

## APPETIZER

<b>CALAMARI</b>	18¾
Grilled lemon, Indian five spice, prawns, cucumber raita & snow peas	
<b>POTSTICKERS</b>	16¼
Pork, chicken & ginger gyoza served with house made ponzu mayo	
<b>VEGETABLE DUMPLINGS</b>	16
Suey choy, shiitake mushrooms, leeks, ginger, hoisin	
<b>CHICKEN WINGS</b>	19¼
Sriracha, 5-spice, salt & pepper, lemon pepper, sweet Thai chili & Asian barbecue	
<b>GOVERNOR TSO'S CHICKEN</b>	17
Crispy chicken, fresh red peppers & cucumbers, sweet chili sauce, fresh cooked tortilla chips	
<b>YAM FRIES</b>	12½
Garlic aioli	
<b>TUNA STACK</b>	19½
Ahi tuna, avocado, house-made tuna soy, prawn cracker & mango salsa	
<b>BAO BUNS</b>	18
Pork belly, pickled red onions, fresh cucumbers, bao sauce, & steamed buns <i>add bao bun 6 ea</i>	
<b>SPRING ROLLS</b>	13
House-made spring rolls, filled with ground pork, carrots & seasonings, served with sweet chili sauce	
<b>WONTON SOUP</b>	14
chicken & pork broth, pork-filled wontons, sesame oil, green onions <i>add prawns or pork belly 7 ea</i>	
<b>FEATURED SOUP</b>	
8oz 8 12oz 9¾	
Ask your server about today's soup	

## KIDS MENU

*Includes a free dessert & free drink refills – must be 12 years old and under*

<b>CHICKEN STRIPS &amp; FRIES</b>	12¾
Plum sauce	
<b>BURGER</b>	12¾
Served with your choice of fries or fresh vegetables <i>add cheddar cheese 2 ea   bacon 2¾ ea</i>	
<b>GRILLED CHEESE SANDWICH</b>	12¾
Served with your choice of fries or fresh vegetables	

## SWEET STUFF

<b>BRIOCHE BITES</b>	12½
Bite sized mini brioche dipped in an egg custard, topped with dulce de leche, served with vanilla ice cream & raspberry compote	
<b>BANANA CARAMEL XANGO</b>	12½
Creamy cheesecake filling, chunks of banana wrapped in light pastry & rolled in cinnamon sugar, vanilla bean ice cream	
<b>STICKY TOFFEE PUDDING</b>	12½
Served warm, house-made dulce de leche, whipped cream	

## FRESH OUTLOOK

*add garlic toast 3 | add chicken 7 | add prawns 7 | add pork belly 7*

<b>CAESAR SALAD</b>	15	<b>SALMON &amp; MANGO SALAD</b>	24
Romaine, creamy roasted garlic dressing, croutons, grilled lemon		Pan fried salmon, fresh artisan greens, oranges, julienne mangos, avocado, cucumber, shredded carrots & toasted almonds, dressed in our house miso vinaigrette	
<b>TUNA POKE BOWL</b>	24¾	<b>ROCKFORD GREENS</b>	14
Ahi tuna, sliced cucumber, snow peas, pickled red onions, yabuki mushroom, fresh mango & avocado, jasmine rice, black & white sesame seeds		Artisan greens with cucumbers, carrots, tomatoes, Asian vinaigrette, tortilla strips & parmesan cheese	
<b>BLACKENED CHICKEN SALAD</b>	22¾		
Fresh artisan greens, avocado, black beans, crispy tortilla strips, grape tomatoes, feta, sun-dried tomato dressing			

## HAND HELD HAPPINESS

*served with your choice of caesar salad or fries*

*substitute yam fries 3 | substitute soup 2 | add fresh avocado 3*

<b>CLASSIC BURGER</b>	21	<b>CHICKEN FINGERS</b>	19¾
100% Canadian CAB® ground chuck, toasted brioche bun <i>add cheese, sautéed onions or mushrooms 2 ea   add bacon 2¾ ea</i>		5 pieces of breaded chicken tenders, plum sauce <i>toss in any wing flavour 2</i>	
<b>ROCKFORD BURGER</b>	23	<b>CRISPY CHICKEN SANDWICH</b> 🍷	23
A fully loaded burger with bacon, cheddar, onions & mushrooms, dressed with our burger sauce		Crispy almond coated chicken, sriracha mayo, togarashi, cheddar, napa slaw, garlic mayo	
<b>BEYOND MEAT™ BURGER</b>	22	<b>STEAK SANDWICH</b>	27½
Plant based patty, lettuce, tomato, onion, toasted brioche bun		6oz CAB® sirloin served on a toasted garlic ciabatta with crispy onion hay stack <i>add sautéed onions or mushrooms 2 ea</i>	
<b>CHICKEN QUESADILLA</b>	20		
Cheddar & mozzarella, black bean puree, sour cream, salsa			

## MAIN FOCUS

<b>TOP SIRLOIN STEAK</b>	34¾	<b>TERIYAKI GLAZED SALMON</b>	32¾
CAB® top sirloin, creamy mashed potatoes, fresh market vegetables <i>add sautéed onions or mushrooms 2 ea</i>		Panko crusted wild salmon, jasmine rice, fresh market vegetables	
<b>TOP SIRLOIN AND PRAWNS</b>	39¾	<b>BABY BACK RIBS FULL</b>	39¾
CAB® top sirloin, grilled prawns, creamy mashed potatoes, fresh market vegetables <i>add sautéed onions or mushrooms 2 ea</i>		<b>HALF</b>	31
<b>ASIAN BBQ CHICKEN</b>	27	Our signature bbq sauce, fries, fresh market vegetables	
Two chicken thighs marinated for 12 hours in our signature BBQ sauce, served on a mix of vegetables and rice, garnished with pickled carrots, cucumbers & sesame seeds		<b>TAMASHI SIRLOIN</b>	37
		CAB® top sirloin, glazed with house-made shiitake compound butter, creamy mashed potatoes, fresh market vegetables <i>add sautéed onions or mushrooms 2 ea</i>	

## WOK WITH STYLE

*add garlic buttered naan 4*

<b>SEARED PORK RAMEN</b> 🍷	23	<b>LEMONGRASS CHICKEN</b>	25
Seared pork belly, house-made broth, togarashi, ramen noodles, bok choy, kimchi, marinated egg, bean sprouts & Yabuki mushrooms		Grilled chicken with house-made teriyaki sauce, mango salsa, jasmine rice, fresh market vegetables, garlic naan	
<b>NIGHT MARKET FRIED RICE</b>	23¾	<b>UDON SOSEU</b>	24
Traditional fried rice with sautéed pork, stir-fried vegetables & egg <i>add chicken, prawns or pork belly 7</i>		House-made ginger sesame soy sauce, marinated beef strips, garlic, ginger, red peppers, bok choy, mushrooms, carrots, green onion, black sesame seeds	
<b>PAD THAI</b> 🍷	18½	<b>GREEN THAI CURRY</b> 🍷	19
Egg, chili cashew sauce, rice noodles, sautéed vegetables, fresh basil, bean sprouts <i>add chicken, prawns or pork belly 7</i>		Peppers, zucchini, spicy coconut curry, mango salsa, jasmine rice <i>add chicken, prawns or pork belly 7</i>	