

FIRST COURSE

*Brookshire Oysters 18

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

Crispy Calamari 11

Asian Sweet and Sour Style

Tamarind Glazed Shrimp 18

Grilled Apple-Wood Bacon Wrapped Shrimp
With Cucumber Cilantro Salad

Crab and Maine Lobster Hush Puppies 12

With Preserved Lemon and Dill Aioli

Smoked Salmon Pizza 13

Grilled Flatbread, Dill Creamed Cheese,
Red Onion, Capers

Lamb Keftedes 12

Greek Meatballs with Minted Tzatziki Sauce
Feta Cheese

LUNCH

At

ROYAL PARK

COMMUNITY BOARDS

Charcuterie

With Shaved Fennel Slaw, Apple Mustard
Chutney, Artisan Bread Croutons
Sopressata 7 Bresaola 9 Coppa 7
Prosciutto di Parma 8
Enjoy All Four Meats 26

Artisan Cheeses

Raisin Pistachio Biscotti, Bartlett Pear Chips
Irish Tipperary Sharp Cheddar 6
Aged Parmegianno Reggiano 8
May-Tag Bleu 6
Enjoy All Three Cheeses 17

FIRST COURSE

*Chilled Oysters of the Day

Spicy Cocktail Sauce, Horseradish
Half Dozen 14, Dozen 27

Iced Jumbo Shrimp 3.5

Spicy Cocktail Sauce, Horseradish
Half Dozen 19, Dozen 36

Lobster Bisque Royal

Finished with Brandy and Lobster
Cup 6 Bowl 8

Baked Onion Soup "Au Gratin" 8

Gruyère, Provolone and Parmesan Cheese

Tuscan Style Minestrone

Or Soup Du Jour

Our Chef's Daily Selection
Cup 5 Bowl 7

BIG BOWL SALADS

Seafood Cobb Salad 20

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

Acapulco Salad 14

Chili Lime Chicken, Roasted Red and Green Peppers,
Roasted Onions, Roasted Sweet Corn, Crispy Tortilla Strips,
Guacamole and Sour Cream

Blackened Salmon Salad 18

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

*Winter Ahi Tuna Nicoise 18

Seared Ahi Tuna, French Beans, Kalamata Olives, Roasted Beets,
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

Chicken Salad 14

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

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

BIG SANDWICHES

*Sirloin Burger 10

8 Ounce, 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

Italian Muffelata 10

Sopressata, Coppo, Salami, Provolone on Ciabatta Bread
With Lettuce, Tomato, Olive Aioli, Italian Dressing

Tuna Sandwich 10

Roy's Fresh Tuna Salad, Tomato, Lettuce, Butter Croissant, Fresh Fruit

Bavarian Pretzel Roll 10

Grilled Ham and Swiss Cheese on Our Salted Pretzel Roll

Sliders 10

Three Sirloin Burgers, Onions, Pickles, Ketchup, Mustard

Warm Chicken Club 11

Grilled Chicken, Provolone, Cajun Bacon, Grilled Scallions
With Cajun Basil Mayo on Ciabatta Bread

SALAD FAVORITES

Autumn Caprese 14

Heirloom Beets, Fresh Buffalo
Mozzarella from Serra Cheese Co.
Blood Orange Vinaigrette

Hydro Bibb

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

Classic Caesar

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

Arugula & Mizuna

Side 7 Entrée 12
Organic Goat Cheese,
Pickled Red Onions,
Lemon Vinaigrette

ADD: Grilled Chicken 7 Grilled Salmon 12 Poached Shrimp 14

BIG FLAVORS ALL DAY

Vegetarian 18

Fettucini, Pears, Kale, Onions, Tarragon, Toasted
Almonds, Butternut Squash Sauce, Bleu Cheese

Fish Taco 14

Blackened Tilapia, Cilantro Slaw,
Avocado Cream with Chips and Pico de Gallo

Chicken Quesadilla 14

Grilled Chicken, Peppers and Onions with
Guacamole, Pico de Gallo and Sour Cream

*Bistro Steak 22

10 oz. Cooked to Order," Caramelized Onions
And Fresh Herb Butter, French Fries

Atlantic Salmon 24

Pan Seared with Herbed Fettucini, Asparagus,
Red Onion, Hearts of Palm, Garlic, Shallots

Cider Glazed Chicken 23

Pan Roasted Airline Breast of Chicken
With Yukon Potato Pancake, Apple Chutney

SIDES

White Cheddar Mac & Cheese 6 Grilled Asparagus 5 Lobster Mashed Potatoes 8 Sautéed Mushrooms 5 Daily Vegetable 4

Smashed Rosemary & Duck Fat Potatoes 6 Roasted Brussel Sprouts with Smoked Bacon and Almonds 6

Parmesan French Fries with Truffle Oil Aioli 8

* 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 a 20% service charge added. Separate checks not available for parties of six or more.

SPECIALTY DRINKS

WHITE SANGRIA 10

Moscato, Cointreau, Peach Nectar, Fresh Orange Juice, Fresh Berries

BRAZILIAN RICKEY 10

Veev, Peach Nectar, Club Soda

PUMPKIN MUDSLIDE 12

Kahlua, Fulton’s Pumpkin Pie, Vanilla Vodka, Jim Beam, Half and Half

DEATH’S DOOR SOUR 12

Death’s Door Whiskey, Pineapple Juice, Housemade Sweet and Sour Mix, Simple Syrup

BLACK WIDOW 12

Blavod Vodka, Grape Juice, Fresh Ginger, Sugar, Blackberries

CHOCOLATE COVERED PRETZEL 12

Whipped Chocolate Liqueur, Frangelico, Salted Rim

DESSERT

WARM CHOCOLATE CAKE 8

White Truffle Center, Michigan Cherries, White Chocolate Ice Cream

FRENCH CRÈME BRULEE 8

Accompanied with Fresh Berries & Shortbread Cookie

Pumpkin Crème Cheesecake 8

Pumpkin, Autumn Spices, Spicy Ginger Cookie, Served with Sauce Anglaise and Chocolate Sauce

Raspberry Red Velvet Cake 8

Three Layer Cake of Red Velvet, Raspberry and Chocolate Mousse, With Gold Leaf, Chocolate and Raspberry Sauces

White Chocolate Pistachio Bombe 8

Pistachio Sponge Cake, Strawberry Gelle Center, Pistachio White Chocolate Mousse, Covered in White Chocolate Glaze

Mint Chocolate Brownie Tree 9

Chocolate Mint Mousse Tree on a Dark Chocolate Brownie Covered in Chocolate Ganache
Our Salvation Army Donation Dessert

WINES BY THE GLASS

RED:

Villa San Maurice, Pinot Noir 8
Rosenblum, Zinfandel 7
Penfolds, Shiraz 9
Villa San Maurice, Merlot 7
Villa San Maurice, Cabernet Sauvignon 8
Silver Palm, Cabernet Sauvignon 10
Raymond, Cabernet Sauvignon 14

WHITE:

Foris, Pinot Grigio 7
Sauvignon Blanc, Kim Crawford 9
Moscato, Bartenura 8
Pinot Grigio, Ferrari Carano 9
Reisling, Rosemount 7
Villa San Maurice, Chardonnay 7
Chardonnay Reserve, Raymond 14
White Zinfandel, Canyon Oaks 7

\$1.00 for every dessert sold goes to The Salvation Army beginning 16 November

FEATURED HOMEMADE ICE CREAM 8

ICE CREAM FILLED PROFITEROLES 8

With Hot Sanders Fudge Sauce

SPECIALTY BRANDS

JOHNNY WALKER BLUE 57

CROWN ROYAL NO. 16 36

NO. 209 GIN 16

PAMPERO ANNIVERARIO RUM 16

COFFEE

Mokarabia Espresso Cappuccino
Latte Café au Lait

MEMORABLE MOMENTS

MADE SPECIAL

Birthdays! Anniversaries!

Pop The Question!

AFTER DINNER DRINKS

COGNAC:

SPECIALTY

Louis XIII225
Hennessey Paradis90
Hennessey XO66
Martell XO59
Remy Martin34
PREFERRED
Martell VSOP22
Remy Martin VSOP20
Courvoisier VS12
Hennessey VS15
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.....20
Taylor Fladgate 10 Yr Old14
Fonesca 20 Yr Old21
Taylor Fladgate Porto.....16
Croft Distinction Porto.....22

SIGNATURE COFFEES.....10

Spanish ~ Brandy ~ Cointreau ~ Tia Maria
Keoki ~ Kahlua ~ Brandy ~ Cinnamon
Nose Warmer ~ Tia Maria ~ Frangelico ~ Bailey’s
Irish ~ Kahlua ~ Jameson
B-52 ~ Kahlua ~ Grand Marnier ~ Bailey’s

Cragganmore 12 Yr Old..... 16
Glenfiddich 12 Yr Old 16
Glenkinchie 10 Yr Old..... 16
Glenlivet 12 Yr Old..... 16
Glenlivet 16 Yr Old..... 33
Glenlivet 18 Yr Old..... 36
Glenmorangie 10 Yr Old..... 16
Lagavulin 16 Yr Old 30
Laphroaig 10 Yr Old..... 16
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

SPECIALS AND EVENTS

WEEKEND BRUNCH

As reported in The Detroit Free Press, Chef Colin Brown and his Culinary Team create an eclectic menu of brunch flavors forged from local farms of the Rochester Farmer’s Market and the surrounding farm community.

Enjoy our Bottomless Mimosas, Pomosas, Bellinis
Every Saturday and Sunday
10:30AM – 2:00PM

THE COMMONS

SUNDAY: WING NIGHT

.50 cent Chicken Wings (minimum 10 per order), \$2 Miller Lite Draft (Sunday all evening from 4pm)

MEXICAN MONDAY

Enjoy an Authentic Mexican Plate \$5
\$5 Margaritas and Mexican Martini, \$3 Corona’s
\$2 Miller Lite Draft

TIKI TUESDAY

\$5 Tiki Drinks – Zombie, Mai Tai, Planter’s Punch, Fantasy Island, Bahama Mama, Tropical Breeze
\$5 Tasting Plates

WEDNESDAY: BBQ, Bourbon & Beer

Half Slab of Bourbon Basted Ribs \$8, Miller Lite Draft \$2, Jack Daniel’s & Jim Beam Drinks \$5

THURSDAY: GIRLS NIGHT OUT!!

All Appetizers Half Price!
House Wine \$5, Champagne Drinks \$4
Call Drinks \$4 Call Martini Cocktails \$7

Food Specials Tues – Thurs 4PM – 7PM
Drink Specials All Night Long!

FRIDAY: MINI FISH AND CHIPS

Fish and Chips Cone \$8, Samuel Adams Draft \$3

