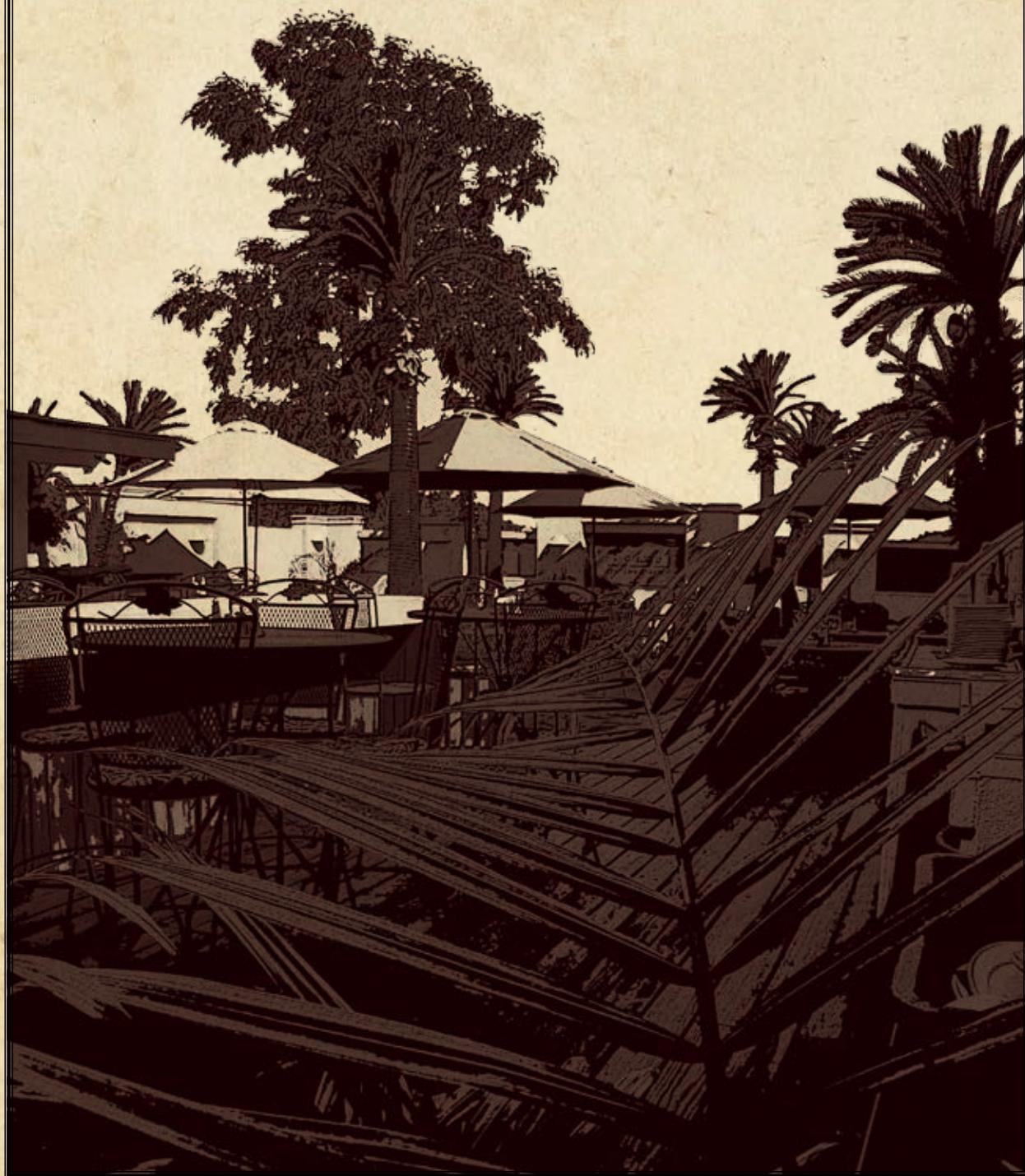


# Rodney's

## Dinner Menu



## Appetizers

### General Tso's Chicken Bites 8.95

Batter fried chicken bites tossed in General Tso sauce, topped with scallions.

### Pub Pretzel Sticks 7.95

Soft pretzel sticks served with beer cheese and dipping mustard.

### Mussels 11.95

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 1.50.*

### Chicken Wings 10.95

Jumbo wings deep-fried with choice of Hot, Mild, Sweet Hot, Honey BBQ, Seasoned or Garlic Butter. *Additional 1.00 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 1.00 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.*

### Side Caesar 4.50

### House 4.25

Iceberg and spring greens, tomatoes, black olives, cucumbers, onions, assorted cheeses and croutons.

### Spring Greens 4.75

Baby greens, tomatoes, red onions and walnuts, topped with Parmesan cheese.

### Cobb Salad 13.95

Mixed greens topped with steak, chicken, bacon, bleu cheese and assorted vegetables.

### 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.

*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*

### Chicken Caesar 11.95

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.*

### 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.

### New York

### Strip Steak\* 13.95

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

## 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, potato of the day, rice pilaf, vegetable, french fries or apple sauce.*

### Dual Lobster Tails 28.95

Broiled and served with drawn butter.

### Bourbon Glazed

### Salmon 22.95

8 oz. grilled salmon topped with a bourbon glaze.

### Baked Scrod 16.95

Icelandic Cod topped with buttered Panko bread crumbs.

### Seafood Aglio Olio 21.95

Sautéed shrimp, scallops and crab meat in a garlic olive oil, served atop angel hair.

### Stuffed Flounder 19.95

Filet of flounder stuffed with crab meat, baked in a garlic butter sauce.

### 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.

### Coconut Shrimp 17.95

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

### Lobster Chops 20.95

Lobster tail meat skewered and stuffed with crab imperial, broiled and served atop a lemon butter sauce.

## From the Land

All pasta including Wienerschnitzel served with house salad and Rodney Rolls. Entrées served with house salad, Rodney Rolls and your choice of side: pasta, potato of the day, rice pilaf, vegetable, french fries or 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.

#### Black Angus Strip\* 23.95

12oz. Hand cut Strip Steak char-grilled to doneness.

Add sautéed mushrooms, onions, green peppers or hot banana peppers for 1.25 each.

#### Chicken 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.

#### Chicken Marsala 15.95

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

#### Char-Grilled Pork Chops\* 15.95

Center cut boneless pork loin grilled to perfection. Cajun or Blackened add 1.00.

#### Veal Parmesan 20.95

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

#### Veal Marsala 20.95

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

#### Wienerschnitzel 20.95

Breaded veal cutlet atop spaetzle with mushrooms in a butter sauce.

## Pasta

#### Pasta Fabrizzzi 16.95

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

#### Pumpkin Ravioli 15.95

Pumpkin and mascarpone ravioli topped with a brandy pecan sauce.

#### 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.

#### Stuffed Shells Al Forno 14.95

Stuffed shells baked in meat sauce & topped with mixed cheeses.

#### 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.

#### 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.

#### Eggplant or

#### Zucchini Parmesan 14.95

Lightly breaded and topped with Provolone cheese. Served atop angel hair with tomato sauce.

#### Gluten Free Penne & Meatball 10.95

Served with tomato sauce.

## Sandwiches, Burgers & Hoagies

All Sandwiches, Burgers & Hoagies include fries and a pickle excluding Hot Turkey Sandwich. Substitute onion rings for 1.95. Add a house salad for 3.00.

#### Hot Turkey Sandwich 10.95

Fresh roasted turkey served open-face on white toast with mashed potatoes and gravy.

#### Black Angus Burger\* 11.95

1/2 lb. Char-grilled patty, served with lettuce & tomato. Add your choice of American, Swiss, Cheddar, Provolone or Pepper Jack cheese: 1.00 Add bacon: 1.75.

#### Hot Italian Hoagie 10.49

Assorted meats, Provolone cheese, lettuce, tomato, onion, spices, oil and vinegar.

#### Chicken or

#### Steak Philly\* 11.95

Choice of chicken or steak with peppers, mushrooms, onions and provolone cheese. Oven baked and served with lettuce, tomato and pickles.

#### Atlantic Cod 11.95

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 11.95

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

#### Firecracker Chicken 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.

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

# 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
<b>Vegetable</b>	6.49	12.49	14.49
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.			
<b>Original</b>	5.75	10.49	12.99
Hand tossed with our traditional homemade sauce, topped with Provolone and Mozzarella cheese.			
<b>White</b>	5.99	11.49	13.49
Hand tossed with olive oil, fresh garlic, Romano cheese and tomatoes, topped with Provolone and Mozzarella cheese.			
<b>Pierogie</b>	5.99	11.49	13.49
Hand tossed, loaded with cheddar cheese, onions and mashed potatoes, topped with Provolone and Mozzarella cheese.			
<b>Additional Toppings:</b>	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 8 CUT 11.99

Tomato sauce and cheese. Toppings are 1.25 extra for each.

# Calzones & Stromboli

### Original Calzone 9.49

Ham, pepperoni, sausage, tomato sauce, Ricotta, Provolone and Mozzarella cheese.

### Meatball Calzone 9.49

Meatballs, tomato sauce, Ricotta, Provolone and Mozzarella cheese.

### Ham & Cheese Stromboli 8.95

Ham, Cheddar, Provolone and Mozzarella cheese.

### Original Stromboli 8.95

Ham, pepperoni, sausage, tomato sauce, Provolone and Mozzarella cheese.

### Steak Stromboli 9.95

Steak, peppers, onions, mushrooms, Provolone and Mozzarella cheese.

### Meatball Stromboli 8.95

Meatballs, tomato sauce, Provolone and Mozzarella cheese.

# 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

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

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