and salsa. 16
Sub steak 4 • *Sub shrimp* 4

SEARED AHI TUNA SASHIMI

Sesame-crust ed prime ahi tuna, Asian slaw, pickled ginger, wasabi and soy. 18

CRAB, SPINACH & ARTICHOKE DIP

House-made creamy spinach and artichoke blend, topped with lump crab and sun-dried tomatoes. Served with tortilla chips. 16
**Can be made without crab.*

LUMP CRAB CAKES

Jumbo lump crab served with a lemon butter sauce, topped with diced tomatoes. 18

THE 5 GRAND NACHOS

Freshly made tortilla chips layered with refried beans, your choice of chicken or ground beef, queso sauce, mozzarella and cheddar jack cheese, onions, diced tomatoes, black olives and jalapeño peppers. Served with salsa and sour cream. 17

Soups

BAKED FRENCH ONION

Caramelized onions in a rich beef wine stock with Provolone cheese, and house-made crostini. 8

ROASTED TOMATO & ASPARAGUS BISQUE

Creamy soup of roasted Pomodoro tomatoes. Topped with Parmesan cheese and basil pesto. 7

ROAD HOUSE CHILI

Topped with scallions, cheddar cheese and sour cream. 7

Ask your server about our soup of the day.

5th Favorites



Salads

*All salads served with dressing on the side.
All proteins can be blackened for \$1.*

GREEK SALAD

Blend of spring mix, romaine and iceberg, topped with fresh beets, feta, cucumber, tomatoes, red onion, pepperoncini, chickpeas, Kalamata olives and Greek dressing. 15 • *Add chicken* 5
Add shrimp 6 • *Add salmon* 6

TENDERLOIN STEAK SALAD

Tenderloin steak tips, romaine lettuce, bleu cheese, roasted red peppers, tomato bruschetta, red onion, crispy potato threads and creamy tomato vinaigrette. 19

SALMON SALAD

Organic mixed greens, apricots, dried cherries, walnuts, bleu cheese topped with North Atlantic broiled salmon and raspberry vinaigrette. 18

FIELD BERRY SALAD

Organic mixed greens, strawberries, dried cherries, mandarin oranges and walnuts topped with grilled chicken. Served with raspberry vinaigrette. 18

WEDGE SALAD

Wedge of iceberg lettuce, bacon, diced egg, red onion, crumbled bleu cheese, cherry tomatoes and bleu cheese dressing. 15

SEARED AHI TUNA SALAD

Sesame-encrusted ahi tuna on a savory blend of rainbow kale, shredded brussels sprouts, red cabbage, radicchio and carrots with white balsamic vinaigrette. 19

THAI CHICKEN SALAD

Asian greens, peanuts, avocado, crispy wonton, scallions, red peppers, cucumber, marinated chicken and Thai peanut dressing. 18

BBQ CHICKEN CHOP SALAD

Chopped garden blend with BBQ chicken breast, black bean and corn salsa, avocado, tomatoes, cheddar cheese, crispy tortilla strips and chipotle ranch dressing. 18

QUINOA & KALE SALAD

Quinoa, apples, mandarin oranges, grapes, chickpeas, sunflower seeds, scallions, and feta. 14
Add chicken 5 • *Add shrimp* 6 • *Add salmon* 6

CAESAR SALAD

Romaine, mix of shaved & grated Parmesan, and croutons, with our Caesar dressing. 14
Add chicken 5 • *Add shrimp* 6
Add salmon 6 • *Add steak* 6

CHICKEN COBB SALAD

Chopped garden blend, chicken, applewood smoked bacon, tomatoes, black olives, crumbled bleu and cheddar cheeses, hard-boiled egg and avocado. Served with ranch or bleu cheese dressing. 18

MAURICE SALAD

Shredded iceberg lettuce, turkey, ham, Swiss cheese, gherkin pickles and green olives served with traditional homemade dressing. Garnished with tomato and hard-boiled egg. 17

5TH CHOPPED SALAD

Chopped blend of spring mix, romaine and iceberg, topped with grilled chicken, bleu cheese, sliced apples, candied pecans, applewood smoked bacon, dried cranberries and balsamic vinaigrette. 18

SPINACH SALAD

Fresh baby spinach, hard-boiled egg, tomato, bacon, cucumbers, bleu cheese, red onion. Served with white balsamic vinaigrette. 13 • *Add chicken* 5
Add shrimp 6 • *Add salmon* 6 • *Add steak* 6

Burgers

Burgers are served with lettuce, tomato, pickle and chips. Upgrade to fries for \$2.50, sweet potato fries or onion rings for \$3. Add bacon \$2.50.

CLASSIC CHEESEBURGER

8 oz USDA Prime Angus beef with American cheese. 15 *Add bacon* 2.50

SIGNATURE ZIP BURGER

Havarti cheese, fried onion strings with a side of signature zip sauce. 16.50

INFERNO BURGER

Red and yellow bell peppers, poblano peppers, onions, chipotle Tabasco®, Cajun seasoning, pepper jack cheese and fresh jalapeño peppers. 17

CHIPOTLE BBQ BURGER

Cheddar, applewood smoked bacon, BBQ sauce, two onion rings, house-made chipotle mayo. 17

BLACK AND BLEU BURGER

Cajun seasoning, melted bleu cheese. 15

MUSHROOM & SWISS BURGER

Grilled onions, mushrooms & Swiss cheese. 16

AMERICAN KOBE BURGER

American Wagyu burger char-grilled on a brioche bun. 16

HANGOVER BURGER

Bacon, egg, and cheddar cheese. 16

CALIFORNIA TURKEY BURGER

Turkey burger with melted Swiss cheese and avocado. 17

SALMON BURGER

Salmon patty with avocado and pepper jack cheese. 17

BLACK BEAN CHIPOTLE VEGGIE BURGER

Vegetarian black bean patty, fresh guacamole, *pico de gallo*, and chipotle mayo. 16

VEGAN BEYOND BURGER

6 oz Beyond Burger patty chargrilled, served on a vegan bun. 15

Sandwiches

Sandwiches served with chips and pickle. Upgrade to fries for \$2.50, sweet potato fries or onion rings for \$3.

FRENCH DIP

Sliced Prime Rib with melted Provolone cheese served with *au jus*. 18

REUBEN

Grilled corned beef or turkey on rye, sauerkraut, Swiss cheese and 1000 Island dressing. 16

LOBSTER GRILLED CHEESE

Lobster, dill Havarti cheese, roasted garlic aioli on Texas toast served with roasted tomato bisque for dipping. 18

BBQ PULLED PORK

Smoked pulled pork on brioche bun, topped with Southwestern BBQ sauce, Tabasco® fried onions and coleslaw. 16

TUNA MELT

Tuna salad with tomato, melted American cheese, and lettuce on grilled rye bread. 15

L.A. CLUB PANINI

Oven-roasted turkey breast, sliced avocado, bacon, lettuce, tomatoes and pepper jack cheese. 17

BLACKENED MAHI MAHI WRAP

Blackened mahi mahi, Provolone cheese, avocado, lettuce, and tomato wrapped in a flour tortilla. 17

MUFFALETTA SANDWICH

Sliced capicola, salami, and ham, Provolone cheese, roasted red peppers, pepperoncini rings, and house-made olive tapenade on a toasted sesame bun. 16

Entrées

Served with your choice of soup or salad.
(Chili & French Onion \$1.00 additional charge.)

- FETTUCCINE ALFREDO
- Sautéed chicken breast, tossed with fettuccini in a creamy Alfredo sauce finished with shaved Parmesan. 22
- BRAISED LAMB SHANK
- Domestic lamb braised in cabernet demi-glace with root vegetables served with mashed potatoes. 28
- SHRIMP TACOS
- Three tacos with grilled or battered shrimp. Served in flour tortillas, with lettuce, shredded cheddar cheese, *pico de gallo*, and topped with chipotle mayo. Served with brown rice. 20
- JUMBO SHRIMP SCAMPI
- Sautéed Gulf shrimp and garlic tossed with linguine in a light lemon cream sauce with tomato bruschetta. 24
- TUSCAN CHICKEN
- Two pieces of chicken breast, marinated and grilled to perfection. Served with rice and chef’s vegetable. 22

- LEMON ARTICHOKE CHICKEN
- Sautéed chicken breast, with artichoke and capers, finished with a lemon garlic butter sauce. Served with garlic mashed potatoes and chef’s vegetable. 22
- STIR-FRY
- An assortment of hand-cut vegetables tossed with our home-made sauce, served over your choice of coconut jasmine rice or brown rice. *Vegetarian* 17 • *Chicken* 20 *Steak or Shrimp* 23
- BABY BACK RIBS
- Slow-cooked baby back pork ribs with bourbon BBQ sauce. Served with fries and coleslaw. *Full* 29 • *Half* 23
- RATTLESNAKE PASTA
- Linguine pasta tossed with garlic, tri-colored bell peppers, onions, mushrooms, and a Cajun Alfredo sauce. Topped with Parmesan cheese. *Chicken* 24 • *Cajun Shrimp* 26 • *Chicken & Cajun Shrimp* 31

- SEAFOOD LINGUINE
- Shrimp, scallops, salmon and tomatoes with linguine noodles tossed in a garlic cream sauce. 26
- BAKED BOLOGNESE
- Savory house-made bolognese sauce tossed with spaghetti noodles, topped with shaved asiago and grated Parmesan, then finished in the oven. 21 *Add an Italian sausage* 3.50. *Add 3 Italian meatballs* 4
- CHICKEN MARSALA
- Pan-roasted chicken breast sautéed with fresh mushrooms and garlic in a savory Marsala wine sauce. Served with mashed potatoes and chef’s vegetable. 23
- FAJITAS
- Served traditional style on a sizzling plate with a medley of peppers, and onions. Served with rice, refried beans, cheese, lettuce, and *pico de gallo*. Not served with soup or salad. *Chicken* \$17. *Steak or Shrimp* \$18. *Portabella* \$15.
- SHRIMP SKEWERS
- Grilled Jumbo shrimp, lightly seasoned, and served with a garlic lemon butter sauce, on a bed of brown rice. 24

From the Sea

Served with chef’s vegetable & your choice of potato or rice.
All of our fish can be broiled or blackened.

- SESAME AHI TUNA
- Sesame-crusted, seared rare, and drizzled with Teriyaki glaze. Served with coconut jasmine rice, Asian slaw, pickled ginger and wasabi. 25
- LAKE SUPERIOR WHITEFISH
- Fresh Lake Superior whitefish broiled to perfection. 26
- CAJUN RAINBOW TROUT
- Tender and savory Rainbow Trout with Cajun seasoning, topped with lobster sherry cream sauce. Served with coconut jasmine rice and grilled asparagus. 31
- MICHIGAN CHERRY BBQ SALMON
- Scottish salmon char-grilled and glazed with house-made cherry BBQ sauce, garnished with hand-battered onion rings, served with orzo wild rice salad and asparagus. 26
- CEDAR PLANK SCOTTISH SALMON
- Served on a cedar plank with grilled zucchini, topped with balsamic glaze, sun-dried tomatoes & sautéed asparagus. 27
- SAUTÉED LAKE PERCH
- Fresh lake perch sautéed and lightly breaded. Served with a side of lemon butter caper sauce. 24
- WALLEYE
- Encrusted walleye topped with caramelized pecans. Served with mashed potatoes, chef’s vegetable and side of lemon *beurre blanc*. 24
- HAND-BATTERED ICELANDIC COD
- Fresh cod coated in a beer batter, served with fries and coleslaw. 21
- BROILED STUFFED SALMON
- Broiled Atlantic salmon with a stuffing of lump crab meat and shrimp, then topped with spicy boom boom sauce. 28

Steaks & Chops

All steaks U.S.D.A. Choice Angus Beef. Served with chef’s vegetable & your choice of potato. Add a shrimp skewer for \$8.
Select well-done steaks will be butterflied. Ask server for details

- FILET MIGNON
- 8 oz, center cut, charbroiled. Served with our signature zip sauce. 39
- RIBEYE
- 14 oz, hand-cut, charbroiled. Served with our signature zip sauce. 38
- SIZZLING BLACKENED
- 14 oz ribeye, blackened and charbroiled, served on a sizzle plate with caramelized onions and mushrooms. Served with our signature zip sauce. 40
- NEW YORK STRIP STEAK
- 14 oz, NY strip, charbroiled. Served with our signature zip sauce. 35
- STEAK AL-FORNO
- Tender and savory coulotte steak, charbroiled and topped with a melted asiago cheese, basil, and butter crust. Served with mashed potatoes and grilled asparagus. 28
- CHIMICHURRI STYLE SKIRT STEAK
- Charbroiled skirt steak topped with our delicious house-made Chimichurri sauce. Served with seasoned fried potato wedges and chef’s vegetable. 29
- TOMAHAWK PORK CHOP
- 14 oz Tomahawk pork chop, broiled. Served with mashed sweet potatoes, green beans, and escalloped cinnamon apples. 28
- LAMB CHOPS
- Rack-cut lamb chops marinated in our special blend of herbs and seasonings then grilled to your desired temperature. Choose either 3 chops or 5 chops. MP

Flatbreads

- BBQ CHICKEN
- Grilled Chicken with roasted red pepper, cilantro, Tabasco® fried onion strings, blend of cheeses, and topped with BBQ sauce. 17
- MARGHERITA
- Sliced tomatoes, fresh mozzarella, pesto, topped with basil and balsamic glaze. 17
- CHICKEN ARTICHOKE
- Grilled chicken, house-made creamy spinach & artichoke sauce, and mozzarella cheese. 17
- CALIFORNIA SHRIMP
- Sautéed shrimp, topped with mozzarella cheese, red onions, spinach, and finished with lemon garlic butter sauce. 18
- CARNE ASADA
- Seasoned carne asada steak, mozzarella cheese, and traditional tomatillo sauce, topped with fresh *pico de gallo* and drizzled with our house-made Chimichurri mayo. 17

Sides \$7

- Baked Potato
- Lyonnaise Potatoes
- Grilled Asparagus
- Coconut Jasmine Rice
- Mashed Potatoes
- Mashed Sweet Potatoes
- Sweet Potato Fries
- French Fries
- Onion Rings
- Side Salad
- Broccoli Florets
- Chef’s Vegetable
- Sautéed Spinach & Mushrooms
- Fruit Cup
- Orzo Wild Rice Salad
- Mostaccioli
- Brussels Sprouts

ROK at 5th



MODERN STONE COOKING Your food arrives bursting with aroma! Every bite hot, juicy, & incredibly delicious...
All entrées are sprinkled with sea salt & served with soup or salad, potato, vegetable, & your choice of 2 dipping sauces.

- RIBEYE 37
- TOP SIRLOIN 29
- 10 oz USDA Choice Top Sirloin
- FILET MIGNON 38
- 8 oz Filet
- GULF SHRIMP 26
- Jumbo Gulf shrimp
- NEW YORK STRIP STEAK 34
- 14 oz. Choice Angus Steak
- COULOTTE STEAK 27
- SEA SCALLOPS 28
- Tender Jumbo Sea Scallops
- SHRIMP & SCALLOP COMBO 27
- SAUCES
- Teriyaki
- BBQ
- Lemon Butter
- Soy Ginger
- Zip
- Bistro
- Add caramelized onions or sautéed mushrooms, 1.50 each

Ask your server about menu items that are cooked to order. Consuming undercooked meats, seafood, or eggs may increase your risk of foodborne illness.