

Rookery Pub Fine Dining

#1 RATED Area Restaurant



See our Full Menu at:
www.RookeryPub.com
(715) 794-2062
Reservations Recommended

SERVING: Dinner Year-Round
Lunch on Summer Weekends
Call or Visit our Website for Hours



Home of the Fresh Fish "UN-Fry"

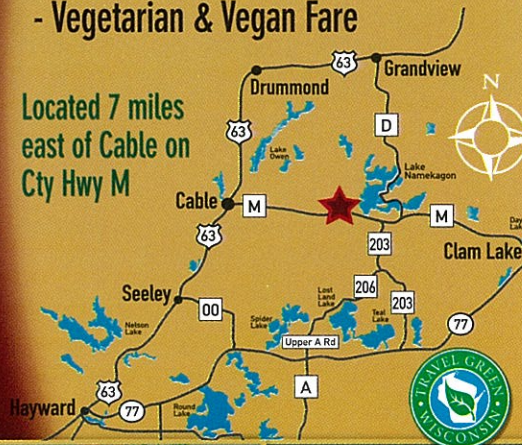
- Weekly Fresh Fish Specials
- Beef & Bison Steak
- Handmade Pasta
- Specialty Salads
- Housemade Soups
- Vegetarian & Vegan Fare

Relish the flavorful food and unique ambiance of the most distinctive dining and drinking venue in the Wisconsin Northwoods. Offering an ever-changing menu of creative cuisine featuring fresh seasonal ingredients from local producers.

Refresh in our beautiful dining room or serene outdoor patio garden with a regional microbrew, premium liquor, or your choice of 30 fine wines by the bottle and 10 wines by the glass.

Relax amidst the breathtaking wildlife and landscape images of noted nature photographer, Kristen Westlake. As the artist's exclusive gallery in northern Wisconsin, her entire collection of limited edition prints on canvas is available for purchase at the Rookery to take home or have shipped at your convenience.

Located 7 miles east of Cable on Cty Hwy M





Rookery Pub Fine Dining

Dinner Menu - Summer 2011

(excerpt - see full menu at RookeryPub.com)

Open 7 nights for dinner, Fri-Sun for lunch

(mid-June thru mid-October; 4-5 nights for dinner only rest of the year)

Marvelous MONDAY - 10% off your entire bill*

TwoFer TUESDAY - 2 for 1 appetizers or desserts**

Wineaux WEDNESDAY - 1/2 price bottles of wine

*excluding holidays **w/ entrée purchase

Salads & Appetizers

Chopped Rainbow Salad

micro greens, romaine hearts, Fuji apples, Asian pears, and fresh mango with toasted hazelnuts and pomegranate seeds finished with a honey infused red wine vinaigrette

Blackened King Salmon Niçoise Salad

Alaskan salmon on a bed of mixed micro greens, olives, tomatoes, cucumber, haricot vert, boiled egg, fingerling potatoes, capers, and onion w/ chive citronette & lemon aioli

Grilled Quail Salad

marinated baby quail grilled with micro greens, fresh ginger, sesame oil, carrot ribbons, toasted pine nuts and sesame seeds with a honey infused Dijon dressing

Halibut Tacos

grilled Alaskan halibut with cilantro and lime, shredded cabbage, and avocado mousse finished with a mango salsa

Grilled Chicken Skewers

Grilled chicken, red onion, bell peppers and lemon with a tarragon pistachio pesto

Goat Cheese w/ Chipotle & Red Pepper

Fresh goat cheese, toasted cumin & pumpkin seeds, roasted red pepper, garlic, and fresh cilantro w/ bagel chips and grilled pita bread

Entrées

Ribeye

grilled Certified Black Angus 12 oz boneless ribeye steak, roasted vegetables, mushrooms, Russian banana potatoes

Blackened New York Strip

certified Black Angus 12 oz boneless NY blackened in Cajun bayou seasoning, roasted vegetables, mushrooms, Russian banana potatoes, and blue cheese butter

Bison Wellington

6oz bison tenderloin pan seared in rosemary butter with crispy puff pastry, mushroom ragoût, wilted spinach, balsamic glazed vegetables, sautéed onions w/ bacon & herbs

Fennel Crusted Pork Loin

marinated in garlic, Dijon, rosemary, thyme and fennel seeds with house made spaetzle, apple fennel salad, and apple cider gastrique

Braised Lamb Shank

heel-on hind shank of lamb oven roasted and slowly braised in a veal demi-glace with a lingonberry compound butter, roasted root vegetables and potato gnocchi

Fresh Fish "UN-Fry"

a different species flown in fresh each week from sustainable fisheries worldwide

Mediterranean Walleye

Canadian walleye with a transcontinental flair; Northwoods' favorite fish meets the Mediterranean with feta, tomato, basil, banana peppers, and Israeli couscous

Pan Seared Rainbow Trout

Bullfrog Fish Farm rainbow trout, summer corn, tomatoes, and grapes with watercress in a tarragon infused lemon sauce

Baby Quail

Two whole marinated baby quail stuffed with goat cheese and wrapped in bacon with roasted vegetables in a Madeira sauce

Thai Shrimp & Halibut Curry

Alaskan halibut and wild shrimp with fresh ginger, bell peppers, shallots, cilantro & basil in a coconut red curry sauce w/ jasmine rice

Lobster & Shrimp Ravioli

house made ravioli with Maine lobster, wild shrimp, shallots & shaved parmesan cheese in a red pepper cream sauce with grilled asparagus, tomatoes and sautéed mushrooms

Seafood Truffle Risotto

wild shrimp, sea scallops, and truffle infused risotto with fresh chives, basil & lemon zest

Ginger & Lime Risotto

fresh ginger & lime zest w/ shaved parmesan

Grilled Lime Tofu

firm tofu grilled with a splash of fresh lime juice, bell peppers, tomatoes, fresh ginger, red onion and cilantro in a coconut kaffir lime sauce with jasmine rice