

# BROKEN ROCKS

## CAFÉ & BAKERY

### APPETIZERS

<b>Crab Cakes</b>	Served with grilled garlic bread, roasted red pepper aioli & lemon-caper sauce	\$12.25
<b>Pot Stickers</b>	House-made Chinese dumplings with a ginger dipping sauce	\$12.75
<b>Hummus Plate</b>	Fresh pita, greek olives, and carrot sticks	\$9.75
<b>Cheese Plate</b>	A mix of artisanal cheeses, seasonal fruit, and house bread	\$13.95
<b>Spare Ribs</b>	Grilled and served with Hoisin BBQ sauce or our house BBQ sauce. Half or whole slab	\$13.95 /18.95
<b>Mussels</b>	A dozen steamed mussels served in a coconut milk curry sauce with grilled garlic bread for dipping	\$15.95
<b>Brie Plate</b>	Smoked almonds, grapes, apples, and our house bread	\$12.25

### PASTA

<b>Cajun Chicken or Shrimp</b>	Your choice of grilled chicken or shrimp with mixed peppers in a spicy cream sauce on fettuccine ~For shrimp add \$2.25	\$13.95
<b>Chicken Marsala</b>	Chicken, mushrooms, and peas in a Marsala wine cream sauce on fettuccine	\$13.95
<b>Louisiana Shrimp</b>	Shrimp, spinach, and fettuccine pasta in a light creole sauce	\$14.95
<b>Wild Mushroom</b>	Shitakes, creminis, pancetta, and bow-tie pasta in a gorgonzola cream sauce topped with roasted red peppers	\$13.95
<b>Spaghetti &amp; Meatballs</b>	Hand-rolled meatballs, red onions, and mushrooms in zesty marinara sauce topped with parmesan cheese	\$12.95
<b>Italian Sausage</b>	Spicy Italian sausage, zesty marinara sauce, bell peppers, served on bowtie topped with parmesan cheese	\$12.95
<b>Shrimp &amp; Artichoke</b>	Artichokes, shrimp, red onions, and penne in a tomato & caper sauce topped with parmesan	\$14.95
<b>Shrimp &amp; Scallops</b>	Spinach, angel hair, and tomato in a white wine tabasco cream sauce	\$16.95

### SALAD

<b>Greek</b>	Romaine, roasted red peppers, red onions, Kalamata olives, and our Greek dressing finished with feta cheese	\$7.95
<b>Parmesan</b>	Romaine tossed with our croutons, parmesan cheese, and our creamy parmesan dressing	\$7.95
<b>Peasant</b>	Mixed greens, egg, asiago cheese, grilled onions, bacon, roasted red peppers, croutons, tossed with our vinaigrette *	\$7.95
<b>Blackened Tuna</b>	Mixed greens, hard-boiled egg, sliced beets, croutons, and cucumber tossed with our vinaigrette *	\$14.95
<b>Southwest Caesar</b>	Grilled wild salmon on spinach, romaine, cheddar, parmesan, grilled corn, grilled onion, bell peppers, croutons, and our southwest dressing finished with cilantro	\$14.95
<b>Flat-Iron Steak Salad</b>	A Bistro steak on mixed greens with portabella mushrooms, grilled onions, Maytag blue cheese, our vinaigrette and croutons * <i>Certified Angus Beef</i> ®	\$14.95

~Smaller portion available for \$1.00 less

~Add grilled cheese for \$3.00

~Add protein:	shrimp	\$5	salmon	\$8
	scallops	\$8	steak	\$8
	grilled chicken	\$3	tuna	\$7
	tofu	\$3		

### STEAK

<b>Blue-bbq Burger</b>	½ lb Long Meadow grass-fed beef, grilled onions, our BBQ sauce, and Maytag blue cheese on focaccia with mustard and mayo, served with Jo-Jo potatoes *	\$12.50
<b>Marinated Flank Steak</b>	10 oz. <i>Certified Angus Beef</i> ® served with roasted red potatoes and broccoli*	\$19.75
<b>Delmonico</b>	12 oz <i>Certified Angus Beef</i> ® rib-eye center grilled and served with roasted red potatoes, broccoli, cremini mushrooms with a port wine demi-glace *	\$28.00
<b>Glazed Brisket</b>	Molasses glazed brisket and carrots served over polenta corn cakes *GF	\$18.95

# SANDWICH

<b>Chicken Salad</b>	A creamy blend of toasted walnuts, roasted free-range chicken, celery, onions, and raisins on focaccia with orange slices	\$8.50
<b>Ham &amp; Swiss</b>	Ham, baby swiss, honey dijon mustard, mayonnaise, and leaf lettuce on focaccia with potato salad	\$8.50
<b>Pastrami</b>	Grilled panini with coleslaw, Thousand Island, and dijon mustard on sourdough with potato salad & pickle	\$8.95
<b>Roast Beef</b>	In-house roasted <i>Certified Angus Beef</i> ®, leaf lettuce, dijon mustard, mayonnaise, horseradish on sourdough with potato salad	\$8.95
<b>Smoked Turkey</b>	Grilled panini with roasted red peppers, scallions, and cream cheese spread on sourdough with potato salad	\$8.95
<b>Grilled Portabella</b>	Roasted red peppers, leaf lettuce, and a creamy whole grain mustard sauce on focaccia with orange slices	\$8.50
<b>Fish Sandwich</b>	Pan-fried with our signature breading and topped with lemon-caper sauce, lettuce, and cheddar with a side of JoJo potatoes	\$10.95
<b>Grilled Chicken &amp; Avocado</b>	Grilled chicken, green chili avocado mayonnaise, and lettuce on focaccia with coleslaw	\$10.95
<b>Veggie Burger</b>	House made veggie burger with chili sauce, avocado aioli, tomato, and grilled onion, served with JoJo potatoes *V	\$10.95
<b>Pulled Pork Sandwich</b>	BBQ sauce, pepper jack, and coleslaw on focaccia with potato salad & pickle	\$10.95

# SPECIALTIES

<b>Oriental Almond Chicken</b>	Peppers, almonds, red onions, cabbage, water chestnuts, and baby corn in a spicy brown sauce topped with rice	\$13.50
<b>Jambalaya</b>	Andouille sausage, chicken, and shrimp in a spicy creole tomato sauce topped with rice and scallions *GF	\$13.50
<b>Asian Glazed Salmon</b>	Pan seared wild sockeye salmon in a teriyaki glaze with rice & broccoli	\$18.50
<b>Mussels &amp; Fettuccine</b>	Canadian mussels in a rich tomato garlic sauce and topped with parmesan	\$15.95

# PIZZA

<b>Pepperoni &amp; Mushroom</b>	Our signature hand-crafted dough with house made sauce, mozzarella, and parmesan	\$10.75
<b>Greek</b>	Grilled chicken, roasted red peppers, spinach, onions, olives, and feta cheese	\$12.50
<b>Veggie</b>	Seasonal veggies, house made sauce, mozzarella, and parmesan	\$12.50
<b>Italian Sausage</b>	Goat cheese, spinach, grilled red onions, and roasted red peppers	\$12.50
<b>Chicken &amp; Artichoke</b>	Grilled chicken, fresh mozzarella, artichokes, red onions, and tomato garlic sauce	\$12.50
<b>Bbq Chicken</b>	Our bbq sauce, grilled chicken, pineapple, red onions, and mixed peppers	\$12.50
<b>Wild Mushroom</b>	Wild mushrooms, caramelized onions, pine nuts, and gorgonzola cheese	\$12.50
<b>Smoked Salmon</b>	Smoked wild sockeye with goat cheese, spinach, and red onions	\$14.25

# BEVERAGE

<b>Coffee</b>	A blend roasted at Café Brioso in Columbus	\$2.75
<b>Hot Chocolate</b>	Topped with whipped cream	\$3.00
<b>Soda</b>	Coke, Diet Coke, Barq's Root-beer, Sprite, Fuze Sweet tea, & Ginger-Ale	\$2.00
<b>Iced Tea</b>	Brewed daily	\$2.00
<b>Lemonade</b>	Fresh squeezed and made to order	\$2.95
<b>San Pelligrino</b>	Served with a lime wedge	\$2.95
<b>Mighty Leaf Hot Tea</b>	Organic Earl Grey, Organic Chai, Orange Blossom, Organic Breakfast, Green Spring Jasmine, Green Dragon, Organic Hojicha Green Tea	\$3.25
<b>Decaf Hot Tea</b>	Ginger Twist, Organic Mint Mélange, Chamomile Citrus	\$3.25
<b>Additional Tea Bag</b>		\$0.50
<b>Espresso Bar</b>	Espresso, cappuccino, latte, mocha (iced or hot). <i>Milk options: whole milk, coconut, almond, or oat</i>	

\*Consuming raw or undercooked foods may cause food-borne illness

- Please inform your server of any food allergies
- Gluten free rice noodles may be substituted for any pasta
- 20% Gratuity may be added for parties larger than 8 people
- Bringing outside consumables may result in a service charge

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