

Hot Rock Menu

What is a Hot Rock?

Hot Rock is cooking on “volcanic stones”. No oil or fat is used. Hot Rock allows you to cook your dish just as much as you would like it cooked, eliminating any overcooked or cold food. The Volcanic stones are heated in an oven for a period of 6 to 8 hours and are then placed into specially designed stoneware plates, which are able to withstand the intense heat. Your choice of meat, fish or seafood is then placed on the hot rock where it is seared, locking in the nutrients and juices.

The food continues to cook while you eat, thus, making your last bite as hot as the first.

All Hot Rock items include your choice of two sides:

Tossed Salad, Roasted Garlic Mashed Potatoes, Baked Potato or Vegetable of the day.

Additional Sides: Sautéed Mushrooms \$2.95, Sautéed Onions \$1.95

For the month of August a \$1 donation will be made to the Beautiful York Foundation for each Hot Rock Entrée Sold.

8 oz. Australian Filet \$23.95

Natural, free range, center cut Australian Beef Filet. This filet has an intense beef flavor and excellent tenderness with less fat content than typical American beef.

8 oz. Hereford Beef Filet \$25.95

Hereford beef is highly prized for excellent marbling and superior quality. This center cut filet is fork tender and extremely flavorful. This filet is one of the best you can buy.

Sushi Grade Ahi Tuna \$19.95

8 oz. Sushi grade ahi tuna filet served with ginger-soy dipping sauce and wasabi.

Sea Scallops & Shrimp \$18.95

U-10 Day boat sea scallops and jumbo shrimp served with ginger-soy dipping sauce.

U-10 Day Boat Sea Scallops \$19.95

These scallops are all natural and have a delicate, sweet flavor that is excellent on the Hot Rock.

Surf & Turf on the Rock \$27.95

The Ultimate Hot Rock experience, 6 oz. Hereford beef filet with sea scallops.

~ For your convenience an 18% gratuity will be added to parties of 8 or more ~

~ Consuming undercooked or raw meats & seafood may result in a food borne illness ~

Appetizers

Coconut Shrimp

Golden fried coconut encrusted shrimp served with orange marmalade. \$7.95

Chicken Quesadilla

Grilled chicken, peppers, tomatoes and onions stuffed in a cheese quesadilla and served with salsa and sour cream. \$7.95

Bull & Shrimp Skewers

Grilled pit beef skewers capped with jumbo shrimp and served with BBQ sauce. \$7.95

Steamed Shrimp

½ Dozen jumbo steamed shrimp tossed in old bay and served with cocktail sauce. \$7.95

Bacon Wrapped Scallops

Sea scallops wrapped in bacon and deep fried, served with a teriyaki dipping sauce. \$8.95

Loaded Nachos

Corn tortilla chips smothered with taco meat, monterey jack & cheddar cheese then topped with tomatoes, jalapenos and black olives.

Served with salsa and sour cream. \$8.95

Loaded Potato Skins

Crispy fried potato skins stuffed with...

Cheddar cheese & bacon \$5.95

Shrimp, scallops & crab \$9.95

Crab Dip

Our famous crab dip served in a toasted bread bowl. \$9.25

Calamari

Lightly breaded, flash fried calamari dusted with parmesan cheese and served with marinara. \$8.95

Bacon Cheese Fries

French fries topped with bacon and cheddar cheese and served with ranch dressing. \$5.95

Stuffed Mushrooms

Silver dollar mushrooms stuffed with crab. \$7.95

Cheese Sticks

Breaded mozzarella cheese sticks deep fried and served with marinara. \$5.25

Crab Balls

Crab served with cocktail sauce. \$7.95

Wings

12 Jumbo chicken wings with bleu cheese and celery. Your choice of sauces:

Mild, Hot, Inferno, Old Bay, Jamaican Jerk, Garlic, BBQ or Chipotle Pepper BBQ. \$7.95

Our Famous Crab Pretzel

Soft pretzel sticks topped with our crab dip and melted cheese. Two \$7.25, Three \$9.25

Crab Fries

French fries topped with old bay, crab and cheddar cheese. \$7.95

Super Sampler

Coconut Shrimp, Fried Shrimp, Crab Balls, Chicken Strips & Bull & Shrimp skewer. \$13.95

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Soup & Salad

*Have any bowl of soup in a Bread Bowl for an additional \$2.50

Cream of Crab

Crab Vegetable

Cup \$3.95 / Bowl \$5.25

French Onion

French onion soup topped with croutons & melted provolone & swiss cheese. \$4.95

Blackened Shrimp & Scallop Caesar

Blackened jumbo shrimp and day boat sea scallops served atop a Caesar Salad. \$11.95

Grilled Chicken Breast Salad

Grilled chicken breast on top of our fresh greens salad. \$8.95

Fresh Catch Salad

Grilled fish of the day served on top of our fresh greens salad. \$10.95

Fresh Greens Salad

Mixed greens salad served with cucumbers, tomatoes, red onion & cheddar cheese. 5.95

Three Pit Salad

Pit Beef, Ham & Turkey served on top of our fresh greens salad. \$8.95

Cobb Salad

Fresh greens topped with grilled chicken, tomato, bacon, hard-boiled egg, avocado & crumbled bleu cheese. \$9.95

Sandwiches

Prime Rib Dip

Slow Roasted Prime Rib sliced thin and served on a french roll, topped with provolone cheese.

Served with fries and au jus. \$9.95

Pork BBQ

Our famous pulled pork BBQ served on a pretzel roll with in house made potato chips. \$7.95

Pit Sandwiches

You're Choice of Pit Beef, Ham or Turkey, served with horseradish & fries. \$6.50

½ lb. Burger

½ lb. fresh ground J.L. Miller's Meats burger grilled to your liking and served with American cheese, lettuce, tomato and red onion. \$8.95

Really hungry? Make it a full pound for \$12.95

Or choose any of the following burgers:

Texas: Jalapeño, Cheddar Cheese & BBQ

Bleu: Topped with Bleu Cheese Crumbles

White Rose: American cheese, Bacon & Thousand Island Dressing.

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Pasta Dishes

*All pasta dishes are served with garlic bread and a house salad.

Shrimp and Crab Linguini

Jumbo shrimp sautéed with lump crabmeat in an old bay cream sauce poured over linguine. \$17.95

Chicken Parmesan

Grilled chicken breast topped with mozzarella cheese and marinara sauce and served over linguini. \$12.95

Shrimp and Scallop Pesto

Sautéed jumbo shrimp and day boat sea scallops tossed in a pesto cream sauce and served over linguini with sun dried tomatoes. \$17.95

Blackened Chicken Alfredo

Blackened chicken breast served with our alfredo sauce and linguini. \$14.95

Seafood Entrée's

* All entrée choices include a house salad and vegetable of the day.

Rainbow Trout

Boneless rainbow trout filet sprinkled with crab meat and diced tomatoes. Served with a white wine lemon butter sauce and wild rice. \$17.95

Snow Crab Legs

1 ½ lbs. of steamed Alaskan (opilio) snow crab clusters served with drawn butter and garlic mashed potatoes. \$18.95

Sea Scallops

Broiled jumbo day boat sea scallops served with garlic mashed potatoes. \$17.95

Jumbo Lump Crab Cakes

4 oz. Premium all jumbo lump crab cakes served with a Chesapeake cream sauce and wild rice.
One ~ \$14.95 Two ~ \$24.95

Back Fin Crab Cakes

Back fin crab cakes served broiled or fried with garlic mashed potatoes.
6 oz. \$14.95 10 oz. \$18.95

Baked Haddock

Dijon mustard and parmesan cheese encrusted haddock filet served with a baked potato. \$13.95
Plain haddock broiled or fried. \$12.95

Seafood Combination

Haddock, a back fin crab cake, scallops and shrimp your choice, broiled or fried served with wild rice. \$19.95

Make the crab cake jumbo lump. \$23.95

Pan Seared Chilean Sea Bass

Pan seared chilean sea bass topped with sweet & spicy strawberry chutney and served with wild rice. \$23.95

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Entrée's

* All entrée choices include a house salad and vegetable of the day.

Grilled Vegetables

Marinated and grilled portabella mushroom, zucchini, squash, eggplant, bell peppers and red onion served with a baked potato. \$12.95

Smothered Chicken Breast

Grilled chicken breast topped with sautéed onions & mushrooms, melted mozzarella and cheddar cheese. Served with a baked potato. \$13.95

Grilled Pit Beef

Grilled pit beef sliced thin and served over homemade filling and garlic mashed potatoes topped with gravy. \$11.95

Grilled Chicken Breasts

Twin grilled chicken breasts served your way: Plain, Mild, Hot, BBQ, Chipotle BBQ, Jamaican Jerk or Old Bay. Served with a baked potato. \$12.95

Black & Bleu Ribeye

14 oz. Blackened ribeye steak topped with bleu cheese and served with a baked potato. \$18.95

Chicken Chesapeake

Grilled chicken breast topped with a back fin crab cake and served with a chesapeake cream sauce and garlic mashed potatoes. \$16.95
Make the crab cake jumbo lump. \$19.95

Baby Back Ribs

Slow roasted baby back ribs smothered in chipotle pepper bbq sauce and char-grilled. Served with a baked potato.
Half Rack \$12.95 Full Rack \$17.95

Jamaican Jerk Pork Chops

Jamaican jerk spice rubbed center cut pork chops grilled and topped with mango chutney. Served with garlic mashed potatoes. \$16.95

NY Strip

12 oz. Grilled New York strip steak served with a baked potato. \$16.95

Filet and Crab

6oz. Hereford beef filet mignon served with our 4oz. jumbo lump crab cake and a baked potato. \$29.95

Perfect Additions

Add any of these items to any Entrée.

4oz. Jumbo Lump Crab Cake \$11.95 ½ lb. Snow Crab Legs \$8.95
3 Jumbo Sea Scallops \$8.95 ½ Dozen Jumbo Steamed Shrimp \$7.95
½ Dozen Fried Shrimp \$6.95 ½ Dozen Coconut Shrimp \$6.95

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Lunch Menu

~ In addition to our menu these selections are available Monday through Friday 11am to 3pm ~

Sandwiches & Wraps

You're choice, make it a sandwich or make it a wrap. Served with in house made potato chips and a pickle. Sandwiches include with lettuce and tomato and your choice of: White, Wheat, Marble Rye or Kaiser Roll.

Wraps include lettuce, tomato and cheddar cheese.

Wrap choices: Spinach, Honey Wheat or Jalapeños Cheddar.

Tuna or Smoked Chicken Salad

In house made salads with celery and mayo. \$6.75

Grilled Veggie

Grilled zucchini, squash, peppers and red onion. \$6.75

Grilled Chicken

Grilled sliced chicken breast. \$6.95

Black & Blue Chicken

Blackened chicken tossed in bleu cheese dressing. \$7.95

Cajun Seafood Wrap

Grilled shrimp and scallops sprinkled with crab meat and served with old bay aioli. \$10.95

Fish Sandwich

Broiled or fried fillet of haddock served with tartar sauce. \$7.95

BLT

Bacon, Lettuce and Tomato served with Mayo. \$4.95

Smoked Trout BLT \$8.95

Chicken Bacon Ranch

Grilled chicken, bacon and ranch dressing. \$6.95

Monterey Chicken

Grilled chicken topped with avocado, monterey jack cheese, grilled zucchini, squash, eggplant, bell peppers and red onion. \$8.95

Pit Sandwiches

You're choice of pit beef, ham or turkey. \$6.50

Or make it all three for \$7.50

Crab Cake's

Your choice of crab cake topped with old bay aioli.

Back Fin Crab Cake \$8.95

Jumbo Lump Crab Cake \$12.95

½ lb. Burgers

½ lb. fresh ground J.L. Miller Meats burger grilled to your liking and served with american cheese, lettuce, tomato and red onion. \$8.95 Really Hungry? Make it a full pound for \$12.95

Just tell us what you want on it or choose from the following favorites:

Texas: Bacon, Jalapeños, Cheddar Cheese & BBQ

Bleu: Topped with Bacon & Bleu Cheese Crumbles

White Rose: American cheese, Bacon & Thousand Island Dressing.

Bacon Mushroom Swiss: Bacon, Sautéed Mushrooms and Swiss Cheese.

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Lunch Menu

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Hot Sandwiches

Served with in house made potato chips and a pickle.

French Dip

Thinly sliced pit beef topped with melted provolone cheese and served on a toasted french roll with au jus.
\$7.50

Chicken Dip

Grilled chicken breast topped with melted provolone cheese and served on a toasted french roll with marinara dipping sauce. \$6.95

Reuben

Thinly sliced corn beef, sauerkraut and swiss cheese served on grilled marble rye. \$6.95

Buffalo Wing Sandwich

Grilled chicken breast dunked in hot sauce and topped with bleu cheese dressing. \$6.95

Rachel

Sliced pit turkey served with swiss cheese and coleslaw on grilled marble rye bread. \$6.95

White Rose Grilled Cheese

Texas toast grilled and stuffed with American, Provolone and Swiss cheeses. \$4.95

Hot Beef Sandwich

Open faced pit beef sandwich served on white bread with mashed potatoes and smothered in gravy. \$7.95

Bar B Que Sandwiches

Your choice: BBQ Chicken, BBQ Pulled Pork or BBQ Hamburger. \$6.50

Salads

Club Salad

Pit ham & turkey with fresh greens tossed with cheddar cheese, bacon, tomato & red onion. \$7.95

Caesar Salad

House made caesar salad topped with feathered parmesan cheese. \$5.95
Add Grilled Chicken for \$2.00
Add Grilled Shrimp for \$3.00

Smoked Trout Salad

Smoked trout, hard boiled egg, goat cheese, red onion, grape tomatoes and cucumbers. \$9.95

Mozzarella & Tomato Tower

Fresh mozzarella, basil & vine ripe tomatoes stacked and drizzled with balsamic vinaigrette. \$7.95

Portabella Salad

Marinated grilled portabella mushroom, vine ripe tomatoes and crumbled goat cheese served on a bed of greens with balsamic vinaigrette. \$8.95

Dressings: Ranch, Bleu Cheese, Zinfandel Vinaigrette, Balsamic Vinaigrette, Honey Mustard, California French, Parmesan Peppercorn, Thousand Island & Caesar.

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