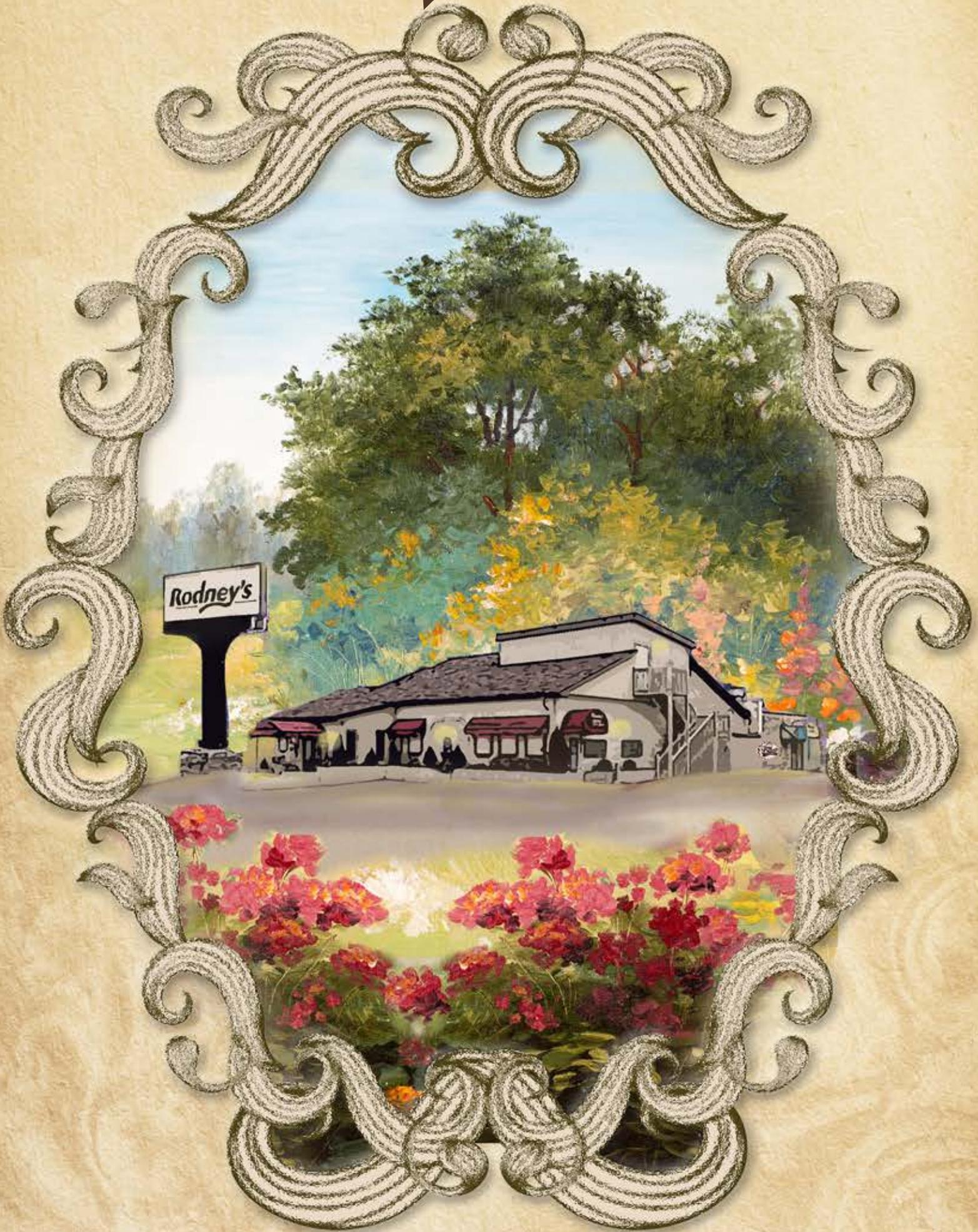


Rodney's



Dimmer Menu

Appetizers

General Tso's Chicken Bites \$8.95
Batter fried chicken bites tossed in General Tso sauce, topped with scallions.

Mussels \$10.95
Two dozen mussels served in your choice of: Cajun butter, Marinara or Garlic Butter.

Fried Provolone \$8.95
Hand breaded, thick cut wedges of Provolone cheese, served with our homemade tomato sauce.

Fried Zucchini \$9.95
Thinly sliced hand breaded zucchini, deep fried and served with our homemade tomato sauce.

Stuffed Mushroom Caps \$11.95
Fresh mushroom caps stuffed with crab meat, topped with Provolone cheese.

Potato Skins \$7.95
Baked potatoes halved and deep-fried, stuffed with Cheddar cheese, Provolone cheese and bacon. Served with sour cream.

Stuffed Banana Peppers \$8.95
Fresh hot banana peppers, stuffed with hot sausage, baked in tomato sauce & garnished with Romano cheese. Add Provolone cheese for \$1.00.

Chicken Wings \$10.95
Jumbo wings deep-fried with choice of Hot, Mild, Sweet Hot, Honey BBQ, Seasoned or Garlic Butter. Additional \$.75 for Ranch and Celery or Blue cheese and Celery.

Chicken Tenders \$8.95
Served Plain, Hot, Mild, Sweet Hot, Honey BBQ, Seasoned or Garlic Butter. Additional \$.75 for Ranch and celery or Blue cheese and celery.

Homemade Soups

Tomato Basil, Wedding, French Onion or Soup Du Jour
Cup \$3.75 Bowl \$4.25

Fresh Salads

Served with Rodney Rolls. Prepared with the freshest ingredients.

Available Dressings: Homemade Balsamic Vinaigrette, Homemade Buttermilk Ranch, Sweet and Sour, French, Lite Italian, Thousand Island, Honey Dijon, Fat Free Raspberry Vinaigrette, Creamy Caesar, Dry or Creamy Blue Cheese add \$.75

House \$4.25
Iceberg and spring greens, tomatoes, black olives, cucumbers, onions, assorted cheeses and croutons.

Grilled Chicken \$10.95
Grilled chicken breast served atop a bed of greens with an assorted cheese blend, egg wedges and French fries. Cajun or Blackened Chicken add \$1.00

Pecan Encrusted Chicken \$13.95
Chicken breast encrusted with pecan breading served atop an iceberg and spring green mix, dried cranberries, candied pecans and mandarin oranges.

Chicken Caesar \$10.95
Fresh chopped Romaine lettuce, croutons and hard-boiled egg, tossed in a creamy Caesar dressing and topped with fresh Parmesan cheese. Blackened available for \$1.00 additional charge.

New York Strip Steak* \$12.95
Grilled New York Strip Steak and golden onion straws atop a bed of greens with egg wedges and an assorted cheese blend.

Side Caesar \$4.50

Spring Greens \$4.75
Baby greens, tomatoes, red onions and walnuts, topped with Parmesan cheese.

Norwegian Grilled Salmon* \$12.95
Char-grilled filet of salmon served over a double spring green salad with egg wedges and walnuts. Blackened available for \$1.00 additional charge.

Coconut Shrimp \$12.95
Crisp coconut breaded shrimp, fresh pineapple, mandarin oranges atop mixed greens.

Grilled Mahi Salad \$12.95
Seasoned grilled Mahi Mahi atop mixed greens with pineapple, mango, Julienned carrots, peppers, red onion and scallions.

Cobb Salad \$13.95
Mixed greens topped with steak, chicken, bacon, bleu cheese and assorted vegetables.

Strawberry Chicken Salad \$11.95
Mixed greens topped with grilled chicken, strawberries, walnuts, bleu cheese and red onion.

From the Sea

All Pasta served with House Salad and Rodney Rolls. Entrées served with House Salad, Rodney Rolls and your choice of side: Pasta • Baked Potato • Rice Pilaf • Vegetable • French Fries • Apple Sauce.

Bourbon Glazed Salmon \$22.95
8 oz. grilled salmon topped with a bourbon glaze.

Jumbo Stuffed Shrimp \$21.95
Jumbo Tiger Shrimp butterflied and stuffed with crab meat, broiled in butter.

Baked Scrod \$15.95
Icelandic Cod topped with buttered Panko bread crumbs.

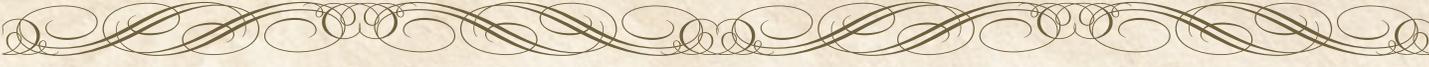
Coconut Shrimp \$17.95
Jumbo Tiger Shrimp, hand breaded in our coconut breading, served with a citrus dipping sauce.

Stuffed Flounder \$18.95
Filet of flounder stuffed with crab meat, baked in a garlic butter sauce.

Seafood Aglio Olio \$21.95
Sautéed shrimp, scallops and crab meat in a garlic olive oil, served atop angel hair.

Fettuccine du-Marie \$21.95
Jumbo Tiger Shrimp, sea scallops and lump crab meat served over Fettuccine with Alfredo sauce, homemade tomato sauce, or pink sauce.

* Consumption of raw or under cooked meat may increase the risk of Food Borne Illness.



From the Land

All Pasta served with House Salad and Rodney Rolls. Entrées served with House Salad, Rodney Rolls and your choice of side: Pasta • Baked Potato • Rice Pilaf • Vegetable • French Fries • Apple Sauce.

Black Angus Filet Mignon* \$28.95
8oz. Hand cut Filet Mignon pan seared to doneness. Add sautéed mushrooms, onions, green peppers or hot banana peppers for \$1.25 each.

Char-grilled Pork Chops* \$15.95
Center cut boneless pork loin grilled to perfection. Cajun or Blackened add \$1.00

Chicken Romano \$15.95
Chicken breast sautéed in an egg and Romano cheese batter with a lemon wine sauce.

Chicken Parmesan \$15.95
Hand breaded chicken breast smothered in tomato sauce and Provolone cheese.

Black Angus Strip* \$21.95
12oz. Hand cut Strip Steak char-grilled to doneness. Add sautéed mushrooms, onions, green peppers or hot banana peppers for \$1.25 each.

Chicken Marsala \$15.95
Chicken breast sautéed with mushrooms and roasted red peppers in a Marsala wine sauce.

Veal Parmesan \$19.95
Veal top round pounded thin and hand breaded, topped with tomato sauce and Provolone cheese.

Veal Marsala \$19.95
Veal top round sautéed with mushrooms and roasted red peppers in Marsala wine sauce.

Pasta

Cavatelli Carbonara \$13.95
Bacon, mushrooms & scallions in a rich cream sauce tossed with cavatelli pasta.

Grilled Chicken Pomodoro \$15.95
Grilled chicken breast atop cavatelli pasta tossed in a fresh made marinara.

Cheese Ravioli \$11.95
Ricotta stuffed pasta with your choice of tomato or meat sauce.

Gnocchi \$11.95
Fresh potato dumplings served with a Homemade meatball, topped with tomato sauce.

Pasta Fabrizzi \$15.95
Hot Italian sausage, sautéed with bell peppers, red onions and banana peppers, served in a tomato sauce over Penne.

Homemade Lasagna \$15.95
Layers of fresh pasta, Ricotta, Provolone and Romano cheese, served with homemade meat sauce.

Spaghetti with Meatball \$9.95
Choice of meat or tomato sauce. Add Hot Sausage for \$2.50 or Meatball for \$1.50.

Banana Peppers over Angel Hair \$14.95
Banana peppers stuffed with hot sausage, served atop angel hair with tomato sauce.

Fettuccine Alfredo \$13.95
Fettuccine noodles tossed in a blend of fresh garlic, heavy cream and imported cheese. Add Chicken Breast for \$4.95 Add Shrimp for \$6.95

Eggplant or Zucchini Parmesan \$14.95
Lightly breaded and topped with Provolone cheese. Served atop angel hair with tomato sauce.

Gluten Free Penne and Meatball \$10.95
Served with tomato sauce.



Sandwiches, Burgers and Hoagies

All Sandwiches, Burgers & Hoagies include Fries and a Pickle (excluding Meatloaf Stack)
Substitute Onion Rings for \$1.95. Add a House Salad for \$3.00

Black Angus Burger* \$11.49
1/2 lb. char-grilled patty, served w/ lettuce & tomato. Add your choice of American, Swiss, Cheddar, Provolone or Pepper Jack cheese: \$1.00 Add bacon: \$1.75

Atlantic Cod Sandwich \$10.49
Hand breaded and served on a toasted hoagie roll. Add your choice of American, Swiss, Cheddar, Provolone or Pepper Jack cheese: \$1.00

Classic Reuben \$11.49
Thinly sliced corned beef, Swiss cheese and sauerkraut on grilled marble rye with a side of Thousand Island dressing.

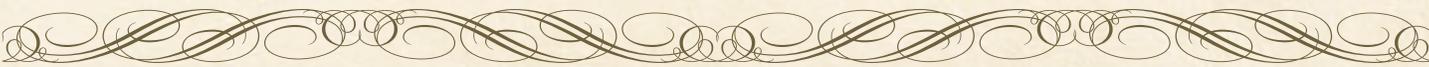
Philly Steak* \$11.49
Thinly sliced rib eye steak with sautéed peppers, mushrooms and onions. Oven baked with Provolone cheese and served with lettuce and tomato.

Firecracker Chicken Sandwich \$11.95
Breaded fried chicken breast tossed in sweet & spicy sauce, topped with Pepper Jack cheese on a brioche bun with lettuce, tomato and a side of ranch.

Pulled Pork Sandwich \$10.95
Seasoned pulled pork topped with bbq sauce, Pepper Jack cheese & onion straws. Served on a Brioche bun.

Hot Italian Hoagie \$9.95
Assorted meats, provolone cheese, lettuce, tomato, onion and Italian dressing.

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Pizza

Made with homemade dough and sauce and the finest Wisconsin cheese. This is the taste that started it all!
Please allow 20 minutes for preparation or please call ahead to have it ready at your table.

	4-cut	8-cut	12-cut
Vegetable Hand tossed with olive oil, fresh garlic, romano cheese, tomatoes, green and red peppers, onions, mushrooms and black olives, topped with Provolone and Mozzarella cheese.	\$6.49	\$12.49	\$14.49
Original Hand tossed with our traditional homemade sauce, topped with Provolone and Mozzarella cheese.	\$5.75	\$10.49	\$12.99
White Hand tossed with olive oil, fresh garlic, romano cheese and tomatoes, topped with Provolone and Mozzarella cheese.	\$5.99	\$11.49	\$13.49
Pierogie Hand tossed, loaded with cheddar cheese, onions and mashed potatoes, topped with Provolone and Mozzarella cheese.	\$5.99	\$11.49	\$13.49
Additional Toppings:	4-cut \$.75	8-cut \$1.25	12-cut \$1.75

Pepperoni, Mushrooms, Hot Sausage, Mixed Green and Red Peppers, Meatballs, Onions, Hot Peppers, Bacon, Anchovies, Pineapple, Tomatoes, Black Olives, Ham *Extra Cheese and Roasted Red Peppers are double toppings*

Gluten Free Pizza

Tomato sauce and cheese. Toppings are \$1.25 extra for each.
8 CUT \$11.99

Calzone & Stromboli

<p>Original Calzone \$9.49 Ham, pepperoni, sausage, tomato sauce, Ricotta, Provolone and Mozzarella cheese.</p> <p>Meatball Calzone \$9.49 Meatballs, tomato sauce, Ricotta, Provolone and Mozzarella cheese.</p> <p>Ham & Cheese Stromboli \$8.95 Ham, Cheddar, Provolone and Mozzarella cheese.</p>	<p>Original Stromboli \$8.95 Ham, pepperoni, sausage, tomato sauce, Provolone and Mozzarella cheese.</p> <p>Steak Stromboli \$9.95 Steak, peppers, onions, mushrooms, Provolone and Mozzarella cheese.</p> <p>Meatball Stromboli \$8.95 Meatballs, tomato sauce, Provolone and Mozzarella cheese.</p>
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Beverages

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Lemonade, Mug Root Beer,
Ginger Ale, Coffee, Hot Tea, Iced Tea, Raspberry Iced Tea

Cappuccino, Double Espresso

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*Parties of 8 or more guests -18% gratuity added to check.