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## 🔥 STARTERS 🔥

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### CRISPY JALAPEÑO CALAMARI

Buttermilk-tenderized tubes & tentacles ° crispy fried jalapeños  
Chipotle aioli ° lemon zest ° parsley  
12.75

### BAKED CRAB DIP

Snow crab ° house aioli ° artichoke hearts ° yellow onions ° capers ° sun-dried tomatoes ° parmesan ° herbed focaccia crostinis  
14.75

### CRISPY CHICKEN STRIPS

Panko-parmesan crusted chicken  
honey dijon mustard  
8.5

### ✓ FRIED ARTICHOKE HEARTS

Panko-crusted artichokes ° parmesan  
lemon garlic aioli ° marinara  
8.75

### POKE SALAD

Pacific ahi ° seaweed salad  
macadamia nuts ° red & green onions  
avocado ° chipotle aioli  
sesame ginger soy ° crispy wontons  
14.75

### ✓ GARLIC HERB FRIES

House-cut potatoes ° garlic  
chili flakes ° herbs ° parmesan  
lemon zest  
7.95

### CALIFORNIA FLATBREAD

Grilled chicken ° mozzarella ° bacon  
avocado ° tomatoes ° red onions  
parsley ° lemon garlic aioli  
12.70

### BUFFALO FLATBREAD

Grilled chicken ° buffalo sauce  
mozzarella ° celery ° red onions  
cilantro ° ranch  
11.75

## SOUPS

Prepared fresh daily  
Ask your server for details  
Cup 5.25      Bowl 7.25

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## 🔥 SALADS 🔥

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### ENJOY WITH

4oz steak tips 5.75 ° 5 shrimp 10.5 ° 6oz salmon MP ° 6oz chicken 5.75

### ✓HOUSE

Baby greens ° carrots  
grape tomatoes ° kalamata olives  
cucumbers ° parmesan  
orange champagne vinaigrette  
Small 7.25      Full 10.5

### ✓QUINOA

Organic black tea-infused red quinoa  
red bell peppers ° red onions  
grape tomatoes ° corn ° cilantro ° avocado  
cumin ° pimenton dulce  
hawaiian black lava salt ° lemon vinaigrette  
13.95

### CAESAR

Romaine ° parmesan lattice crisp  
crostinis ° caesar dressing  
Small 7.25      Full 10.50

### BLUE CHEESE STEAK

8oz grilled steak tips ° baby greens  
blue cheese crumbles ° grape tomatoes  
red onions ° mandarin oranges  
balsamic vinaigrette  
17.95

### BBQ CHICKEN

Grilled chicken breast ° romaine  
corn ° red onions ° tomatoes ° cucumbers  
black beans ° jicama ° cilantro  
crispy fried onions ° BBQ ranch dressing  
15.00

### SEARED AHI

Blackening-spiced ahi ° baby greens  
carrots ° toasted almonds ° red onions  
pickled ginger ° crispy wontons ° orange  
champagne vinaigrette  
17.5



(Vegetarian)

Automatic gratuity of 18% may be applied to parties of 10 or more.

🔥 ROKS 🔥

Rok entrees are served seared rare and sizzling on a 700° volcanic rock  
and include your choice of 2 sides.

We pride ourselves in serving Certified Angus Beef brand steaks.  
Steaks are available from the grill upon request.

CHOOSE ONE ENTRÉE

<b>FILET MIGNON 6 oz</b> cabernet mushroom 33.5	<b>FILET MIGNON 8 oz</b> cabernet mushroom 42.75
<b>NEW YORK STRIP 8oz</b> chimichurri 33.5	<b>BUFFALO 8 oz</b> chimichurri 35.75
<b>HANGER 8 oz</b> chimichurri 22.95	<b>BISTRO FILET 8 oz</b> chimichurri 30.00
<b>PORK CHOP</b> rosemary demi-glace 20.25	<b>CHICKEN BREAST 10 oz</b> teriyaki 19.75
<b>PACIFIC AHI 8 oz</b> sesame ginger soy 31.25	<b>MAHI MAHI 8 oz</b> lemon butter 26.25
<b>SHRIMPS &amp; SCALLOPS</b> sesame ginger soy 31.75	<b>✓ PORTOBELLO &amp; VEGGIES</b> chimichurri 17.95

CHOOSE TWO SIDES

<b>BAKED POTATO</b> w/ butter, sour cream, green onions	<b>RICE PILAF</b>
<b>GARLIC MASHED POTATO</b>	<b>ROASTED VEGGIES</b>
<b>HOUSE-CUT FRIES</b> extra side °5.75	<b>FRESH FRUIT</b>
	<b>SWEET POTATO FRIES</b>
	<b>BROCCOLI</b>

LOAD YOUR SIDE

<b>LOADED BAKED POTATO</b>	2.9
<b>LOADED MASHED POTATO</b>	2.9
<b>BACON BITS</b>	2.1
<b>CHEDDAR</b>	2.1

ENJOY WITH: 5 shrimp 10.5 ° 3 jumbo scallops 11.25 ° sautéed mushrooms 2.4 ° grilled onions 2.4

🔥 FROM THE GRILL 🔥

**PORK CHOP**

With rosemary demi-glace  
Served with mashed potato and  
roasted vegetables  
20.25

**CHIMICHURRI RIBEYE**

With rosemary garlic butter  
12 ounces CAB ribeye  
Served with choice of 2 sides  
43.95

**SESAME TERIYAKI CHICKEN**

With teriyaki glaze and toasted sesame  
seeds  
Served with rice pilaf and roasted  
vegetables  
19.75

**WILD GRILLED SALMON**

Grilled, and topped with our lemon  
butter sauce.  
Served with coconut ginger rice and  
roasted vegetables

**WILD CAJUN SALMON**

Blackened-crusted, grilled and topped  
with our cajun cream sauce.  
Served with rice pilaf and sautéed  
broccoli

**BLACKENED PACIFIC AHI**

With sesame ginger soy  
Served with coconut ginger rice, baby  
greens, carrots, and avocado  
31.25

MP

MP



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## 🔥 SAUTÉ 🔥

### ENJOY WITH

4oz steak tips 5.75 ° 5 shrimp 10.5 ° 6oz salmon MP ° 6oz chicken 5.75 ° veggies 4.5

#### ✓ WALNUT PESTO PASTA

Linguine ° parmesan-walnut pesto cream ° grape tomatoes ° sun-dried tomatoes ° feta ° basil

13.75

#### ✓ SCARPARO LINGUINE

Linguine ° scarparo sauce ° garlic parmesan ° basil

13.75

#### ✓ TUSCAN HARVEST PASTA

Linguine ° garlic ° spinach portobello mushrooms ° parmesan chili flakes ° truffle oil

15.75

#### SPICY JAMBALAYA

Blackened chicken ° creole shrimp ° portugese linguica ° red bell peppers ° yellow onions ° green onions ° cajun sauce ° rice pilaf

19.75

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## 🔥 BURGERS & SANDWICHES 🔥

Our 6-ounces patties are Certified Angus Beef  
Served with our house-cut fries

### ENJOY YOUR BURGER OR SANDWICH WITH

avocado 2.65 ° bacon 2.65 ° sautéed mushrooms 2.4 ° caramelized onions 2.4

#### CLASSIC CHEESEBURGER

Cheddar ° iceberg lettuce ° tomatoes red onions ° herbed paprika aioli  
toasted brioche

13.25

#### BLACK & BLUE BURGER

Blackened seasoning  
blue cheese crumbles ° iceberg lettuce tomatoes ° caramelized red onions  
chipotle aioli ° toasted brioche

14.5

#### VOLCANO BURGER

Provolone ° crispy fried jalapeños baby greens ° tomatoes ° chimichurri  
toasted brioche

13.75

#### ROK'n STEAK ROLL

Grilled steak tips ° swiss ° baby greens roasted red peppers ° tomatoes ° herbed paprika aioli  
french roll

15.75

#### THE KFC SANDWICH

Corn-flake crusted chicken breast ° honey-poppy cole slaw  
kosher dill pickles ° lemon old bay aioli ° french roll

13.75

#### ✓ BLACK BEAN & QUINOA BURGER

House blend black bean & quinoa ° avocado romaine ° red onions ° tomatoes ° chipotle aioli  
swiss ° toasted brioche

13.75

#### CALIFORNIA CHICKEN SANDWICH

Grilled chicken breast ° spicy ghost pepper cheese ° avocado tomatoes ° sweet green chiles ° chipotle aioli ° french roll

13.75



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🔥 **KIDS MENU** 🔥  
For children 12 and under

Entrees include one side and a beverage

**CHOOSE ONE ENTRÉE**

<b>BISTRO FILET 4 oz</b> ° on the rok or from the grill chimichurri	14.25
<b>CHICKEN BREAST 6 oz</b> ° on the rok or from the grill teriyaki	9.5
<b>CRISPY POPCORN CHICKEN</b> choose a dipping sauce	9.5
<b>CHEESEBURGER SLIDERS (2)</b>	9.5
<b>MAC 'n CHEESE</b> Extra side mac 'n cheese ° 5.5	9.5
<b>✓ LINGUINE MARINARA</b>	9.5

**CHOOSE ONE SIDE**

GARLIC MASHED POTATO  
HOUSE-CUT FRIES  
ROASTED VEGGIES  
FRESH FRUIT

**CHOOSE ONE BEVERAGE**

Free Refills	One Free Refill
<b>WATER</b>	<b>MILK</b>
Fountain beverages upon request	Juices upon request

🔥 **BEVERAGES** 🔥

<b>Fountain Beverages (free refills)</b> 3.1 pepsi ° diet pepsi ° mist twist ° dr. pepper ° lemonade ° orange crush ° ginger ale ° fresh brewed iced tea	<b>Mineral Water</b> 4.25 Perrier 330ml
<b>Flavored Iced Tea &amp; Italian Soda (free refills)</b> 3.5 peach ° vanilla ° raspberry ° blackberry	<b>Premium Bottled Root Beer</b> 4.25 Henry Weinhard 12oz
<b>Coffee (free refills)</b> 3.1 regular ° decaf	<b>Premium Bottled Ginger Beer</b> 10.5 Fever Tree 500ml
<b>Hot Tea</b> 3.1 black ° green	<b>Juice</b> 3.1 apple ° cranberry ° orange ° pineapple ° pomegranate ° ruby red grapefruit
<b>Strawberry Lemonade (one refill)</b> 4.25	<b>Hot Cocoa</b> 3.1

Also try one of our awesome mokatils!

*Diego Rodriguez*  
General Manager

*Jesus Mendez*  
Executive Chef

*Misty Hays*  
FOH Manager

GUEST WIFI: RokGuest

PASSWORD: rOksteaks (O number cero)

 (Vegetarian)

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