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Welcome to the Rok! Thank you for dining with us tonight. I hope your experience is a memorable one. In 2001, I was in Zimbabwe, Africa and not only did I bungee jump from 365 feet off the border bridge spanning the croc-infested Zambezi river at Victoria Falls but I also ate on a hot rock for the first time! Both were amazing but the experience of cooking steak on a stone was so unique and inspiring that I left Africa determined to bring this concept to America.

Two years later, I started selling rock cooking systems to restaurants all over the US and in 2008 convinced my long-time friend Doug Quist to join me in opening Rok Stone-Age Fondue & Steakhouse right here in Downtown Sunnyvale. It has been quite a journey for us and we hope you will enjoy the wonderful aroma, delicious flavor, healthy aspects and fun ambiance we've tried to create for our guests here at the Rok.

~Steve Wright

## What is Hot Rok?

*Hot Rok is a truly amazing dining experience. Entrees are delivered to your table bursting with aroma, seared and sizzling on hot volcanic roks. You begin eating immediately by cutting bite-sized pieces and leaving them on the rok for a few moments until cooked to perfection. Hot Rok is natural, healthy and lots of fun. Each bite is hot, juicy and incredibly delicious.*



Scan for Live Demo

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

## Himalayan Salt

*Himalayan Salt is pure crystalline salt mined from underground caves in the Himalayan Mountains. Minerals preserved for millions of years, are released by heat, emitting negative ions that clean the air and improve well being. Himalayan salt is known to enhance learning, human performance and alleviate many ailments. Our volcanic roks are sprinkled with Himalayan salt prior to searing and the lamps on our tables are made from Himalayan salt.*

## Beverages

Root Beer, Sprite, Lemonade, Iced Tea, Coke, Diet Coke - unlimited refills	3	Italian soda (various flavors – ask server for details, 1 free refill)	3
Caffeine-Free Diet Coke (can)	3	Juice – cranberry, orange, apple	3
Sparkling water (500ml bottle)	3	Coffee, tea, milk	3

18% gratuity will be added to parties of 7 or more

# Rok Dinner Menu

## Soups n Salads

*All salads are prepared with organic lettuce and other organic ingredients. All salads \$8*

### ♦ **Citrus Salad**

*Baby spinach leaves topped with Mozzarella cheese, mandarin oranges, fresh strawberries and toasted almonds tossed in a sweet vinaigrette dressing*

### **Avocado Salad**

*Baby spinach leaves topped with avocado, carrots, onions, Feta cheese, and sliced almonds tossed with balsamic vinaigrette*

### **Caesar Salad**

*Crisp romaine lettuce topped with garlic croutons, grated Parmesan cheese, and pancetta (add grilled chicken \$3)*

### **Mixed Green Salad**

*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 & Other Appetizers

*Cheese Fondue is \$20 (serves two) and comes with assorted home-baked breads and crisp vegetables (add \$2 for all vegetable dippers). Additional servings are \$10. Your server prepares the cheese fondue table side.*

### **California Dreamin'**

*Monterey Jack, Pepper Jack & Parmigiano-reggiano cheeses, white wine, and herbs*

### **Gruyere & Onion**

*Sharp Gruyere cheese, sautéed onions, white wine & beef broth base, cognac, and spices*

### **Classic Swiss**

*Sharp Gruyere & Fontina cheeses, white wine, Kirsch, garlic and traditional seasonings*

### **Garlic Herb Cheddar**

*Sharp Cheddar, beer, garlic, spices, and creamy herb sauce*

### **Pesto Parmesan**

*Parmigiano-reggiano cheese, cream cheese, cream, basil pesto, and spices*

### **Mushroom Bacon Swiss**

*Gruyere cheese, beef broth, sautéed baby mushrooms, crumbled bacon, and spices*

**Fondue of the Month** – Ask your server for this month's special

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### **Steak Stuffed Portabella 12**

*Filet Mignon, garlic, onion, ricotta, parmesan and Mozzarella cheeses baked in a large portabella and served in a hot rok bowl*

### **Sausage Onion Pepper Rok 10**

*Choice of sausage w/ fresh onions, red and green peppers served on a hot rok with spicy mustard and our special Rok sauce*

### **Rok Blue Bread 9**

*French bread toasted with our special blue cheese spread*

### **Spinach Artichoke Dip 11**

*Blend of spinach and artichoke hearts topped with melted cheese and served in a hot rok bowl with slices of French bread*

# Rok Dinner Menu

## Hot Rok Entrees

Each Hot Rok entrée is served seared and sizzling on a hot volcanic rok and includes dipping sauce, fresh seasonal vegetables and choice of side. Roks are sprinkled with pure Himalayan salt. CAB stands for the Certified Angus Beef Brand, the tastiest, juiciest beef available

### ◆New York

10 oz. NY strip aged to perfection 31

#### Top Sirloin Medallion

8 oz. CAB sirloin medallion 22

#### Ball Tip Steak

8 oz. CAB sirloin steak 18

### ◆Lamb Tenderloin

8 oz. all natural free-range Australian lamb tenderloin 28

### ◆Ahi

Fresh Pacific Ahi tuna 27

#### Vegetarian Platter

Assorted fresh seasonal vegetables served over sweet pineapple wedges with a balsamic glaze 15

#### 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

8 oz. CAB filet mignon on the stone 32

### ◆Buffalo

Lean & healthy 8 oz. strip  
The way steak was meant to taste! 28

#### 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 25

#### Grilled Portabella

Feta cheese topped 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

### Romancing the Stone

Combination entrée for two, shared on a centerpiece rok. Includes half portions of filet mignon, buffalo, Ahi, chicken (may substitute ½ Portabella for any entrée) and 3 sides. 56

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

**Sides:** Rice, mashed potatoes (loaded add \$2), fresh fruit, side of the day. Additional sides \$4 each.

**Steak Complements:** Sautéed mushrooms 3, grilled onions 3, fresh horseradish 1, casino butter 1, blue cheese butter 1, and crumbled blue cheese 1

## \*\*Rok n Pot\*\*

**For a truly unique and unforgettable dining experience, add a salad, cheese fondue & chocolate fondue to your hot rok entrée for only \$20 more per person (2 entrée/2 person minimum)**

**Or for a lighter alternative, try our Rok n Pot Jr. that includes a salad and cheese OR chocolate fondue with your hot rok entrée for only \$15 more per person**

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

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

# Rok Dinner Menu

## Chocolate Fondue & Other Desserts

*Chocolate Fondue is \$20 (serves two) and comes with assorted fruit and sweets. Additional servings are \$10. Our fondues are made with the finest local and Belgian chocolates ensuring the smoothest, creamiest & most delicious fondues. For the health conscious, add \$2 for an all fruit dipper plate.*

**Classic Chocolate**  
*Creamy rich dark, milk or white chocolate. Try it with raspberries!*

◆ **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 crushed cherries*

◆ **Chocolate Truffles**  
*Dark chocolate with caramel and a sprinkling of Himalayan pink salt*

◆ **Bananas Foster**  
*White chocolate with cinnamon, brown sugar, bananas & rum*

**Crème Caramel**  
*White chocolate with swirls of caramel*

**Fondue of the Month**  
*Ask your server for this month's fondue special*

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**Rumba Rok**  
*Made in Sunnyvale from 100% natural fruit. Contains no eggs. Served in a chilled Rok bowl.*

*Passion fruit, Rum Raisin, Chocolate Valencia, Pistachio, Mango, Lemon*

**3 scoops 10, 2 scoops 7**

**Panna Cotta**  
*Served in a chilled Rok bowl*

*Vanilla with berry sauce  
Cappuccino with chocolate sauce*

8

## Dessert Wines and Ports

- Ficklin 10 Year Tawny Port**  
*A smooth light Tawny, great with milk chocolate* 7
- Dow's 1994 Late Bottle Vintage Port**  
*Rich Ruby Port, excellent with dark chocolate* 8
- Robert Mondavi Moscato D'Oro**  
*Cool light and refreshing, pairs well with Icy Rok desserts* 8
- Jackson Trigg Ice Wine**  
*Very refreshing alone or excellent with white chocolate fondue* 15
- Robert Hall Vintage Port 2006**  
*A classic vintage Port from Paso Robles* 7
- Inniskillin Ice Wine**  
*The Cadillac of dessert wines* 19
- Robert Hall Orange Muscat 2009**  
*Cool and refreshing from Margaret's Vineyard in Paso Robles* 8