

THE CHOMP COMBO

Served with Soup or Salad • \$17.95 • Pick One Item From Each Category

B. 4PC. SUSHI CUT ROLLS

California
Tuna
Spicy Tuna
Spicy Yellowtail
Fresh Water Eel
Vegetable

A. MAIN COURSE

Chicken or Beef Teriyaki
Sesame (Chicken, Beef or add \$2.50 for Shrimp)
Kung Pao (Chicken, Beef or add \$2.50 for Shrimp)
Orange Peel (Chicken, Beef or add \$2.50 for Shrimp)
Chomp Trio (Chicken, Beef & Shrimp)
Mongolian Beef
Beef & Broccoli
Cashew Chicken (Spicy)
Teriyaki Salmon
New York Steak
Grilled Vegetables
Filet Mignon (add \$6.00)

C. SIDE DISH

Steamed Rice
Fried Rice
Chow Mein Noodles
Vegetable Tempura
Edamame (Soy Beans)

GREAT STEAKS & MORE

All served with your choice of soup or salad

BLEU MOON YANKEE 24.95

A 12-oz charbroiled Black Angus center cut N.Y. steak topped with crumbled bleu cheese, bacon & crispy shallots. Served with Yukon gold mashed potatoes & asparagus.

KOBE STEAK 39.95

"The Cadillac" of steaks! An amazing melt-in-your-mouth, 8-oz portion of 21-day-aged certified U.S. Kobe flat-iron steak with Kobe gravy, wasabi mashed potatoes and sautéed artichoke hearts.

KOREAN BBQ BONELESS BEEF SHORT RIBS 23.95

The House Specialty! Slowly braised and then finished on the oak grill, served with wasabi mashed potatoes and sautéed artichoke hearts. *No knife needed here!*

CHICKEN TSUNAMI 21.95

Lobster & shrimp stuffed chicken breast topped with a light blend of fresh herbs & cream served with Yukon (baby) mashed potatoes and grilled asparagus.

PORK CHOPS ROYALE 23.50

Two center-cut, bone-in, 10-oz pork chops grilled over an open flame and drizzled with an apple-soy glaze served with green apple chutney & Yukon (baby) mashed potatoes.

UNDER THE SEA

All served with your choice of soup or salad

STUFFED SALMON 23.95

Crab, shrimp & avocado stuffed salmon fillet topped with a light tomato cream sauce served with mashed potatoes and grilled asparagus.

HAWAIIAN AHI 22.95

A 12-oz char-grilled ahi tuna steak fresh from Hawaiian waters drizzled with a wasabi, soy aioli sauce served atop steamed rice and grilled asparagus.

CHILEAN SEA BASS 20.95

A Macadamia-nut-crust, 8-oz Chilean sea bass drizzled with a mild lobster-peanut sauce. Served with steamed rice and sautéed artichoke hearts.

OPAKAPAKA 21.95

Fresh from Hawaiian waters, this beautiful white fish is light in flavor as it is pan seared with a Thai curry sauce. Served with mashed potatoes and sautéed artichoke hearts.

ORANGE ROUGHY 20.95

An 8-oz baked orange roughy fillet served with Yukon gold mashed potatoes, sautéed artichoke hearts and a spicy cream sauce served on the side.

Visit our website at www.rockinrestaurants.com to view our full menus, which feature the largest and freshest selections of Sushi, Sashimi, Hand & Cut Rolls and Specialty Rolls in Orange County.