

APPETIZERS

THE 4TH GF NACHO

Freshly made corn tortilla chips layered with refried beans, choice of chicken or ground beef, mozzarella and cheddar jack cheese, onions, diced tomatoes, black olives, and jalapeño peppers. Served with salsa and sour cream. 13

SEARED AHI TUNA SASHIMI

Sesame crusted ahi tuna, Asian slaw, pickled ginger, and wasabi. 14

SALADS

SALMON SALAD

Organic mixed greens, apricots, dried cherries, walnuts, Gorgonzola cheese topped with North Atlantic broiled salmon. Served with a side of raspberry vinaigrette. 15

GREEK SALAD

Blend of spring mix, romaine, and iceberg, topped with fresh roasted beets, feta, cucumber, tomatoes, red onion, pepperoncini, chick peas, sliced black olives and house made Greek dressing. 11 *Add chicken 4 Add shrimp 5*

FIELD BERRY SALAD

Organic mixed greens, apricots, dried cherries, mandarin oranges, and walnuts topped with grilled chicken. Served with raspberry vinaigrette. 13

SANDWICHES

GLUTEN-FREE REUBEN

Choice of corned beef or turkey on Udis gluten free white bread, Swiss cheese, sauerkraut, and Russian dressing. 12

TURKEY CLUB

Triple decker with turkey, bacon, lettuce, tomato, and mayo on Udis gluten free white toast. 12

4TH CALIFORNIA GRILLED CHEESE

Cheddar, pepper jack and provolone cheese topped with avocado and tomato grilled to perfection on Udis white bread. 12

OPEN FACED PATTY MELT

8oz USDA Prime Angus Beef topped with swiss cheese and grilled mushroom and onion served open faced on grilled Udis white bread. 12

ENTRÉES

MANGO SWORDFISH

Swordfish topped with mango salsa, drizzled with a garlic lemon butter sauce, on a bed of coconut jasmine rice. 21

CEDAR PLANK SALMON

Topped with balsamic glaze, grilled zucchini, sautéed asparagus and sun-dried tomatoes. 23

TUSCAN CHICKEN

Unseasoned chicken breast served with rice and vegetable of the day. 16

CHICKEN PARMESAN

Grilled chicken breast topped with shaved Parmesan and marinara served with gluten free penne pasta with marinara. 17

ROK AT 4TH

MODERN STONE COOKING *Your food arrives bursting with aroma! Every bite hot, juicy, & incredibly delicious... All entrées are sprinkled with sea salt & served with salad, potato, vegetable, & your choice of 2 dipping sauces.*



RIBEYE 28

TOP SIRLOIN 19

10oz USDA Choice Top Sirloin

FILET MIGNON 28

8oz Filet, the most tender of them all

GULF SHRIMP 22

Jumbo Gulf Shrimp

NEW YORK STRIP STEAK 27

14 oz. Choice Angus Steak, a very tender cut

FLAT IRON STEAK 19

SEA SCALLOPS 22

Tender Jumbo Sea Scallops

SHRIMP & SCALLOP COMBO 22

SAUCES Balsamic Glaze • Sweet Baby Ray's BBQ • Red Hot • Bistro Sauce • Add caramelized onions or sautéed mushrooms, 1.50 each

Food is prepared in a common kitchen with the risk of gluten exposure. We cannot guarantee any menu item is completely free of gluten. When placing your order, please let your server know you are ordering a gluten-free menu item. Consuming undercooked meats, seafood, or eggs may increase your risk of food borne illness. Ask your server about menu items that are cooked to order.