



Rok

STEAKHOUSE & GRILL

Appetizers

Calamari

Tenderized and marinated calamari served with spicy marinara and garlic aioli 11.00

Rok Mediterranean Crab Dip

Fresh crab, artichokes, onions, and house aioli baked in a Rok and served with toasted focaccia 13.75

Fried Artichoke Hearts

Hand-breaded artichoke hearts with parmesan, marinara, garlic aioli and spices 7.50

Chicken Tenders

Traditional chicken strips with honey dijon mustard 6.50

Rok Appetizer Platter

Crispy chicken tenders, calamari, bruschetta 15.75

NEW Salmon Croquettes

Three hand-made croquettes filled with salmon, celery, onions and spices, served over a bed of greens with tartar sauce 11.00

Macadamia Baked Brie

French brie, macadamia nuts, panko, oven roasted served with granny smith apples, cabernet reduction, honey and crostinis 11.00

Hawaiian Poke Salad

Fresh ahi, macadamia nuts, sliced onions, sesame ginger soy sauce with sesame flatbread 12.75

Provençal Fries

Crispy thin fries with garlic, parmesan, and herbs 7.75

Bruschetta

Roma tomatoes, basil, olive oil, marinara, parmesan cheese on toasted focaccia 7.00

Cheese Fondues of the Day

Ask your server for today's selection 17.00

Flatbreads

California Rok

Grilled chicken, avocado, bacon, roma tomatoes, red onions, garlic aioli served on a warm Rok platter 10.50

Margherita Flatbread

Mozzarella cheese, bruschetta tomatoes, parmesan cheese, olive oil, basil 9.00

Basil Walnut Pesto

Pesto sauce, mozzarella, feta, kalamata olives, red onions, roma tomatoes 10.00

Buffalo Flatbread

Grilled chicken, buffalo sauce, mozzarella, celery, red onions, ranch dressing, cilantro 10.00

Half Flat Bread & Small Salad

7.95 add cup of soup 2.50

Salads

House Salad

Mixed greens, grape tomatoes, kalamata olives, carrots, cucumbers, parmesan, orange champagne vinaigrette 6.25

Caesar Salad

Romaine, parmesan cheese, caesar dressing, with crostini 6.25

NEW BBQ Chicken Salad

Romaine, jícama, corn, red onions, tomatoes, black beans, cucumbers, sweet fire BBQ dressing, topped with fried onion strings, cilantro and BBQ chicken 13.00

Santa Fe Salad

Romaine, red onions, red bell peppers, cucumbers, feta, corn, tomatoes, avocado, green onions, black beans, tortilla strips, Santa Fe dressing 10.00

NEW Blackened Ahi Salad

Mixed greens, blackened ahi tuna, almonds, ginger, red onions, carrots, tossed with sesame soy dressing, sesame seeds, served with flatbread pieces. 15.00

Red Quinoa Salad

Red peruvian quinoa, green onions, avocado, cilantro, tomatoes, red onion, mozzarella, red bell peppers, paprika, cumin, lemon vinaigrette 12.00

(add chicken 4.95, salmon 9.95, prawns 8.95)



STEAKHOUSE & GRILL

18% gratuity will be added to parties of 10 or more

Soups

Creamy Tomato Basil 6.25 • Clam Chowder 6.75

Soup and Salad Combo - Any bowl of soup with a house or Caesar salad 9.95

Entrees

ON THE ROK

Rok entrees come seared and sizzling on a hot volcanic Rok and include your choice of 2 sides. All of our steaks are Certified Angus Beef (CAB). Not available for takeout.

Filet Mignon

CAB hand-cut filet with mushroom cabernet sauce 6 oz. 29.00 • 8 oz. 37.00

NY Steak

CAB NY strip with chimichurri sauce 29.00

Top Sirloin

CAB sirloin medallion with green peppercorn sauce 26.00

Hanger Steak

CAB hanging tenderloin with chimichurri sauce 19.75

Buffalo

Lean & healthy medallion with ginger soy sauce 31.00

Chicken

Boneless skinless chicken breast with teriyaki sauce 17.00

Swordfish

Fresh pacific swordfish with thai chili sauce 25.00

Pacific Ahi

Fresh pacific ahi tuna with ginger soy sauce 27.00

Scallops & Prawns

Jumbo fresh scallops & prawns with ginger soy sauce 27.50

Wild Thing

Ask server for today's exotic options

Surf & Turf

Add to your favorite steak
5 prawns 8.95 or 3 jumbo scallops 9.75

SIDES (extra sides 5.00)

Mashed potatoes (loaded add 2.50)

Baked potato (loaded add 2.50)

Rice pilaf

Orzo pasta

French fries

Sweet potato fries

Steamed vegetables

Asparagus

Fresh fruit

FROM THE GRILL

Blackened Ahi

Seared blackened ahi on a bed of mixed greens with sticky rice, avocado and ginger soy sauce 27.00

Swordfish with Sweet Chili

Grilled swordfish topped with sweet chili sauce served with rice pilaf and steamed vegetables. 25.00

Atlantic Salmon

Fresh atlantic grilled salmon, served with pan-roasted sun-dried tomato orzo pasta and asparagus
L 18.00 • D 22.00

Blackened Salmon

Grilled blackened fresh atlantic salmon, rice pilaf, steamed broccoli, blackened creamy sauce L 18.00 • D 22.00

NEW Sesame Teriyaki Chicken

10 oz teriyaki marinated and butterflied chicken breast with teriyaki glaze and sesame seeds, served with rice pilaf and steamed vegetables 17.00

Pork Chop

Pork chop with a rosemary demi-glaze 17.50

Filet Mignon

CAB filet mignon with cabernet mushroom sauce
6 oz. 29.00 • 8 oz. 37.00

NY Steak

CAB NY Strip with chimichurri sauce 29.00

Ribeye

CAB ribeye steak with chimichurri sauce 12 oz. 38.00

Top Sirloin Medallion

CAB top sirloin with creamy peppercorn sauce 26.00

Surf and Turf

Add to your favorite steak
5 prawns 8.95
3 jumbo scallops 9.75 6 oz salmon 9.95

*All steaks served with choice of 2 sides.
Extra sides 5.00*



18% gratuity will be added to parties of 10 or more

CHEF'S SPECIALS

Teriyaki Beef Pot

Beef tips, broccoli, julienne carrots, ginger teriyaki sauce, cooked tableside in a hot Rok pot served with sticky rice 18.75

Spicy Jambalaya

Portuguese linguica sausage, creole shrimp, blackened chicken, sautéed vegetables, rice pilaf 17.00

Parmesan Chicken

Hand-breaded chicken breast, beurre blanc with mashed potatoes and steamed vegetables 15.00

NEW Baked Bacon Mac'n Cheese

Chef cheese sauce sautéed with shell pasta, bacon and baked with garlic bread crumbs 15.00

Make your Mac'n cheese even better by adding steak 3.50 or chicken 2.50

Pastas

Walnut Pesto Fettuccini

Fettuccini pasta, basil walnut pesto, feta, sun-dried and grape tomatoes L 10.00 • D 12.00

(add chicken 4.95, salmon 9.95, prawns 8.95)

Beef Stroganoff

Tender steak, creamy stroganoff sauce, roasted onions, mushrooms, red bell pepper, parmesan cheese over fettuccini 12.95

Seafood Fettuccini

Fettuccini pasta, fresh fish, prawns, homemade garlic cream sauce, chili oil, parsley L 15.00 • D 17.00

Burgers & Sandwiches

All burgers come with CAB hand-pressed patties mixed with our **unique blend of in-house seasoning**. Burgers and sandwiches served with our lightly seasoned french fries.

Portobello Sandwich

Grilled portobello, cheddar, mixed green, sliced tomatoes, red bell peppers, pesto, dutch crunch roll 12.50

NEW Crispy Chicken Sandwich

Hand-breaded chicken breast, bacon aioli, tomatoes, iceberg lettuce, red onions, brioche bun. 11.50

California Chicken Sandwich

Grilled chicken breast, ghost pepper cheese, avocado, green chiles, sliced tomatoes, chipotle aioli, dutch crunch roll 11.50

Sweet BBQ Steak Sandwich

Sliced steak, fried onions, Swiss cheese, mixed greens, tomatoes, sweet BBQ sauce, brioche bun 11.50

Volcano Rok Burger

Grilled angus beef blackening spices, provolone, mixed greens, sliced tomatoes, crispy jalapeños, chimichurri sauce, brioche bun 11.00

California Burger

Grilled angus beef, ghost pepper cheese, avocado, green chiles, sliced tomatoes, brioche bun 12.50

Black & Blue Burger

Grilled angus beef, blackening spices, marble blue jack cheese, shredded lettuce, sliced tomatoes, grilled onions, chipotle aioli, dutch crunch roll 12.50

Spicy Classic Cheeseburger

Grilled angus beef, cheddar, shredded lettuce, sliced tomatoes, sliced red onions, chipotle sriracha sauce, brioche bun 10.50

Add cheese 1.50 • Add bacon 1.50 • Add patty 6.00



18% gratuity will be added to parties of 10 or more

Desserts

Dulce de Leche Panqueques

Crepes filled with dulce de leche (caramel), dark chocolate sauce, strawberries, powdered sugar and ice cream 7.50

Caramel Cheesecake

Homemade vanilla cheesecake topped with dulce de leche and drizzled with dark chocolate sauce and whipped cream 9.00

Rokberry Cheesecake

Homemade vanilla cheesecake with berry compote & whipped cream 9.00

Chocolate Fondue of the Day

Ask your server for today's selection 14.00

Chocolate Sundae

Two scoops of vanilla ice cream with dark chocolate sauce, strawberries, nuts and whipped cream 6.00

NEW Crème brûlée

Homemade crème brûlée topped with dulce de leche, hawaiian black salt, served with waffle cookies 8.00

Frosty Rok

Two scoops of homemade ice cream in a chilled rok bowl with seasonal fruit, dulce de leche, and sugar wafers 9.50

Kid's Menu *for kids 12 and under* 8.75

Entrees (choose one)

Chicken breast (grilled or on the Rok)

Spaghetti with marinara

Kid's cheeseburger sliders

Chicken tenders

Mac 'n cheese

Top sirloin (grilled or on the Rok) 13.00

Kid's Sides (choose one)

Fruit plate

French fries

Mashed potatoes

Rice pilaf

Broccoli topped with cheddar

Kid's Drinks

Pepsi

Diet Pepsi

Orange Crush

Sierra Mist

Lemonade

Ginger Ale

Dr. Pepper

Orange Juice*

Apple Juice*

* 2.00 refill

Beverages

Pepsi, Diet Pepsi, Sierra Mist, Orange Crush,

Dr. Pepper, Tropicana Lemonade,

Ginger Ale, Lipton Iced Tea: 2.95 (free refills)

Flavored Iced Tea: 3.25

Italian Soda: 2.95

Perrier: 330 ml bottle 3.95

Juice: apple, cranberry, grapefruit, orange 2.95

Milk: 2.95

Coffee: 2.95 (free refills)

Cappuccino: 4.95

Latte: 4.95

Espresso: 3.95

Hot cocoa: 3.95

The Rok Story

In 2001, I visited Zimbabwe, and not only did I bungee jump from 365 feet off the Border Bridge at Victoria Falls, I also ate on a hot rock for the first time. Both were amazing, but the experience of cooking steak on a stone was so delicious and enjoyable that I decided I had to bring this concept to America.

In 2008, we opened Rok Bistro in Downtown Sunnyvale and in 2014 we opened Rok Steakhouse & Grill in San Jose. We hope you will enjoy the wonderful aroma, delicious flavor, healthy aspects, and fun ambiance we have tried to create here at Rok Steakhouse.

Steve Wright, Owner
(with partners Doug Quist and John Sevey)

General Manager: Diego Rodriguez • Executive Chef: Adela Landeros



18% gratuity will be added to parties of 10 or more