



Appetizers

CRISPY BRUSSELS SPROUTS
Tossed with almonds, drizzled with balsamic and lemon butter. 12 *Add bacon \$1.50*

TENDERLOIN TIPS
Sautéed beef tenderloin with bell peppers and mushrooms, finished with a *shoyu* demi-glace. Served with crostini. 15

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. 14

CHICKEN SATAY
Four chicken skewers, stir fried vegetables, scal-lions,water chestnuts, tossed in sweet chili sauce. Served with a side of peanut thai dressing. 14

CALAMARI FRITTI
Flash fried calamari and artichokes, finished with tomatoes, pepperoncini rings, capers, and a garlic lemon butter sauce. 14

COCONUT SHRIMP
Coconut encrusted shrimp, sweet thai chili sauce and mango salsa. 14

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. 14
Sub steak 4 • Sub shrimp 4

SEARED AHI TUNA SASHIMI
Sesame crusted prime ahi tuna, asian slaw, pickled ginger, wasabi and soy. 15

CRAB, SPINACH & ARTICHOKE DIP
Jumbo lump crab in a creamy spinach and artichoke blend sprinkled with sun-dried tomatoes. Served with tortilla chips. 14
**Can be made without crab.*

LUMP CRAB CAKES
Jumbo lump crab served with a lemon butter sauce, topped with diced tomatoes. 16

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. 15

Soups

BAKED FRENCH ONION
Caramelized onions in a rich beef wine stock with Provolone cheese, and house made crostini. 6

ROASTED TOMATO & ASPARAGUS BISQUE
Creamy soup of roasted Pomodoro tomatoes. Topped with Parmesan cheese and basil pesto. 5

ROAD HOUSE CHILI
Topped with scallions, cheddar cheese and sour cream. 5

Ask your server about our soup of the day.

5th Favorites

Salads

All proteins can be blackened.
All salads served with dressing on the side.

GREEK SALAD
Blend of spring mix, romaine and iceberg, topped with fresh beets, feta, cucumber, tomatoes, red onion, pepperoncini, chickpeas, sliced black olives and Greek dressing. 12 • *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 tomato vinaigrette. 16

SALMON SALAD
Organic mixed greens, apricots, dried cherries, walnuts, bleu cheese topped with North Atlantic broiled salmon and raspberry vinaigrette. 16

FIELD BERRY SALAD
Organic mixed greens, strawberries, dried cherries, mandarin oranges and walnuts topped with grilled chicken. Served with raspberry vinaigrette. 14

WEDGE SALAD
Wedge of iceberg lettuce, bacon, diced egg, red onion, crumbled bleu cheese, cherry tomatoes and bleu cheese dressing. 12

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. 16

THAI CHICKEN SALAD
Asian greens, peanuts, avocado, crispy wonton, scallions, red peppers, cucumber and Thai peanut dressing. 15

Burgers

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

CLASSIC CHEESEBURGER
8oz USDA Prime Angus Beef. Served with lettuce, tomatoes, and pickles. 13 *Add bacon 2.50*

SIGNATURE ZIP BURGER
Havarti cheese, lettuce, tomato, onion and fried onion strings with a side of our signature zip sauce. 14.50

INFERNO BURGER
Red and yellow bell peppers, poblano peppers, onions, chipotle Tabasco®, Cajun seasoning, pepper jack cheese and fresh jalapeño peppers. 14.50

CHIPOTLE BBQ BURGER
Cheddar, applewood smoked bacon, two onion rings, house-made chipotle mayo. 14.50

BLACK AND BLEU BURGER
Cajun seasoning, melted bleu cheese. 14

MUSHROOM & SWISS BURGER
Grilled onions, mushrooms & Swiss cheese. 14

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. 15

QUINOA & KALE SALAD
Quinoa, apples, mandarin oranges, grapes, chickpeas, sunflower seeds, scallions, and feta. 10
Add chicken 5 • Add shrimp 6 • Add salmon 6

CAESAR SALAD
Romaine, mix of shaved & grated parmesan, and croutons, with our Caesar dressing. 10
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, hardboiled egg and avocado. Choice of dressing. 15

MAURICE SALAD
Shredded iceberg lettuce, turkey, ham, Swiss cheese, gherkin pickles and green olives tossed with traditional homemade dressing. Garnished with tomato and hardboiled egg. 16

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. 15

SPINACH SALAD
Fresh baby spinach, hard boiled egg, tomato, bacon, cucumbers, bleu cheese, red onion. Served with your choice of dressing. 10 • *Add chicken 5 • Add shrimp 6 Add salmon 6 • Add steak 6*

Sandwiches

FRENCH DIP
Sliced Prime Rib with melted provolone cheese served with *au jus*. 16

REUBEN
Grilled corned beef or turkey on rye, sauerkraut, Swiss cheese and 1000 Island dressing. 14

LOBSTER GRILLED CHEESE
Lobster, dill Havarti cheese, roasted garlic aioli on Texas toast served with roasted tomato bisque for dipping. 16

CHICKEN CAESAR WRAP
Grilled chicken, romaine lettuce, croutons, and Caesar dressing served in a wrap. 13

L.A. CLUB PANINI
Oven-roasted turkey breast, sliced avocado, bacon, lettuce, tomatoes and pepper jack cheese. 15

BBQ PULLED PORK
Smoked pulled pork on brioche bun, topped with Southwestern BBQ sauce, Tabasco® fried onions and coleslaw. 14

CUBANO
House BBQ pulled pork, ham, Swiss cheese and Dijon mustard. Pickles on the side. 14

GRILLED CHICKEN
Grilled chicken topped with shredded lettuce, and tomatoes on a toasted bun. 12
Make it spicy; add bufflo and bleu cheese. 13

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

Entrées

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

TRI-COLOR FETTUCCINI ALFREDO

Sautéed chicken breast, tossed in a creamy alfredo sauce finished with shaved parmesan. 19

BRAISED LAMB SHANK

Domestic lamb braised in cabernet demi-glace with root vegetables served with mashed potatoes. 24

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. 16

STIR-FRY

An assortment of hand cut vegetables tossed with our homemade sauce, served over your choice of coconut jasmine rice or brown rice. *Vegetarian* 14 • *Chicken* 16 *Steak or Shrimp* 20

TUSCAN CHICKEN

Two pieces of chicken breast, marinated and grilled to perfection. Served with rice and chef’s vegetable. 18

LEMON ARTICHOKE CHICKEN

Sautéed chicken breast, with artichoke and capers, finished with a lemon and garlic butter sauce. 18

BABY BACK RIBS

Slow-cooked baby back pork ribs with bourbon BBQ sauce. Served with fries and coleslaw. *Full* 27 • *Half* 19

JUMBO SHRIMP SCAMPI

Sautéed gulf shrimp and garlic tossed with linguine in a light lemon cream sauce with tomato bruschetta. 21

RATTLESNAKE PASTA

Linguine pasta tossed with garlic, tri-colored bell peppers, onions, mushrooms, and a cajun alfredo sauce. Topped with parmesan cheese. *With chicken* 17. *With cajun shrimp* 22

SEAFOOD LINGUINE

Shrimp, scallops, salmon and tomatoes tossed in a garlic cream sauce. 22

PASTA DIABLO

Calamari, shrimp, & scallops tossed in a spicy palomino sauce, with linguine noodles. 23

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. 18

FAJITAS

Served traditional style on a sizzle plate with a medley of peppers, onions and a side of pico de gallo. served with a side of rice and refried beans. Not served with soup or salad. *Chicken* \$14. *Steak or Shrimp* \$15. *Portabella* \$13.

SHRIMP SKEWERS

Grilled Jumbo shrimp, lightly seasoned, and served with a garlic lemon butter sauce, on a bed of brown rice. 22

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. 23

LAKE SUPERIOR WHITEFISH

Fresh Lake Superior whitefish broiled to perfection. 21

CAJUN RED SNAPPER

Tender and savory Red Snapper with cajun seasoning, topped with lobster sherry cream sauce. Served with coconut jasmine rice and grilled asparagus. 28

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. 24

CEDAR PLANK SCOTTISH SALMON

Served on a cedar plank with grilled zucchini, topped with balsamic glaze, sun dried tomatoes & sautéed asparagus. 25

SAUTÉED LAKE PERCH

Fresh lake perch sautéed and lightly breaded. Served with a side of lemon butter caper sauce. 21

WALLEYE

Encrusted walleye topped with caramelized pecans. Served with mashed potatoes, chef’s vegetable and side of lemon *buerre blanc*. 21

HAND-BATTERED ICELANDIC COD

Fresh cod coated in a beer batter, served with fries and coleslaw. 17

BROILED STUFFED SALMON

Broiled Atlantic salmon stuffed with lump crab meat & shrimp, then topped with spicy boom boom sauce. 26

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

FILET MIGNON

8oz, center cut, charbroiled. Served with our signature zip sauce. 34

PORTERHOUSE

18 oz. USDA porterhouse charbroiled to perfection. Served with our signature zip sauce. 39

RIBEYE

14oz, hand-cut, charbroiled. Served with our signature zip sauce. 34

BONE IN RIBEYE

20oz bone-in ribeye charbroiled, served on a sizzleplate with caramelized onion & mushroom. Served with our signature zip sauce. 37

NEW YORK STRIP STEAK

14oz, NY strip, charbroiled. Served with our signature zip sauce. 30

STEAK AL-FORNO

Flat Iron steak, chargrilled with Asiago cheese, basil and butter crust. Roasted garlic mashed potatoes and grilled asparagus, chive-basil oil. 27

CHICAGO STYLE SKIRT STEAK

Chargrilled USDA skirt steak topped with au jus. Served with cottage fries and chef’s vegetable. 24

LAMB CHOPS

Rack-cut chops marinated in our special blend of herbs and seasonings then grilled to temperature. MP

Flatbreads

BBQ CHICKEN

Grilled Chicken with roasted Red Pepper, cilantro, Tabasco® fried onion strings, blend of cheeses, and topped with BBQ sauce. 14

MARGHERITA

Sliced tomatoes, fresh mozzarella, pesto, topped with basil and balsamic glaze. 14

BLACK N BLEU

Blackened grilled tenderloin sliced thin, bleu cheese, caramelized onions and mushrooms. 16

CALIFORNIA SHRIMP

Sautéed shrimp, topped with mozzarella cheese, red onions, spinach, and finished with lemon garlic butter sauce. 16

HAWAIIAN

Ham,bacon,pineapple and mozzarella cheese with marinara. 14

Sides \$5

Baked Potato
Lyonnaise Potatoes
Grilled Asparagus
Coconut Jasmine Rice
Mashed 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 33

TOP SIRLOIN 27

10oz USDA Choice Top Sirloin

FILET MIGNON 34

8oz Filet, the most tender of them all

GULF SHRIMP 24

Jumbo Gulf Shrimp

NEW YORK STRIP STEAK 30

14 oz. Choice Angus Steak, a very tender cut

FLAT IRON STEAK 26

SEA SCALLOPS 25

Tender Jumbo Sea Scallops

SHRIMP & SCALLOP COMBO 25

SAUCES

Teriyaki
BBQ
Lemon Butter
Soy Ginger
Zip
Bistro

Add caramelized onions or sautéed mushrooms, 1.50 each

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