

FIRST COURSE

*Brookshire Oysters 18

Half Dozen of Oysters Topped with Spinach, Bacon, Hollandaise Sauce

Crispy Calamari 12

Sweet Soy Sauce Scallions and Lime

Angry Mussels 12

Tequila, Lime Juice, Chorizo, Jalapenos, Cilantro and Crushed Red Pepper

Baked Brie 12

Summer Fruits and French Baguette

Jumbo Lump Crab Cake 14

Micro Basil and Mango, Avocado Salad, Citrus Remoulade

Chicken Quesadilla 12

With Oven Roasted Onions, Peppers, Guacamole, Sour Cream, Salsa

Terrace

At The

ROYAL PARK

COMMUNITY PLATES

Sampler Platter for Two 24

Jumbo Lump Crab Cake, Crispy Calamari, Marinated Shrimp Skewer

Mexican Fiesta 15

Chili Con Queso, Pico de Gallo, Guacamole with Corn Tortilla Chips

*Seafood Ceviche 14

Classical Preparation with Fish, Shrimp, Lime Juice, Corn Chips

FIRST COURSE

*Chilled Oysters of the Day 3 ea
With Spicy Cocktail Sauce, Horseradish

Iced Jumbo Shrimp 3 ea

U-15 Shrimp, With Spicy Cocktail Sauce, Horseradish

Cheese & Fruit 14

Three Locally Hand-Crafted Artisan Cheeses

Lobster Bisque Royal

Finished with Brandy and Lobster
Cup 6 Bowl 8

Baked Onion Soup "Au Gratin" 8
Gruyère, Provolone and Parmesan Cheese

Chicken Vegetable Lemon Soup Or Soup Du Jour

Our Chef's Daily Selection
Cup 5 Bowl 7

BIG BOWL SALADS

Seafood Cobb Salad 19

Maine Lobster, Gulf Shrimp, Norwegian Salmon, Crab, Apple-wood Bacon Vine Ripened Tomatoes, Avocado, Gorgonzola Dressing

Acapulco Salad 14

Chili Lime Chicken, Roasted Peppers, Roasted Onions, Roasted Sweet Corn, Crispy Tortilla Chips, Guacamole, Sour Cream

*Tuna Nicoise 18

Seared Ahi Tuna, French Beans, Kalamata Olives, Heirloom Tomatoes, Soft Boiled Egg, New Potatoes, Shallot Dressing

Bev's Chop-Chop Cobb 15

Grilled Chicken, Bacon, Bleu Cheese, Avocado, Tomato, Hard Boiled Egg, Chopped and Tossed with Your Dressing Selection

Blackened Salmon Salad 18

Baby Spinach, Avocado, Toasted Almonds, Oranges, Pink Grapefruit Salad, Citrus Dressing

Chicken Salad 14

With Sliced Grapes, Walnuts and Celery, Served with Fresh Fruit, Berries, Banana Nut Bread

Wedge in a Bowl 13

Iceberg Wedge, Vine Ripened Tomatoes, Shaved Red Onions, Bacon, Gorgonzola Dressing

Dressings: Cherry Balsamic Vinaigrette, Classic Caesar, Creamy Hazelnut, Herb Vinaigrette, Creamy Gorgonzola, Honey Mustard, Ranch – extra dressing \$1

BIG SANDWICHES

*Sirloin Burger 10

8 Oz, Kaiser Roll. Cooked To Order

Toppings \$1 each : Cheeses - Cheddar, Swiss, Smoked Cheddar, Brie, Bleu, American, Pepper Grilled Onions, Sautéed Mushrooms, Bacon, Avocado, Salsa, Guacamole, Jalapenos, Onion Straws, Pan Fried Egg.

Southwest Chicken 11

Chili Lime Chicken, Bacon, Chipotle Mayonnaise, Avocado, Pepper Jack Cheese, Crispy Onion Straws, Kaiser Roll

Reuben 11

Smoked Turkey, Sauerkraut, 1000 Island Dressing, Toasted Rye

Club Sandwich 10

Honey Roasted Ham, Smoked Turkey, Cajun Bacon, Tomato, Gruyere

Beef Pastrami 12

Cured 14 Days, Cole Slaw, Swiss Cheese, Marbled Rye, Served Warm

Indian Raita 10

Tandoori Spiced Chicken, Cucumber Raita Sauce, Naan Bread

Pulled BBQ Pork 11

Housemade BBQ Pulled Pork, Pepper Jack Cheese, Cole Slaw, Onion Roll

Tuna Melt 10

Roy's Fresh Tuna Salad, Swiss Cheese, Whole Wheat Croissant

Sliders 10

Three Sirloin Burgers, Onions, Pickles, Ketchup, Mustard

SALAD FAVORITES

Caprese 12

Fresh Tomatoes, Basil Leaves, Mozzarella Cheese, Avocado, Balsamic Vinaigrette

Hydro Bibb Salad

Side 7 Entrée 12
Fresh Berries, Cheddar Cheese, Sugar Spiced Pecans, Dried Michigan Cherries, Cherry Balsamic Vinaigrette

Classic Caesar Salad

Side 6 Entrée 12
Romaine Hearts, Caesar Dressing, Garlic Croutons, Anchovies, Parmigiano Reggiano Cheeses

Heirloom Golden Beet 12

With Warm Organic Goat Cheese Crouton, Garden Field Greens

ADD: Grilled Chicken 7 Grilled Salmon 12 Poached Shrimp 14

BIG FLAVORS ALL DAY

Blackened Seafood Enchilada 19

Blackened Fish and Shrimp, Roasted Corn, Roasted Red Peppers, Enchilada Sauce

Korean Beef Taco 18

Bulgogi Flank Steak, Spicy Cucumber Relish, Kimchi Salad, Fire Roasted Flour Tortillas

Vegetable Quesadilla 16

Roasted Curried Vegetable, White Bean Puree Guacamole, Sour Cream, Salsa

*Skirt Steak Argentine 21

8 oz. Cooked to Order, Chimichurri Sauce, French Fries

Atlantic Salmon 24

Lemon Pesto Crusted, Citrus Butter Sauce Young Asparagus

Chicken Picatta 23

Sauteed Chicken, Capers, Artichokes, Tomatoes, Asparagus, Angel Hair Pasta

TERRACE AFTER FIVE

*14 oz NY Strip 38

Dry Aged 28 Days

Dover Sole 49

A La Meuniere

*Filet Mignon

Dry Aged 28 Days

6oz 28 8oz 37

Diver Scallops 30

Seared Scallops, Angel Hair Pasta, Spicy Tomato Sauce

Crispy Walleye 26

Almond Butter, French Green Beans, Buttered New Pots

Crispy ½ Duck 35

Apple Pear Slaw, Calvados Raisin Reduction

Spicy Halibut 28

With Cajun Shrimp Etouffe and Pilaf

STEAK SAUCE CHOICES: Demi Glaze, Au Poivre, Wild Mushroom, Bleu Cheese, Bernaise - \$2 each

SIDES

Four Cheese Mac & Cheese 6

Grilled Asparagus 5

Summer Vegetables 4

Sautéed Mushrooms 5

French Fries 4

* Items marked with an asterisk may contain raw ingredients or cooked to your preferences. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Parties of six or more guests will have 20% service charge added. Separate checks not available for parties of six or more.

SPECIALTY DRINKS

BOND, JAMES BOND 12

The Original Chilled
Bombay Sapphire Martini

BLUE MARTINI 10

Grey Goose Vodka, Cointreau, Blue
Curacao, Pineapple Juice

COMMONS COSMO 10

Citron Vodka, Cointreau, Fresh Squeezed
Lime, Cranberry Juice

CAIPIRINHA 9

Brazilian Cachaca, Lime Juice, Cane Sugar

PARK POMTINI 10

Pomegranate Vodka,
Pama Liqueur, OJ Float

CILANTRO MARGARITA 9

Gold Tequila, Grand Marnier, Cilantro,
Lime Juice, Salt or No Salt

MANGO MOJITO 9

Bacardi Rum, Crushed Mango, Lime Juice

MRS PALMER 9

Absolut Citron, Cointreau, Lemonade,
Sweet Tea

SPECIALTY BRANDS

JOHNNY WALKER BLUE 57

WOODFORD SPECIAL RESERVE,

SWEET MASH 39

CROWN ROYAL NO. 16 36

STOLI ELIT 30

NO. 209 GIN 16

PAMPERO ANNIVERARIO RUM 16

PATRON ANEJO TEQUILA 26

SPECIALS AND EVENTS

WEEKEND A LA CARTE BRUNCH

Chef Colin Brown and his Culinary Team create
an eclectic menu of brunch flavors forged from
the local finds of the Rochester Farmer's Market
and the surrounding farming community.

Enjoy our Bloody Mary Buffet
or Bottomless Bellinis

Every Saturday and Sunday

Beginning 27 June 2010

THE COMMONS

Mexican Monday:

Mexican Platter with Rice and a Corona 7.99

Margaritas 5 Coronas 3

Housemade Chips and Salsa 3.99

Slide Through Tuesday:

Sliders 1.50 each; Domestic Draft 2

Whiskey Wednesday:

Deep Fried Chicago Style Hot Dog with a

Domestic Craft 7.99

All Jack Daniel's Drinks 5

Thursday: GIRLS NIGHT OUT!!!!!!

All Appetizers Half Price!

House Wine and Champagne 3

All Mojitos 5

Food Specials Available 4pm – 7pm

Drink Special all night from 4pm

Fisherman's Friday:

Basket of Delicately Fried Shrimp, Calamari,

Oysters and Fish with French Fries

Lemonade Cocktails

Available 5pm – 8pm

Live Music Wed, Fri and Sat evening

DESSERT

WARM CHOCOLATE CAKE 8

White Truffle Center, Michigan Cherries,
White Chocolate Ice Cream

KEY LIME CHEESECAKE 8

Coconut Tuile Cookie, Whipped Cream, Fresh Berries

BANANA SPLIT TRIO 8

Banana Tart, Strawberry Pineapple Compote,
Vanilla Ice Cream, Brittle

LEMONY RICE PUDDING 8

Rice Pudding and Lemon Posset Trifle,
Oat Crunch, Raspberries

PROFITEROLES 8

Ice Cream Filled with Sanders Hot Fudge

TRIO OF SORBETS 8

Watermelon, Blueberry and Green Apple

CHOCOLATE SPRING ROLLS 8

With Mango Mint Salsa, Candied Hazelnuts

LAVENDER CRÈME CARAMEL 8

With Summer Fruits,
Almond Honey Chocolate Dipped Biscotti

FRENCH CRÈME BRULEE 8

COFFEE

Mokarabia Espresso Capuccino
Latte Café au Lait

AFTER DINNER DRINKS

COGNAC:

SPECIALTY

Louis XIII225

Hennessey Paradis90

Hennessey XO.....66

Martell XO59

Remy Martin34

PREFERRED

Martell VSOP.....22

Remy Martin VSOP20

Courvoisier VS12

Hennessey VS.....15

Martell VS12

CORDIALS:

SPECIALTY

Grand Marnier "150"39

Cointreau Noir35

PREFERRED..... 10

Amaretto di Saronno ~ Sambuca, Black or White

B & B ~ Grand Marnier ~Bailey's Irish Cream~

Irish Mist~ Chambord ~ Kahlua ~ Cointreau`~

Frangelico ~ Drambuie ~ Godiva, White Chocolate

PORTS

Smith Woodhouse Vintage 2003.....14

Taylor Fladgate 10 Yr Old21

Fonesca 20 Yr Old14

Taylor Fladgate Porto.....15

Croft Distinction Porto.....25

SIGNATURE COFFEES.....10

Spanish ~ Brandy ~ Cointreau ~ Tia Maria

Chocolate Hazelnut ~ Dark Godiva ~ Frangelico

Black Gold ~ Amaretto ~ Irish Cream ~ Frangelico,

Nutty Irishman ~ Bushmills, Frangelico

Keoki ~ Kahlua ~ Brandy ~ Cinnamon

Nose Warmer ~ Tia Maria ~ Frangelico ~ Bailey's

WINES BY THE GLASS

RED:

Girasole, Pinot Noir 8

Diamant des Karantes, Rhone Blend 15

Rosneblum, Zinfandel 7

Penfolds, Shiraz 9

Annabella, Merlot 7

Geyser Peak, Merlot Alexander Valley 9

Annabella, Cabernet Sauvignon 7

Raymond, Cabernet Sauvignon 14

WHITE:

Sauvignon Blanc, Villa Maria 9

Moscato, Bartenura 8

Pinot Grigio, Ferrari Carano 9

Reisling, Rosemount 7

Chardonnay, Weingut Janz 7

Chardonnay Reserve, Raymond 14

White Zinfandel, Canyon Oaks 7

SINGLE MALT (BY AGE)

Cragganmore12 Yr Old.....16

Dalmore 12 Yr Old.....14

Dalmore 21 Yr Old.....44

Glenfiddich 12 Yr Old16

Glenkinchie 10 Yr Old.....16

Glenlivet 12 Yr Old.....16

Glenlivet Nadurra24

Glenlivet 16 Yr Old.....33

Glenlivet 18 Yr Old.....36

Glenmorangie 10 Yr Old.....16

Lagavulin 16 Yr Old30

Laphroaig 15 Yr Old.....28

Macallan 12 Yr Old16

Macallan 15 Yr Old28

Oban 14 Yr Old16

Talisker 10 Yr Old16

BOTTLED BEER

IMPORTED

Heineken, Holland4.75

Heineken Light, Holland4.75

Pilsner Urquell, Czech Republic.....4.50

Guinness , Ireland.....5.00

Labatt, Canada4.00

Labatt Blue Light, Canada4.00

Corona, Mexico4.50

Stella Artois, Belgium.....5.00

Amstel Light, Holland4.75

Hacker Pschor, Germany4.50

Red Stripe, Jamaica.....4.50

DOMESTIC

Miller Light.....3.50

Budweiser3.50

Michelob Ultra3.50

Bud Lite.....3.50

Coors Light.....3.50

Blue Moon.....5.00

DRAFT BEER

Miller Lite.....12 oz..3.50.....20 oz..5.00

Samuel Adams.....12 oz..4.00.....20 oz..6.00

Bass, UK.....12 oz..4.00.....20 oz..6.00