



THE EARLY ROOSTER MENU

ROASTED PORK LOIN Whole Boned Pork Loin finished with Chef Rooster's Special Pork Sauce served with Farmhouse Smashed Red Potatoes and Vegetable Medley.	\$10.95
CHICKEN OSCAR Grilled Boneless Chicken Breast topped with a Crab Cake, Asparagus Spears and finished in a Hollandaise Sauce. Served with Farmhouse Smashed Potatoes and Vegetable Medley.	\$11.95
CRAB CAKES Blend of Claw & Lump Crabmeat seasoned with Chef Rooster's Secret Spices, pan seared, finished in a Fresh Fruit Salsa and served with Rice Pilaf and Vegetable Medley.	\$12.95
BATTER FRIED SHRIMP Lightly Battered Tiger Shrimp served with Fries and Coleslaw.	\$10.95
CRAB STUFFED TILAPIA Tilapia stuffed with Chef Rooster's spiced crab finished in a Lemon Dill Crème sauce served with Rice Pilaf and Vegetable Medley.	\$12.95
SEAFOOD PASTA A Truly Tasty Array of the Sea's Finest Selection of Seafood Tossed in a Pesto Cream Sauce over the Chef's Choice of Pasta and served with Garlic-Toasted Cheese Bread.	\$12.95
CHICKEN STROGANOFF Sautéed Chicken Tenders and Baby Bella Mushrooms in a rich Sour Cream Sauce served over the Chef's Choice of Pasta.	\$10.95
VEGETABLE LASAGNA A Vegetarian Delight featuring Zucchini, Baby Bella Mushrooms, Spinach, and Carrots layered in Lasagna Noodles with a Three Cheese Blend finished in a Marinara Sauce and served with a Garlic-Toasted Cheese Bread.	\$9.95

All entrées are served with fresh baked rolls, your choice of Garden, Caesar or Spinach Salad.