


PASTA

Served with cup of soup of the day, tossed salad or caesar salad

Upgrade to cup of vegetarian chili, french onion soup or chimney salad, add 2.99

Pasta Options: Capellini, spaghetti, whole wheat pasta, rigatoni or gluten-free penne

Make  add 2.99 (except meatballs)

 **SAUSAGE BACON KALE RIGATONI**

Rigatoni pasta tossed w/ sautéed onions, garlic, kale, bacon, & italian sausage in a cream sauce topped w/ fresh grana padano cheese 13.99

(w/ chicken add 4.99, w/ shrimp add 6.49)

 **RIGATONI WITH VODKA SAUCE**

Rigatoni tossed in our classic pink cream sauce 12.99

(w/ chicken add 4.99, w/ shrimp add 6.49)

HOMEMADE LASAGNA 

Lasagna sheets layered with homemade meat sauce & mozzarella 13.99

(add crumbled sausage 2.99)

PASTA POMODORO

Our homemade tomato sauce, basil, served over your pasta of choice 10.99

(w/ chicken add 4.99, w/ shrimp add 6.49)

HOMEMADE MACARONI & CHEESE

Elbow macaroni tossed in a Velveta Alfredo sauce mix, combined w/ Asiago, cheddar, monterey jack & chopped bacon & topped w/ oven baked, golden brown breadcrumbs 12.99

 **DESPERADO PASTA**

Spaghetti pasta w/ onions, garlic, tomatoes & sliced pepperoncini in a spicy red sauce topped w/ basil 13.99

(w/ chicken add 4.99, w/ shrimp add 6.49)

 **CHIPOTLE PASTA**

Rigatoni pasta sautéed in a chipotle cream sauce & topped w/ diced tomatoes, scallions & fresh grana padano cheese 13.99

(w/ chicken add 4.99, w/ shrimp add 6.49)

CAPELLINI MONACO

Capellini pasta tossed in olive oil, garlic, fresh spinach & ripe tomatoes 11.99

(w/ chicken add 4.99, w/ shrimp add 6.49)

SIDES

- | | | | |
|--------------------|---|-------------------------------|---|
| PASTA | 4.59 | FRENCH FRIES |  |
| ONION CRISPS | | CAJUN FRIES |  |
| GILANTRO LIME RICE |  | TORTILLA CHIPS |  |
| CAROLINA SLAW |  | MIXED GREENS |  |
| RIGE & BEANS |  | ROASTED GARLIC SWEET POTATOES |  |

SPECIALTY SIDES

- 4.99
- | | | | |
|------------------|---|-------------------|---|
| BRUSSEL SPROUTS |  | TATER TOTS |  |
| SAUTEED SPINACH |  | MACARONI & CHEESE | |
| SAUTEED BROCCOLI |  | | |

Entire menu available for takeout, To-go containers add .25 each / Plate splitting charge .99 / Groups of 10 or more add 19% gratuity /  = Vegan

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

01/09/2024

FAVORITES

Served with cup of soup of the day, tossed salad or caesar salad

Upgrade to cup of vegan chili, french onion soup or chimney salad, add 2.99

Upgrade choice of side to any specialty side, add .49

 **CHICKEN FRANCAISE**

Boneless chicken breast egg-battered & sauteed in a white wine butter sauce, served w/ a choice of side 19.99


HOMEMADE FISH & CHIPS

Fresh cod in a homemade beer batter w/ French fries & a side of tartar sauce 16.99

(malt vinegar available upon request)

OPEN SLICED STEAK *

Carved steak grilled to your liking & served over toasted buttered bread w/ French fries 18.99

 **HOMEMADE CHICKEN POT PIE**

Chopped chicken with garden fresh vegetables cooked in a flavorful sauce topped w/ a flaky crust 17.99

HOUSE SMOKED CHIMNEY RACK RIBS 

Sweet, tangy & tender BBQ baby back ribs, w/ French fries & Carolina slaw 22.99

HOUSE SMOKED BEEF BRISKET 

Tender beef brisket served w/ Carolina slaw, hot cherry peppers & BBQ sauce on the side. Choice of French fries or roasted garlic sweet potatoes 19.99



 **PAN SEARED CHICKEN PARMESAN**

Breaded boneless chicken cutlet topped w/ marinara sauce & mozzarella cheese, served w/ a choice of side 19.99

UPGRADE TO VODKA SAUCE (CHICKEN PARMESAN ADD 1.99)  add 2.99

HOUSE BREADED EGGPLANT PARMESAN

Fresh eggplant cutlets topped w/ tomato sauce, ricotta & mozzarella cheese, served w/ a choice of side 15.99

 **MAHI MAHI PLATTER** 

Seasoned blackened Mahi Mahi served over a bed of cilantro lime rice, topped w/ your choice of brussell sprouts or sauteed spinach, finished w/ a drizzle of balsamic glaze 19.99

SMOKED BARBEQUE PLATTER

House-smoked beef brisket, BBQ baby back ribs, pulled pork & Carolina slaw. Choice of French fries or roasted garlic sweet potatoes 24.99

(Does not come w/ soup or salad)

 **CEDAR PLANKED SALMON**

Seasoned salmon roasted on a cedar plank w/ brown sugar & balsamic glaze, served w/ capellini pasta tossed in garlic, spinach & tomatoes 19.99

 add 2.99

 **HOMEMADE BAVARIAN GOULASH** 

Savory braised beef stew, potatoes & carrots slow-cooked and perfectly spiced, served over spätzle 17.99

(No Substitutions. Does not come w/ soup or salad)

 **FIRE GRILLED RICE BOWL** 

Cilantro-lime rice topped w/ char-grilled zucchini, squash, tomatoes, roasted garlic sweet potatoes, fresh peppers & sweet onions, finished w/ a creamy chile dressing & a sweet & spicy sauce.



 **Seasoned Blackened Mahi Mahi 21.99**

Savory Grilled Salmon 19.99

Char-grilled Chipotle Glazed Chicken 17.99


Succulent Grilled Shrimp 19.99

DESSERTS

 **BROWNIE BLAST SUNDAE** 

Gluten free brownie, your choice of ice cream, hot fudge, whipped cream 7.99

(make Gluten Free sub fudge w/ chocolate syrup)

FLOURLESS CHOCOLATE CAKE 

Our richest chocolate cake ever will impress even the most sophisticated chocolate connoisseurs 7.99


HOT FUDGE OR CARAMEL SUNDAE 

Choice of ice cream, hot fudge or caramel, whipped cream & a cherry 6.99

(make Gluten Free sub fudge w/ chocolate syrup)

 **MOLTEN CHOCOLATE EXPLOSION**

Chocolate cake filled w/ a dark chocolate truffle. Served warm 8.99 (a la mode 2.49)


 **CHURRO CHILL**

Vanilla ice cream, dulce de leche, churros, topped w/ whipped cream, hot fudge & caramel 9.99

LAVA COOKIE


A delicious chocolate chip cookie w/ a warm chocolate ganache center, vanilla ice cream and whipped cream 8.99


HAND SCOOPED LOCAL ICE CREAM

Vanilla, Chocolate, Chocolate Thunder, Coffee, Rainbow Sherbert, Pumpkin or Midnight Caramel River Ice Cream  **Cup 4.59**

Sorry, no plate splitting on desserts, sharing is fine. Tables supplying their own cake or dessert will be charged .99 per person

Toppings: Hot Fudge, Whipped Cream, Chocolate Syrup, Rainbow Sprinkles, Cherry

 = Gluten- Free

 = Vegan

EAT AT THE ROCK[®]



Winter 2023

Flemington (908) 788-8800



1863[™]

Sun: 11:30am – 9pm
Mon-Wed: 11:30am – 10pm
Thur-Sat: 11:30am – 11pm

The Real Meal[™]

Bridgewater (732) 469-4600

STARTERS

 **GARLIC FRIES** 

Seasoned fries tossed w/ olive oil, toasted garlic, grana padano, parsley & cilantro. Choice of regular or spicy mojo suace 9.99

(add beer cheese 1.99)

 **HOMEMADE BUTTERED PRETZEL**

A grand handmade, salted whole wheat pretzel w/ a new twist. Basted with butter & served mustard and a choice of Beer Cheese or Queso Blanco 8.99

 **AVOCADO TOAST**

Our panini bread toasted w/ olive oil & garlic, topped w/ homemade guacamole. Lightly dressed w/ balsamic glaze, fresh basil and pickled red onions 8.99

 **LOADED ROCK FRIES** 

Seasoned straight cut French fries topped w/ monterey jack, cheddar cheese & bacon, served w/ a side of south western sauce 11.99

HOMEMADE MOZZARELLA STICKS

Fresh cut mozzarella cheese tossed in-house in Italian breadcrumbs. Served w/ tomato dipping sauce on the side 10.99

FRIED PICKLES

Battered fresh pickle chips deep fried to a golden crisp & served w/ a side of chipotle ranch 8.99

 **BUFFALO SHRIMP**

Fried shrimp tossed in buffalo sauce & our house blended crispy coating, served w/ celery sticks & a side of bleu cheese 11.99

PIEROGIES

Large potato dumplings sautéed in butter w/ golden brown onions & served w/ a side of sour cream 8.99

QUESO BLANCO TATER TOTS 

Crispy tater tots, queso blanco, guacamole, pico de gallo, green onions, jalapeño, cilantro, a roasted poblano sauce & cotija cheese 10.99

(add chipotle chicken 5.99, add smoked brisket 6.99)

CHICKEN TENDERS

Boneless chicken tenderloins breaded & served w/ homemade honey mustard sauce 9.99

(buffalo style w/ bleu cheese & celery, add 2.49)

 **NACHOS SUPREME** 

Crispy tortilla chips topped w/ diced fresh tomatoes, jalapeños, our homemade cheese blend, queso sauce and choice of mexican beef or vegan chili 11.99

(add sour cream 1.49, add guacamole 2.99)

 **VEGAN NACHOS SUPREME**  

Plant-based chorizo, vegan chili, jalapeños, black olives, salsa, tomato & a vegan cheese blend 14.99

(add sour cream 1.49, add guacamole 2.99)

HOUSE SMOKED CHIMNEY RACK RIBS 

Our tender baby back ribs coated in sweet, tangy BBQ sauce. Appetizer Portion 14.99


 **BUFFALO WINGS**

3/4 of a pound of wings braised & doused in your choice of sauce: Signature Buffalo, BBQ, Garlic Buffalo or Thai Chili. Celery sticks & bleu cheese dressing 11.49

 add 1.29 - signature buffalo only


HOMEMADE GUAC & CHIPS  

Guacamole made fresh w/ avocado, tomatoes, onion, jalapeño, cilantro & lime juice served w/ seasoned house cooked tortilla chips 8.99




RANSOMWARE ATTACKS ARE UP 300%


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MICHAEL A. PETRUCCI

490 KENILWORTH BOULEVARD
KENILWORTH, NJ 07033
973.558.2676
MICHAEL.PETRUCCI@PROVIDENT.BANK

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We apply a 2.99% price adjustment on non-cash transactions which is not greater than our cost of acceptance.

To our customers with food allergies :

As we are taking the greatest efforts to provide you with an allergen free meal, please note CRI has many products in our facilities & there is a potential of cross contamination in our shared cooking & preparation areas. Therefore, we cannot absolutely guarantee that the food you receive is completely allergen free. So we can better serve you, please inform your server regarding any food allergy you may have.



Samuel Adams

\$4.99 Pints

MONDAY - THURSDAY

FEATURED DRINKS

See Drink Menu for More Options

COLD BREW MARTINI ¹¹

Stoli Vanilla, Espresso Vodka, agave & cold brew coffee

WINTER SANGRIA ⁹

Salmon Creek Merlot, Deep Eddy Peach Vodka, Fireball, cranberry juice & a splash of Sprite

RUM PUNCH ^{9.5}

Orange juice, pineapple juice, cranberry juice, Grenadine, Captain Morgan, Malibu Coconut Rum

BLUEBERRY LEMONADE ¹²

Stoli Citros, Stoli Blueberry, muddled blueberries, fresh lemon juice, agave, Sprite

● RED WINE ●

By the Glass

CAMELOT CABERNET ⁷

Juniper, black cherry, sweet tobacco Parlier, California

RAYMOND CABERNET ¹⁰

Velvety anise, flavorful dark berries & cedar Sonoma, California. 2019

ROBERT MONDAVI PINOT NOIR ⁹

Rose petals, black tea essence, medium bodied Acampo, California

● WHITE WINE ●

By the Glass

CAVIT PINOT GRIGIO ⁸

Green apple, brought up by a citrus base Trento, Italy. 2020

WILLIAM HILL CHARDONNAY ¹¹

Baked apple & citrus, taste of nutmeg, caramel & honey Central Coast, California. 2019

KIM CRAWFORD SAUVIGNON BLANC ¹³

Notes of tropical fruit & crushed herbs Malborough, New Zealand. 2019

● BREWSKIES ●

See Beer List for More Options

GUINNESS DRAFT

DOG FISH HEAD

FLEMINGTON FOG

BUDWEISER DRAFT

BLUE MOON DRAFT

CORONA EXTRA

HEINEKEN

STELLA ARTOIS DRAFT

NEW TRAIL DRAFT

BROOKLYN LAGER

DEPARTED SOLES

MILLER LITE DRAFT

BEER LIST



Entire menu available for takeout / Place orders via our app or online / = Vegan / = Gluten Sensitive Items made without gluten-containing ingredients

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SOUPS & SALADS

SOUP OF THE DAY cup: 3.99, bowl: 5.49

HOMEMADE FRENCH ONION SOUP 6.49

House Vinaigrette, Caesar, Creamy Italian, Bleu Cheese, Ranch, Balsamic Vinaigrette, Fat-Free Honey Dijon, Southwestern or Poppy seed

Add: Grilled or Crispy Chicken 5.99, Shrimp 6.99, Brisket 6.99, Grilled Salmon 7.99, Steak* 9.99, Blackened Mahi Mahi 9.99, or Mesculin 1.29. Excludes Tossed Salad. Extra side dressing add 1.49

WEDGE SALAD

Iceberg lettuce topped w/ bacon, tomatoes, red onion, gorgonzola cheese, cucumbers & bleu cheese dressing 8.99

BRUSCHETTA SALAD

Grilled chicken w/ mixed greens, pasta, fresh mozzarella, tomatoes, Parmesan cheese & roasted garlic crostini bread w/ a side of balsamic vinaigrette 15.99

KALE SALAD

Shredded kale, carrots & red cabbage tossed w/ Gala apples, croutons, chickpeas, bacon, sunflower seeds, red onions, grana padano cheese & an apple cider vinaigrette 10.99 w/o croutons

MAHI MAHI SALAD

Blackened seasoned Mahi Mahi on garden fresh lettuce, craisins, tomatoes, red onion, apples, grana padano cheese & caramelized walnuts w/ a creamy mango dressing 19.99

TOSSED SALAD

Garden fresh lettuce, tomato, onions & olive topped w/ homemade croutons 5.49 w/o croutons

VEGAN CHILI

Signature slow cooked chili recipe w/ zucchini, yellow squash, eggplant, corn & fire roasted tomatoes, green onions & avocado

Served w/ our homemade tortilla chips for dipping Cup: 4.99 Bowl: 6.99

HANDHELDS

Served with your choice of side

SMOKED BRISKET

Tender beef brisket, carolina slaw, pickles & hot cherry peppers on a toasted brioche bun. BBQ sauce on the side 13.99 add 1.99

HOMEMADE CRISPY CHICKEN

Fresh chicken breast coated in a homemade batter, served on our brioche bun, pickles & lettuce topped w/ zesty sauce. Available w/ original or spicy sauce 13.99

MAYAN CHIPOTLE

Grilled chicken, Applewood smoked bacon, guacamole, muenster cheese & charred tomato on a toasted brioche bun 13.99 add 1.99

NASHVILLE HOT CHICKEN

Fresh crispy chicken breast tossed in our homemade Nashville hot sauce, topped w/ pickles, served on our toasted brioche bun w/ a side of ranch 14.99

TACOS

Tacos served with three soft or hard corn tortillas

CHIPOTLE CHICKEN

Chipotle chicken, avocado salsa, sliced radish, diced onions, refried beans, cotija cheese & cilantro 11.49

BRAISED PORK & PINEAPPLE

Braised pork, diced pineapple, avocado salsa, sliced radish, diced onions, cilantro & cotija cheese 11.99

OLD SCHOOL GROUND BEEF

Hard shell or soft shell white corn tortillas filled w/ ground beef, shredded cheddar cheese, lettuce & pico de gallo 11.49

BUFFALO CHICKEN SALAD

Chicken tenders in our famous buffalo sauce over mixed greens, bleu cheese dressing, topped w/ tomatoes, cheddar, onions & olives 14.99

CAESAR SALAD

Fresh romaine lettuce tossed in a creamy caesar dressing, parmesan cheese & garlic toasted croutons 9.99 w/o croutons

SIDE CAESAR SALAD 5.49

CHIMNEY SALAD

Garden fresh lettuce, tomatoes, peppers, cucumbers, pepperoncinis, onions & olives 8.99

ROCK CHOP SALAD

Chopped grilled chicken, avocado, corn, bacon, gorgonzola, cucumbers, tomatoes, mixed lettuce & croutons w/ a side of poppy seed dressing 15.99 w/o croutons

BLACKENED MAHI MAHI

Seasoned blackened Mahi Mahi on a toasted brioche bun w/ tomato, Carolina slaw, pickled red onions & spicy sauce 16.99 add 1.99

RIBEYE PHILLY CHEESESTEAK

Aged US choice grade A steak hand sliced, on a hoagie roll, American cheese, sautéed peppers & onions 13.99 add 1.99

SHREDDED BRISKET

Shredded brisket, avocado salsa, sliced radish, pickled onions, cilantro & cotija cheese 11.99

VEGAN

Homemade cilantro lime rice, topped with our classic vegetarian chili, avocado salsa, vegan cheese & cilantro 10.99

BLACKENED MAHI MAHI

Seasoned blackened Mahi Mahi, salsa verde, avocado, Cotija cheese, radish, onion, cilantro & Carolina slaw 14.99

- THIN & TASTY -

Pizza Sizes - Small: 12" (8 slices) | Large: 14" (12 slices) | Whopper: 18" (12 slices)

HalfPie 1.75 each PREMIUM TOPPINGS WholePie 3.49

Extra Cheese, Sausage, Fresh Broccoli, Grilled Veggies, Pepperoni, Breaded Eggplant



Our legendary homemade thin-crust pizza topped w/ our signature sauce & shredded mozzarella. A "Rock Classic" since 1955!

MARGHERITA

Homemade thin crust, plum tomato sauce, fresh

mozzarella & basil**



MARGHERITA ROSA

Our Margherita pizza topped w/

homemade pink vodka sauce**



DELTA SIGMA PIE

Traditional pie topped w/ chicken

tenders, mozzarella sticks fries doused w/ buffalo sauce**

HONEY SRIRACHA CHICKEN

Topped w/ sweet &

spicy honey sriracha sauce, bacon, chicken, spinach, sautéed onions, ricotta & mozzarella cheese**



BUFFALO CHICKEN

Traditional pie topped w/ grilled chicken

and signature buffalo sauce (add crumbled bleu cheese 1.99)**

PRETIZZA®

Our original homemade pretzel crust, topped w/ a

crushed tomato sauce & cheddar cheese blend. Served w/ queso blanco**



MAUI

Send your mouth on vacation w/ a perfect combination of

blended cheeses, braised pork, pineapple, apple smoked bacon, signature BBQ sauce, jalapeños, and cilantro**



FOUNDERS PIZZA

Our delicious thin crust topped w/ Artisan

sauce, mozzarella cheese, crumbled sausage, pepperoni, chopped roasted garlic & fresh basil

HOMEMADE WHOLE WHEAT VEGAN CRUST

Try it w/ your favorite pizza! Robust, tasty, crispy & delicious** add 1.99

BURGERS

Includes choice of side | Add your favorite toppings

Substitute a turkey burger, impossible burger, or grilled chicken for any burger



EL PASO BURGER

Yee ha! Gidee up & take this burger for a ride.

bacon, pepper jack, sautéed onions, jalapeños, guacamole, lettuce & chipotle ranch 14.99

add 1.99



BIG ROCK BURGER*

Two 1/4 lb. Angus beef burgers, lettuce,

pickles, onions, tomato & cheese w/ a special sauce. Served on a sesame seed

potato bun 14.99

BIG KAHUNA BURGER*

A teriyaki burger w/ pineapple rings, crispy bacon, crunchy cabbage, pepper jack cheese & spicy mayo 15.99

COWBOY BURGER

Applewood smoked bacon, cheddar cheese, BBQ sauce & onion crisps 14.99

add 1.99

CHIPOTLE GUACAMOLE*

Topped w/ chipotle sauce & monterey jack & cheddar cheese, guacamole, caramelized onions, shredded lettuce & chipotle ranch dressing 14.99

add 1.99

GLUTENLESS DELUXE*

1/2 lb. fresh Angus beef burger, topped w/ lettuce, sliced tomato & fresh onion on a gluten free bun Served w/ French fries 14.99

BACON JAM

Our classic 1/2 lb Angus beef burger topped with sweet chili bacon jam, Gruyere, pickle chips & a spicy mojo sauce 14.99

add 1.99

To-go containers add .25 each / All weights stated are pre-cooked weights / = Vegan / = Gluten Sensitive - Items made without gluten-containing ingredients

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