



Discover your place on the path of ancients. Time has recorded their historic deeds, the trails they traversed, and you have journeyed to be a part of their legend. You rest from the day to eat from their ceremonial cooking tools: volcanic rocks that were once heated by fire. As in the day of ancients, preparing food on special rocks is naturally delicious and healthy. Steam arising from the rock is said to bestow therapeutic properties to the sizzling

food, cleansing the body and spirit. Now, preparing food in the traditional way as those on a journey of self discovery, Rok Bistro is the ultimate in dining enlightenment. Not to mention it's a whole lot of fun. When it's time to continue on your journey we hope you'll feel rejuvenated by your experience at Rok Bistro. Please return and "discover" yourself here time and again!

What is Hot Rok?

Hot Rok is a truly amazing dining experience. Hot volcanic roks are delivered to your table along with your entrée selection. Soon you'll be hearing the sizzle and smelling the aroma of your meal cooking right before your very eyes. You begin eating immediately by simply cutting bite-sized pieces (like you would a fully-cooked steak) and leaving them on the rok for a few moments until cooked to perfection. Each bite is hot, juicy and amazingly delicious.

Try it and we guarantee you'll be back for more!

Himalayan Salt

Himalayan Salt is pure crystalline salt found in underground caves in the Himalayan Mountains. Minerals in the salt, preserved for millions of years, are released by heat emitting negative ions rich in oxygen that clean the air and improve well being. Himalayan salt is known to enhance learning and human performance as well as alleviate many ailments and disorders. Our volcanic roks are sprinkled with Himalayan salt prior to searing and the lamps on our tables are made from Himalayan salt. We hope you enjoy the ambiance, healthy aspects and wonderful flavor of our Himalayan salt.

Beverages

<i>Root Beer, Sprite, Lemonade, Iced Tea, Coke, Diet Coke - unlimited refills</i>	<i>2.5</i>	<i>Italian soda (various flavors – ask server for details, 1 free refill)</i>	<i>3</i>
<i>Caffeine-Free Diet Coke & Dr. Pepper (can)</i>	<i>2.5</i>	<i>Juice – cranberry, orange, apple</i>	<i>3</i>
<i>Sparkling water (750ml bottle)</i>	<i>4</i>	<i>Coffee, tea, milk</i>	<i>2</i>

Rok Dinner Menu

Hot Rok Entrees

Each Hot Rok entrée is served seared and sizzling on a hot volcanic rok. CAB stands for the Certified Angus Beef Brand, the tastiest, juiciest beef available



◆New York

8 oz. CAB NY medallion aged to perfection
26

Sirloin Medallion

8 oz. CAB sirloin medallion
19

◆Buffalo

Lean & healthy 8 oz. strip
The way steak was meant to taste!
27

◆Ahi

Fresh Pacific ahi tuna
24

Vegetarian Platter

Assorted fresh seasonal vegetables served
over sweet pineapple wedges with a balsamic
glaze
14

Garlic Herb or Cajun Chicken

Boneless skinless chicken breast with choice
of Cajun or garlic herb seasoning
18

Wild Thing

In the mood for something exotic? Ask your
server for tonight's selections. Market Price

◆Filet Mignon

7 oz. CAB filet mignon on the stone
29

Surf & Turf

Add fresh jumbo scallops to any entrée for the
perfect combination
2 for 8 or 3 for 10

Prawns & Scallops

Fresh jumbo sea scallops & prawns
26

Swordfish

Fresh Pacific swordfish fillet
22

Grilled Portabella

Feta cheese stuffed giant portabella
mushroom served with balsamic vinaigrette
16

Pork Tenderloin

8 oz. all natural pork tenderloin topped with
fresh sautéed apples w/ caramel dipping
sauce
19

◆Lamb Tenderloin

6 oz. all natural free-range Australian nude
lamb tenderloin
26



All entrees are served with dipping sauce, fresh seasonal vegetables and choice of starch or fresh fruit
Roks are sprinkled with pure Himalayan salt. Please notify your server if you prefer a no-sodium alternative.

*Homemade Sauces: Chimichurri, Barbecue, Curry, Caper Butter, Mushroom, Ginger Soy,
Mango Ginger, Ponzu, Red Pepper Jam, Thai Peanut, Teriyaki Glaze*

Rok n Pot

For the truly unique and unforgettable dining experience, add a half salad, cheese fondue and dessert to your Hot Rok entrée for only \$18 additional per person and save over 30% (two-person minimum)

Or for a lighter alternative, try our Rok n Pot Jr. that comes with a half salad and cheese fondue with your Hot Rok entrée for only \$13 additional per person and save 20% (two-person minimum)

*CAUTION – The roks are extremely hot. No matter how tempting, please do not attempt to lick them clean! ©
Please ensure chicken and pork are thoroughly cooked*

Rok is eco-friendly! We are pleased to offer our guests complimentary filtered Hetch Hetchy water along with their beverage selection. We are >75% organic and provide biodegradable take away containers.

Rok Dinner Menu

Soups n Salads

All salads are prepared with organic lettuce and other organic ingredients

- ◆ **Citrus Salad** half 7 full 12
Baby spinach leaves topped with Mozzarella cheese, mandarin oranges, Fresh strawberries and candied pecans tossed in a sweet vinaigrette dressing
- Avocado Salad** half 7 full 12
Baby spinach leaves topped with avocado, carrots, onions, Feta cheese, and sliced almonds tossed with a balsamic vinaigrette
- Caesar Salad** half 7 full 12
Crisp romaine lettuce topped with garlic croutons, grated Parmesan cheese, and pancetta (add sliced grilled chicken \$3)
- Mixed Green Salad** half 7 full 12
Mixed greens topped with mushrooms, onions, cherry tomatoes, and Feta cheese tossed with our homemade raspberry vinaigrette
- Soup du Jour** cup 4 bowl 7

Cheese Fondue Appetizers

Fondue is \$9 per person (two-person minimum) and is served with assorted fresh breads, tart green apple wedges, and crisp vegetables. Your server prepares the cheese fondue table side.

◆ **California Dreamin'**

Our most popular fondue! Monterey Jack, Pepper Jack, and Parmigiano-reggiano cheeses blended with flavorful herbs

Gruyere & Onion

Is your favorite part of French onion soup the melted cheese on top? Then this is the fondue for you! Sharp Gruyere with sautéed onions in a white wine and beef broth base

Fondue of the Month

Ask your server for this month's fondue special

Classic Swiss

You can't go wrong with this classic! Sharp Gruyere and Fontina cheeses with garlic and traditional seasonings

Wisconsin Cheddar

Two of your favorite things come together for this incredible fondue. Sharp Cheddar and beer mixed with just the right seasonings

Pesto Parmesan

Back by popular demand, this creamy fondue combines Parmigiano-reggiano cheese, basil pesto and a dash of spices

Rok Dinner Menu

Desserts

Chocolate Fondue

Fondue is \$10 per person (two-person minimum). Our fondues are made with Callebaut® the finest Belgian chocolate. We use special melting pearls or “Callets” to ensure the smoothest, creamiest, most delicious fondue. Taste the difference!

Classic Chocolate

Creamy rich dark or milk chocolate

◆ **Snickers Bar**

Milk chocolate with chunky peanut butter and caramel sauce

Chocolate Hazelnut

Milk chocolate with Nutella

◆ **Chocolate S'mores**

Milk chocolate with marshmallow cream and graham cracker crumbs flambé style

Black Forest

Dark chocolate melted with cherries

Chocolate Coconut Almond

Dark chocolate with shredded coconut and sliced almonds

White Raspberry Swirl

White chocolate with fresh raspberries

Fondue of the Month

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Rumba Rok

Are you ready to Rumba? Rok is pleased to introduce Rumba Ice Cream & Sorbet, locally made in Sunnyvale. Rumba is made from 100% natural fruit and contains no eggs. Add to your unique dining experience with our signature Rumba Rok, available in these wonderfully delicious natural flavors:

Passion Fruit Ice Cream

Mango Sorbet

Rum Raisin Ice Cream

Purple Corn (Chicha Morada) Sorbet

3 scoops in a chilled rok bowl 10

Dessert Wines and Ports

Ficklin 10 Year Tawny Port

A smooth light Tawny, great with milk chocolate

7

Dow's 2003 Late Bottle Vintage Port

Rich Ruby Port, excellent with dark chocolate

8

Robert Mondavi Mostato D Oro

Cool light and refreshing, pairs well with Icy Rok desserts

6

Jackson Trigg Ice Wine

Very refreshing alone or excellent with white chocolate fondue

8

Robert Hall Vintage Port 2005

A classic vintage Port from Paso Robles

7

Inniskillin Ice Wine

The Cadillac of dessert wines

12

Kendall Jackson Late Harvest Chardonnay

Perfect for a warm spring evening

7

Edmeades Late Harvest Zinfandel

A lighter alternative to Ruby Port

7