

## 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

#### Wing Night Monday:

50¢ Chicken Wings---Minimum Order of 10  
Two Styles: Asian or Buffalo  
Domestic Draft 2

#### Slide Through Tuesday:

Sliders 1.50 each; Domestic Draft 2

#### BBQ Bourbon & Blues Wednesday:

Half Slab of Bourbon Basted Ribs 7  
All Jack Daniel's & Jim Beam Drinks 5

#### Thursday: GIRLS NIGHT OUT!!!!!!

All Appetizers Half Price!  
House Wine and Champagne 3  
All Mojitos 5

#### Game Day Sunday:

Half Slab BBQ Ribs with Coleslaw 7  
Sirloin Burger with Fries 5  
Domestic Bottles 3

Food Specials Available 4pm - 7pm  
Drink Specials all night from 4pm  
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

### SUMMER FRUIT SALAD 8

Served with Venetian Zabaglione  
And an Almond Honey Cookie

### PEACH BLACKBERRY COBBLER 8

Served with Housemade  
Toasted Coconut Ice Cream & Coconut Florentine

### PROFITEROLES 8

Ice Cream Filled with Sanders Hot Fudge

### TRIO OF SORBETS 8

Served with Fresh Berries

### HOUSEMADE HONEY ICE CREAM 8

Served with a Peach Ambrosia & Fresh Mint Gluten Free

### CHERRY PIE 8

Filled with Michigan Bing Cherries & Served with a  
Housemade Amaretto Ice Cream & Almond Tuille

### FRENCH CRÈME BRULEE 8

## COFFEE

Mokarabia Espresso Capuccino  
Latte Café au Lait

## AFTER DINNER DRINKS

### COGNAC:

#### SPECIALTY

Louis XIII .....	225
Hennessey Paradis .....	90
Hennessey XO .....	59
Martell XO .....	59
Remy Martin .....	22

#### PREFERRED

Martell VSOP.....	22
Remy Martin VSOP .....	20
Courvoisier VS .....	12
Hennessey VS.....	15
Martell VS.....	12

### CORDIALS:

#### SPECIALTY

Grand Marnier "150" .....	39
Cointreau Noir .....	35

#### 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 Old .....	21
Fonesca 20 Yr Old .....	14
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  
Rosenblum, 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, Kim Crawford 9  
Sauvignon Blanc, Morande 7  
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 Old .....	14
Glenkinchie 10 Yr Old.....	16
Glenlivet 12 Yr Old.....	16
Glenlivet Nadurra .....	24
Glenlivet 16 Yr Old.....	28
Glenlivet 18 Yr Old.....	31
Glenmorangie 10 Yr Old.....	16
Lagavulin 16 Yr Old .....	30
Laphroaig 15 Yr Old.....	28
Macallan 12 Yr Old.....	16
Macallan 15 Yr Old.....	28
Oban 14 Yr Old .....	16
Talisker 10 Yr Old.....	16

## BOTTLED BEER

### IMPORTED

Heineken, Holland .....	4.75
Heineken Light, Holland .....	4.75
Pilsner Urquell, Czech Republic.....	4.50
Guinness , Ireland.....	5.00
Labatt, Canada .....	4.00
Labatt Blue Light, Canada.....	4.00
Corona, Mexico .....	4.50
Stella Artois, Belgium.....	5.00
Amstel Light, Holland .....	4.75
Hacker Pschor, Germany.....	4.50
Red Stripe, Jamaica.....	4.50

### DOMESTIC

Miller Light.....	3.50
Budweiser .....	3.50
Michelob Ultra .....	3.50
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