



Sun - Thurs 11:30 am - 10 pm Fri - Sat 11:30 am - 11 pm

Bridgewater (732) 469-4600

Gillette (908) 580-1100

Flemington (908) 788-8800

PIEROGIES

Large potato dumplings sautéed in butter w/ golden brown onions & served w/ a side of sour cream 7.49

HOMEMADE CHICKEN SPRING ROLLS

Tender chicken breast, monterey jack & cheddar cheese, shredded cabbage & carrots, rolled in a tortilla, fried crisp & served w/a dipping sauce 8.49

HOUSE SMOKED CHIMNEY RACK RIBS @

Our signature meaty rack of house smoked, sweet, tangy & tender BBQ baby back ribs 13.99

LOADED ROCK FRIES

Seasoned straight cut French fries topped w/ monterey jack, cheddar cheese & bacon, served w/a side of southwestern sauce 9.59

HOMEMADE MOZZARELLA STICKS

Fresh cut mozzarella cheese tossed in-house in Italian breadcrumbs & cooked to a crispy golden brown. Served w/ tomato dipping sauce on the side 8.99

TARTERS

NACHOS SUPREME @

Crispy tortilla chips topped w/ diced fresh tomatoes, jalapeños, our homemade cheese blend, queso sauce and nacho beef. Inspired by our kitchen team member, Kyle 9.49 (add sour cream .99, add guacamole 2.49)

BUFFALO WINGS

3/4 of a pound of wings braised & doused in our signature buffalo sauce, regular or extra hot. Served w/celery sticks & bleu cheese dressing 9.59 (g) add .49

QUESO BLANCO TATER TOTS @

Crispy golden tater tots smothered in queso blanco, guacamole, pico de gallo, green onions, jalapeño, cilantro & a roasted poblano sauce 9.99 (add chipotle chicken 4.99, add smoked brisket 6.99)

HOMEMADE GUAG & CHIPS @ W

Delicious homemade guacamole w/ fresh avocado, onion, jalapeño, cilantro & lime juice served w/house cooked tortilla chips 7.99

CHICKEN TENDERS

Boneless chicken tenderloins breaded & served w/ homemade honey mustard sauce 8.49 (buffalo style w/ bleu cheese & celery, add 1.99)

BUFFALO SHRIMP

Crispy fried shrimp tossed in buffalo sauce & our house blended crispy coating, served w/ celery sticks & a side of bleu cheese 10.99

CHIPOTLE CHICKEN QUESADILLA

A seared flour tortilla stuffed w/ chipotle chicken, monterey jack & cheddar cheese, salsa, scallions & pico de gallo, served w/a side of sour cream 8.49

(g) add 1.49

GRISPY FRIED GALAMARI

Tender rings & curls of squid w/a house blended crispy coating. Choice of a sweet, medium or hot sauce for dipping 13.49 (buffalo style w/ bleu cheese & celery, add 1.99)

PACKAGES & PRIVATE ROOMS AVAILABLE **BIRTHDAYS GRADUATIONS TEAMS**









ASK TO SPEAK WITH AN EVENT COORDINATOR TODAY



To our customers with food allergies:

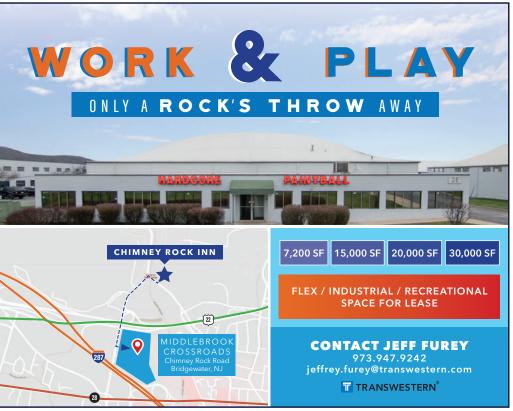
please note CRI has many products in our facilities & there is a potential of cross contamination in our shared cooking & preparation areas. Therefore, we cannot absolutely guarantee that the food you receive is completely allergen free. So we can better serve you, please inform your server regarding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

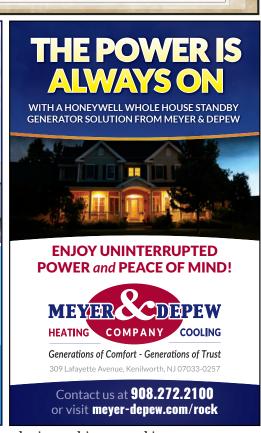


enjoy homemate irish cuisine!

Corned Beef & Cabbage with Potatoes, Guinness Shepherd's Pie Irish Soda Bread, Baileys Irish Cream Cheesecake







BEER & CIDER

DRAFT BEER BY THE MUG, PINT, OR PITCHER:



















See our drink menu for full drink selection

AGE BLOOD ORANGE CIDER @ BUDWEISER **COORS LIGHT CORONA LIGHT** DOG'S HARD APPLE CIDER @

DOWNEAST CIDER (9) FOUNDERS ALL DAY IPA LAKEFRONT GOSE MELICK'S GINGER CIDER @ REDBRIDGE @ SAMUEL SMITH CIDER (9) WHITE CLAW (ASSORTED) **BUD LIGHT GORONA** DEPARTED SOLES @ DOGFISH HEAD 60 HEINEKEN KALIBER (NA) MICHELOB ULTRA MILLER LITE **ROLLING ROCK** STONE IPA

Glass / Half-Liter / Liter NEW CASTORO GELLARS GABERNET 11/23/44 Paso Robles, California (2017)

CAMELOT GABERNET 7/15/28 Napa Valley, California

MARK WEST PINOT NOIR 8/17/33 Sonoma, California (2018)

SANTA JULIA ORGANIG MALBEG 9 / 19 / 37 Mendoza, Argentina (2018)

SALMON GREEK MERLOT Sonoma, California (2015)

7/15/28

Glass / Pitcher

NINA BONITA ORGANIC RED SANGRIA

Valencia, Spain. Served w/ diced apples, cherries & oranges

Glass / Half-Liter / Liter

TORRESELLA PINOT GRIGIO 10/21/39 Veneto, Italy (2018) **CAVIT PINOT GRIGIO** 8/17/33 Delle Venezie, Italy (2018)

BONTERRA ORGANIG GHARDONNAY 9/19/37 Hopland, California (2018)

KENDALL JACKSON GHARDONNAY 10 / 21 / 39 Sonoma, California (2018)

OYSTER BAY SAUVIGNON BLANG Marlborough, New Zealand (2019)

9/19/37

SOUPS & SALADS

HOMEMADE FRENCH ONION SOUP

by the crock: 4.99

SOUP OF THE DAY

cup: 3.29 **bowl:** 4.29

House Vinaigrette, Caesar, Creamy Italian, French, Bleu Cheese, Ranch, Balsamic Vinaigrette, Russian, Cilantro Lime, Fat-Free Honey Dijon, Southwestern, Oil & Vinegar All dressings 📵

Add to any salad: Chicken 4.99, Shrimp 6.99, Brisket 6.99, Grilled Salmon 7.99, Steak* 9.99 Excludes Tossed & Side Caesar. Substitute spring mix add .99, extra side dressing add .99

TOSSED SALAD

Garden fresh lettuce, tomato, onions & olive topped w/homemade croutons 4.59 (w/o croutons

GAESAR SALAD

Fresh romaine lettuce tossed in a creamy caesar dressing, parmesan cheese & garlic toasted croutons 8.49 (g) w/o croutons

SIDE GAESAR SALAD 4.59

BUFFALO CHICKEN SALAD

Golden chicken tenders in our famous buffalo sauce over mixed greens, bleu cheese dressing, topped w/tomatoes, cheddar, onions & olives 11.99 (sub buffalo grilled shrimp add 1.99)

ANTIPASTO SALAD®

Chopped cappicola ham, pepper ham, salami, grilled chicken & provolone w/ tomatoes, cucumbers, red onions, peppers, olives, cherry peppers, basil & salad mix. Tossed together w/ our house vinaigrette 13.99

CHIMNEY SALAD @

Garden fresh lettuce, tomatoes, peppers, cucumbers, pepperoncinis, onions & olives 7.99

ROCK CHOP SALAD

Chopped grilled chicken, avocado, corn, bacon, gorgonzola, cucumbers, tomatoes, mixed greens & croutons w/a side of poppy seed dressing 14.99 (g) w/o croutons

BRUSCHETTA SALAD

Grilled chicken w/ mixed greens, pasta, fresh mozzarella, tomatoes, Parmesan cheese & roasted garlic crostini bread w/a side of house balsamic vinaigrette 14.99

PPLE GROVE SALAD

Fresh spring mix w/ Granny Smith apples. craisins, caramelized onions, toasted almonds & gorgonzola cheese tossed in a fat-free raspberry vinaigrette 7.99

COBB SALAD @

Chickpeas, avocado, tomatoes, Applewood smoked bacon, hard boiled eggs, sliced radish & gorgonzola over a spinach, kale & chard blend tossed in a homemade Dijon vinaigrette 9.99

Our signature slow cooked chili recipe made w/ zucchini, yellow squash, eggplant, corn & fire roasted tomatoes, topped w/ green onions & avocado

Served w/ our homemade tortilla chips for dipping Cup: 3.99 Bowl: 5.99

ANDHELDS

Choice of side: tortilla chips, French fries, cajun fries, tater tots, mixed greens, rice & beans

SMOKED BRISKET SANDWIGH

Tender beef brisket smoked in-house, topped w/a vinegar based Carolina slaw, pickles & hot cherry peppers on a toasted brioche bun. Classic BBQ sauce on the side 11.49 (g) add 2.49

MAYAN CHIPOTLE GRILLED CHICKEN SANDWICH

Topped w/ crisp Applewood smoked bacon, guacamole, muenster cheese & charred tomato on a toasted brioche bun 10.99

(g) add 2.49

GROWN UP GRILLED GHEESE

A golden brown pressed sandwich w/a melted three cheese blend packed w/smoked beef brisket, BBQ sauce, pickles & onion crisps 9.99



THE SLOPPY PIG

Tender smoked pulled pork, Applewood smoked bacon, cheddar cheese, onion crisps, vinegar based Carolina slaw, classic BBQ sauce piled high on a toasted brioche bun 11.99

RIBEYE PHILLY GHEESESTEAK

Tender aged US choice grade A steak hand sliced, piled on a hoagie roll w/ American cheese, sautéed peppers & onions 11.99 (g) add 2.49

BUFFALO GHICKEN WRAP

Our signature buffalo chicken, shredded lettuce, tomatoes & diced celery w/ bleu cheese dressing 9.49

CHIPOTLE CHICKEN

Three soft white corn tortillas filled w/chipotle chicken, avocado salsa, diced onions, refried beans 9.99

BRAISED PORK & PINEAPPLE

Three soft white corn tortillas filled w/ braised pork, diced pineapple, avocado salsa, diced onions, cilantro 9.99



Three hard or soft white corn tortillas filled w/ ground beef, shredded cheddar cheese, lettuce, pico de gallo 9.99

SHREDDED BRISKET

Three soft white corn tortillas, filled w/shredded brisket, avocado salsa, pickled onions, cilantro 9.99

GRILLED FISH TAGOS @

Three soft white corn tortillas filled w/ seasoned grilled cod, cabbage, avocado, queso fresco, cilantro, chipotle ranch dressing 9.99

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.

- THIN & TASTY -

EGENDARY PIZZA

- SINCE 1955 -

COMBINE ANY OF OUR DELICIOUS TOPPINGS ON ANY PIZZA!

Black Olives	Fresh Broccoli	Fresh Onions	Fresh Mushrooms
Jalapeños	Sweet Peppers	Red Onions	Sliced Hot Peppers
Fresh Garlic	Onion Crisps	Pineapple	Fresh Sliced Tomatoes

Half 1.29 each or Whole 2.49 each

Breaded Eggplant	Pepperon	i Grille	d Veggies	Sausage	Extra Cheese			
Half 1.49 each or Whole 2.99 each								
	Meatballs	Bacon	Ham	Anchovies				
	Half 1.99	each or	Whole	3.99 each				

W HOMEMADE WHOLE WHEAT VEGAN GRUST Try it w/your favorite pizza! Robust, tasty, crispy & delicious** add 1.99

	Sevie	16.00		
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Our legendary, original homemade thin-crust topped w/ tasty sauce & shredded mozzarella. A "Rock Classic" since 1955!

9.69 10.69

SMALL LARGE

MARGHEKIIA Homemade thin crust, plum tomato sauce, fresh mozzarella & basil*

SKINS Our delicious thin

SMALL LARGE 11.29 13.49

WHOPPER 18-inch family style version of our legendary thin crust cheese pizza. It's huge! Add your favorite toppings.

crust topped w/ the classic combination of Yukon Gold mashed potatoes, bacon, an assorted 14.99 cheese blend, sour cream & green onions*

12.99 13.99

(No specialty pizzas) Available in whole wheat crust, add 2.99 Lt38 A crispy 12-inch three-cheese crust, sure to be the best flourless pizza you've ever had in New Jersey*

15.99

Our homemade thin crust pizza topped w/ sweet &

sautéed onions, ricotta & mozzarella cheese

13.99 15.99

(Can be ordered w/ any of your favorite toppings except meatballs, breaded eggplant or onion crisps)

BUFFALO GHIGKEN Our delicious thin

spicy honey Sriracha sauce, bacon, chicken, spinach,

crust pizza topped w/grilled chicken smothered in our signature buffalo sauce. (add crumbled bleu cheese 1.89) 11.49 13.99

VLGAN W Our large stone-ground homemade whole wheat vegan crust, crushed tomato sauce, topped w/ vegan cheese & sprinkled with fresh basil. Large only*

12.99

14.99

TM Our outrageous thin crust beast of a pizza, almost 30 inches wide & 155 years in the making. So

huge it barely fits out of the kitchen door! Production times may vary, so your patience is appreciated. No specialty pizzas, toppings are 2x regular price listed above. Crazy Good!!** 29.99

squash, eggplant, corn & fire roasted tomatoes Large only (Make it a Screamin' Vegan w/spicy Sriracha sauce add 0.99)

topped w/our classic Vegan chili, comprised of zucchini, yellow

Our founder created a tomato pie w/a handcrafted crust. Composed of a unique crushed tomato sauce, a blend of grana

padano & mozzarella cheeses, a splash of spice & fresh basil. Let your senses enjoy every morsel of this masterpiece. No substitutions, add your favorite toppings. Large only** 13.99

N Our homemade Vegan Pizza

KTIILLA A twist on our original pizza that starts w/a delicious homemade pretzel crust, topped w/a crushed tomato sauce & cheddar cheese blend. Served w/a side of queso blanco for dipping*

10.99 12.49

MAKGHEKIIA KUOA Our classic Margherita pizza

classic homemade pink vodka sauce*

w/a delicious twist – fresh mozzarella & basil over our

11.29 13.49

Our delicious pretzel crust surrounds a scrumptious pie topped w/ luscious handmade macaroni & cheese. (add chopped bacon 3.99)*

12.99 14.99

Pizza Sizes - Small: 12" (8 slices) | Large: 14" (12 slices) | Whopper: 18" (12 slices) | Epic: 28" (20 slices) | Glutenless: 12" (8 slices) ** Not available in half

BURGERS

Starting at \$9.99



Charbroiled 1/2 lb. of fresh, never frozen, Angus beef. All burgers are cooked from medium to well done.

TURKEY BURGER

BLACK BEAN BURGER

GRILLED CHICKEN

BUN CHOICE:

Brioche Bun

Multigrain Bun

GF ROll 9 add 2.49

TOPPINGS:

Fresh Lettuce

Sliced Tomato

Fresh Onions

ADD-ONS & CHEESE @

Jalapeños American Hot Peppers Cheddar Sautéed Onions Pepper Jack Sautéed Mushrooms Provolone Applewood Bacon Swiss

ADD 1.29 EAGH

CHOICE OF SIDE

French Fries Mixed Greens

Cajun Fries Tortilla Chips

Pico & Rice

Rice & Beans

Tater Tots

Vinegar Slaw

INCLUDED WITH BURGER

Includes choice of side | Add your favorite toppings

Rock COWBOY BURGER*

Applewood smoked bacon, cheddar cheese, BBQ sauce & onion crisps. Yippee-ki-yay! 11.99

(g) add 2.49

CHIPOTLE GAUGAMOLE

Basted in our homemade chipotle sauce & topped w/ monterey jack & cheddar cheese, guacamole, caramelized onions, arugula & chipotle ranch dressing 11.99 (9) add 2.49

BLACK BEAN BURGER

A veggie burger comprised of black beans, corn, brown rice & chipotle peppers, grilled to perfection & topped w/ tomatoes, shredded lettuce & a creamy chile dressing 9.99

MAC N' CHEESE BURGER*

Our tasty homemade Macaroni & Cheese & Applewood smoked bacon piled over fresh sliced tomato & a blanket of melted American cheese 11.99

BIG ROCK BURGER

Two 1/4 pound all beef patties, lettuce, pickles, onions, tomato & cheese w/a special sauce. Served on a sesame seed triple bun 11.99

GLUTENLESS DELUXE*

Charbroiled 1/2 lb. fresh Angus beef, topped w/ lettuce, sliced tomato & fresh onion on a gluten free bun. Served w/ French fries. Add your favorite (19) toppings 12.49

Substitute a turkey burger, black bean burger, or grilled chicken for any burger

NEW

To-go containers add .25 each / All weights stated are pre-cooked weights / (V) - Vegan / (G) 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.

ROCK CLASSIC CEDAR PLANKED SALMON

Seasoned salmon roasted on a cedar plank w/ brown sugar & balsamic glaze, served w/ angel hair pasta tossed in garlic, spinach & tomatoes 16.99 (g) add 2.99

PAN SEARED CHICKEN PARMESAN

House breaded boneless chicken breast topped w/ tomato sauce & mozzarella cheese. served w/a choice of side 15.99

(g) add 2.99

NEW HOUSE BREADED EGGPLANT PARMESAN

Fresh eggplant cutlets topped w/ tomato sauce, ricotta & mozzarella cheese, served w/a choice of side 13.99

OPEN SLIGED STEAK

Hand carved tender steak grilled to your liking & served over toasted garlic bread w/ French fries 15.99

AVORITES

Served w/ cup of soup of the day or tossed salad

Upgrade soup of the day to French onion soup, cup of vegetarian chili, or chimney salad, add 1.99 Upgrade choice of side to any specialty side, add .49

HOUSE SMOKED CHIMNEY RACK RIBS @

Our signature meaty house-smoked, sweet, tangy & tender BBQ baby back ribs, w/French fries & a vinegar based Carolina slaw 19.99



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

Char-grilled Chipotle Glazed Chicken 14.99 Slow Smoked Beef Brisket 16.99 **Savory Grilled Salmon 16.99 Succulent Grilled Shrimp 17.99**

HOUSE SMOKED BEEF BRISKET @

Tender beef brisket smoked in-house & served w/a vinegar based Carolina slaw, hot cherry peppers & BBQ sauce on the side. Choice of French fries or roasted garlic sweet potatoes 16.99

CHICKEN SCHNITZEL

Boneless chicken breast sautéed in butter and drizzled w/a savory lemon sauce. Served w/a side of red cabbage & potato pancakes 15.99

HOMEMADE FISH & CHIPS

Fresh cod in a homemade beer batter cooked to order w/ French fries & a side of tartar sauce 13.99 (malt vinegar available upon request)

HOMEMADE CHICKEN POT PIE

Succulent, moist chicken w/ garden fresh vegetables cooked in a flavorful sauce topped w/a flaky crust 14.99

CHOPS & QUE

Served w/ choice of Yukon Gold mashed potatoes, roasted garlic sweet potatoes, or French fries



French cut, herb seasoned 14oz pork chop grilled to order 19.99

CHOP HOUSE STEAK®

Our in-house hand-cut 12oz choice ribeye steak, flame broiled & dry rubbed 19.99

BRISKET & RIBS PLATTER @

Our signature house-smoked beef brisket, BBQ baby back ribs, & a vinegar Carolina slaw 19.99

HOMEMADE LASAGNA @

Lasagna sheets layered w/ homemade meat sauce & mozzarella 12.99

BEEF RAGU

Our shredded beef brisket, delectably braised and simmered in our homemade tomato sauce. Served w/ your favorite type of pasta 12.99

PASTA POMODORO 🖤

Our homemade tomato sauce served over your favorite pasta 8.99 (w/ our classic meatballs add 1.99)

Served with cup of soup of the day or tossed salad

Capellini, penne, ziti, spaghetti, or whole wheat spaghetti

Make any pasta dish (9) add 2.99 (except mac & cheese, meat sauce, & meatballs)

HOMEMADE MAGARONI &

Macaroni drenched in a creamy cheese sauce, married w/ chopped bacon. Encased in golden brown breadcrumbs & baked to perfection 11.99

PENNE WITH VODKA SAUGE

Penne tossed in our classic pink cream sauce 10.99 (w/ chicken add 3.49, w/ shrimp add 4.99)

NONA'S BAKED ZITI

Pasta, homemade tomato sauce, rich ricotta, mozzarella & grana padano cheese baked to golden brown perfection 11.99 (add crumbled sausage 1.49)



CHIPOTLE PASTA

Penne pasta sautéed in a fresh chipotle cream sauce & topped w/ diced tomatoes, scallions & a sprinkle of fresh grana padano cheese 12.99 (w/ chicken add 3.49, w/ shrimp add 4.99)

RICE & BEANS @

CILANTRO LIME RICE @

TATER TOTS

MIXED GREENS @

CAJUN FRIES @

GAROLINA SLAW @

TORTILLA CHIPS @

NEW ROASTED GARLIC SWEET POTATOES @

ONION CRISPS

SPECIALTY 4.49



SAUTEED SPINACH @

SAUTEED BROCCOLI @

SAUTEED STRING BEANS @

MAGARONI & CHEESE

DESSERTS

BROWNIE BLAST SUNDAE @

A warm gluten free brownie blanketed w/ your choice of ice cream, smothered w/ Ghirardelli® hot fudge & topped off w/ whipped cream 6.79

GHIRARDELLI® HOT FUDGE OR CARAMEL SUNDAE @

Choice of ice cream, hot fudge or caramel, topped w/ whipped cream & a cherry 5.49 (add rainbow sprinkles or mini M&Ms® .49)

APPLE BROWN BETTY

Fresh sliced apples piled high in a tender crust topped w/a blend of spiced brown sugar & rolled oats, baked in house 5.99 (à la mode, add 1.79)

VEGAN CHOCOLATE ICE CREAM 🎱 🖤

Created w/a combination of Dairy Free cashew milk, coconuts & all natural cocoa butter. So good, your taste buds will never know the difference! 5.99

GHIRARDELLI® FUDGE SMOTHERED CHEESECAKE

This local rich & creamy cheesecake is finished w/ "graham-style" crumbs and smothered in Ghirardelli® hot fudge 7.99

MOLTEN CHOCOLATE EXPLOSION

Chocolate cake enrobed in chocolate & filled w/ a dark chocolate truffle. Served wickedly warm, unleashing a rush of glistening molten chocolate to your taste buds 7.99

LAVA GOOKIE

A delicious chocolate chip cookie w/ a warm chocolate ganache center topped w/ vanilla ice cream, whipped cream & chocolate syrup 7.99

IGE GREAM GELEBRATION GAKE

Delicious vanilla & chocolate ice cream cake w/ tasty chocolate crunchies & festively decorated w/icing & sprinkles 25.99 (feeds 8-10 people)

SCOOPED GE (REAM ©

Midnight Caramel River - Dark chocolate & golden vanilla ice cream w/ caramel swirls **Chimney Tracks** - Vanilla ice cream w/ fudge & scrumptious peanut butter cups

Vanilla, Chocolate, or Mint Chocolate Chip 3.29

Sorry, no plate splitting on desserts, sharing is fine. Tables supplying their own cake or dessert will be charged .79 per person Entire menu available for takeout, To-go containers add .25 each Plate splitting charge .99

Groups of 10 or more add 19% gratuity



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