

~ FOR THE SEAFOOD LOVER ~

- Fresh Lake Perch (Pan or Fried)**
- Pan Fried** - Boneless lake perch sauteed in butter and served with tartar sauce and drawn butter ..... **\$18.95**
- Fried** - A light dusting of our own gourmet breading, served with tartar sauce ..... **\$18.95**
- Pan Fried Lake Perch and Pan Fried Frog Legs** ..... **\$20.95**
- Fried Lake Perch and Fried Jumbo Gulf Shrimp** ..... **\$19.95**
- Cajun Style Catfish (Hot & Spicy)** ..... **\$17.95**  
Broiled fresh catfish filet with our own special Cajun hot & spicy sauce.
- Cajun Scallops (Hot and Spicy)** ..... **\$20.95**  
Broiled fresh scallops with our own special Cajun hot & spicy sauce.
- Deep Sea Scallops (Sauteed, Fried or Broiled)** .... **\$20.95**  
Fresh, melt-in-your mouth scallops cooked to perfection.

- Jumbo Gulf Shrimp (Hand Breaded)** ..... **\$19.95**  
Plump jumbo shrimp lightly breaded and served with our tangy cocktail sauce.
- Seafood Platter (Hand Breaded)** ..... **\$21.95**  
A taste tempting combination of lightly breaded shrimp, scallops, frog legs, tilapia and lake perch.
- Seafood Platter (Broiled)** ..... **\$24.95**  
A tempting assortment of seafood . . . scallops, shrimp scampi, fresh lake perch, tilapia, frog legs and crab legs. A slightly different but delicious delicacy, served with tartar sauce and hot drawn butter.
- Frog Legs (Sauteed)** ..... **\$18.95**  
A slightly different but delicious delicacy served with tartar sauce and hot drawn butter.
- Broiled Scampi** ..... **\$19.95**  
Fresh tender scampi served with lemon and garlic hot drawn butter.
- Alaskan King Crab Legs** ..... (18 oz.) **\$36.95**  
Just what you were waiting for. Steamed Alaskan split king crab legs piled high and served with hot drawn butter.
- Cold Water Lobster** ..... **Two 8 to 10 oz. Tails \$69.95**  
A delectable taste treat. Broiled lobster, split to **One 8 to 10 oz. Tail \$39.95**  
expose the tender meat served with hot drawn butter.
- Filet Mignon & Lobster** ..... **\$49.95**  
A succulent filet broiled to your specification served along side of a 8 to 10 oz. broiled lobster tail with hot drawn butter.
- Land and Sea** ..... **\$36.95**  
A tender, 8 oz. filet, broiled scampi, broiled scallops, and crab legs.

~ STEAKS ~ SUCCULENT & JUICY ~  
(fresh cut USDA choice beef)

- Chopped Sirloin Steak** ..... **\$16.95**  
A select cut of ground beef charbroiled to perfection, smothered with sauteed onions.
- Western Ribeye** ..... (16-18 oz.) **\$23.95**  
Center cut ribeye steak, charbroiled to perfection, smothered with sauteed onions & mushrooms.
- New York Strip Steak** ..... (16-18 oz.) **\$24.95**  
A generous portion of our choice steak, charbroiled to perfection, and smothered with sauteed mushrooms.
- Cajun Style Ribeye Steak** ..... (18 oz.) **\$23.95**  
Center cut ribeye steak marinated with Cajun style spices charbroiled to perfection, and smothered with sauteed mushrooms.
- Rodini Steak, New York** ..... (16 oz.) **\$24.95**  
A Rodini special, a juicy steak, from the heart of the loin, charbroiled to perfection, topped with blue cheese and sauteed mushrooms.
- Modest Cut Filet Mignon** ..... **\$22.95**  
A smaller portion of our juicy and tender steak for the smaller appetite with sauteed mushrooms.
- Filet Mignon** ..... **\$24.95**  
The most tender of steaks, cut from the heart of the loin topped with sauteed mushrooms.
- Filet Mignon, Rodini Style** ..... **\$24.95**  
A juicy steak charbroiled to perfection, topped with blue cheese and sauteed mushrooms.
- Larry's Filet Mignon (Rich, Robust Seasonings)** ..... **\$24.95**  
A favorite with the owner, a succulent filet marinated in cumin and our own Greek spices for a unique flavor, topped with sauteed mushrooms. A must-try.

**EXTRA PLATE \$3<sup>00</sup>**

All dinners include:  
your choice of potato, soup or salad, fresh bread with creamy butter and complimentary chicken livers, meatballs, and fried eggplant.  
Small shrimp cocktail only \$2.95 with dinner.  
French onion, as a soup choice, is complimentary with dinner at Rodini's, mozzarella cheese topping is \$1.00.

~ RODINI SPECIALTIES ~

**PRIME RIB OF BEEF**

~ AVAILABLE ON THURSDAY, FRIDAY, SATURDAY AND SUNDAY ~

- Doris' Cut** ..... (16 oz.) **\$22.95**
- Luis' Cut** ..... (20 oz.) **\$23.95**

SERVED WITH HORSERADISH SAUCE

Our Prime Rib is Slowly Cooked for Hours  
For Special Parties of 10 or More People We Will Prepare  
Our Prime Rib on the Days It Is Not Normally Available —  
Please Call Ahead for Reservations.

~ CHEF GEORGE'S SUGGESTIONS ~

- Chef George's Special** ..... **\$19.95**  
Medallions of tenderloin beef sauteed with fresh green peppers, onions and mushrooms then smothered with fried tomatoes and served over rice.
- Blackened Chop Sirloin Steak (Cajun Hot & Spicy)** ..... **\$16.95**  
A select cut of ground beef smothered with sauteed mushrooms, onions and gorgonzola cheese.
- Chicken Piccata** ..... **\$18.95**  
Two tender breasts of chicken sauteed in lemon and wine sauce, served over rice with fresh vegetables.
- Baby Beef Liver** ..... **\$14.95**  
Tender beef liver topped with onions or bacon for a melt-in-your-mouth taste.
- Veal Parmesan** ..... **\$18.95**  
Tender veal over pasta and homemade meat sauce topped with Mozzarella cheese.
- Chicken Parmesan** ..... **\$18.95**  
Tender breast of chicken, lightly battered, over pasta and homemade meat sauce topped with Mozzarella cheese.
- Eggplant Parmesan** ..... **\$16.95**  
Sauteed eggplant in a light batter over pasta with your choice of marinara or meat sauce topped with Mozzarella cheese.
- Two 10 oz. Greek Style Pork Chops (Rich, Robust Seasonings)** .... **\$19.95**  
Seasoned with pepper, cumin and Greek spices, served with apple sauce.
- Two Pork Chops (Center Cut)** ..... **\$19.95**  
Cut from the leanest loins and served with apple sauce.
- Rack of Lamb** ..... **\$25.95**  
Seven bone rack marinated in Rodini's own seasonings and cumin.
- Steak Diane** ..... **\$20.95**  
Sliced medallions of tenderloin, sauteed in a burgundy wine sauce and smothered with mushrooms.

~ BARBEQUE RIBS ~

- Full Slab** ..... **\$19.95**  
Succulent, tender, meaty pork ribs basted to perfection and simmered in our own rich sauce.
- Ribs and Chicken** ..... **\$19.95**  
A sensational combination . . . one-half slab of ribs and two tender chicken breasts.
- Ribs, Shrimp & Deep-Fried Lake Perch** ..... **\$21.95**  
A great combination . . . one-half slab of ribs, jumbo shrimp and fresh deep-fried lake perch.
- Ribs & Shrimp** ..... **\$20.95**  
Another great combination . . . one-half slab of ribs and deep-fried shrimp.

Rare - Red ~ Med. Rare - Pink to Red ~ Med. - Pink Center ~ Med. Well - No Red Well Done - Dark

Not Responsible For Medium Well or Well Done.

**May We Suggest . . .**  
**A Glass of Wine to Compliment Your Meal.**

Ask Your Server for a Complete Wine List

~ **DAILY DRINK SPECIALS** ~  
**\$3.50**

**SUNDAY – Strawberry Daiquiri**

**MONDAY – Margaritas**

**TUESDAY – Lemon Drop Martini**

**WEDNESDAY – Amaretto or Apricot  
Stone Sour**

**THURSDAY – Cosmopolitan**

— Top Shelf Excluded —

**RODINI'S**  
**FEATURES SPECIAL MARTINIS**  
 Ask Your Server About Combinations Created  
 With Liqueurs.

**Cold Beers**

Your Favorite Import or Domestic is  
 Available from Our Bar

**House Wine  
(Nathanson Creek)**  
 Chardonnay, White Zinfandel,  
 Merlot, Cabernet  
 (glass) **\$4.95**

and . . .

**Cocktails**

Expertly Prepared Just for You

~ **BEVERAGES** ~

- Superior Coffee**, Regular or Decaf . . . **\$2.00**
- Espresso** . . . . . **\$3.00**
- Tea**, Hot or Cold . . . . . **\$2.00**
- Cappuccino** . . . . . **\$3.00**
- Assorted Pepsi**, Soft Drinks . . . **\$2.00**
- Caffe Latte** . . . . . **\$3.00**
- Milk** . . . . . **\$2.00**

~ **APPETIZERS** ~

- Flaming Saganaki** . . . A Greek favorite . . . flamed  
at your table. . . . . **\$6.95**
- Fried Eggplant** . . . Tender young eggplant rolled in our  
special batter and deep-fried . . . . . **\$4.95**
- Shrimp Cocktail** . . . Nine fresh shrimp served chilled with  
our own tangy sauce . . . . . **\$7.95**
- Calamari** . . . Lightly breaded and fried, served with  
cocktail sauce (ask server for availability) . . . . . **\$8.95**
- Fried Chicken Livers with BBQ Sauce** . . . . . **\$5.95**
- Homemade Onion Straws** (more than enough  
for two) . . . . . **\$4.95**
- Deep-Fried Mushrooms** (enough for two) . . . Fresh whole  
mushrooms lightly battered and deep-fried, served with  
ranch sauce . . . . . **\$5.95**
- Sauteed Mushrooms** Fresh mushrooms sauteed in lemon,  
wine and butter sauce . . . . . **\$6.95**
- Oysters on the Half Shell** . . . Ask server when  
available . . . . . 6/ **\$8.95**  
Served with cocktail sauce and lemon 12/ **\$13.95**

Most restaurants do not allow separate checks  
on large parties, however for your convenience  
we will make separate checks. Separate checks  
take more time to make and cash out . . .  
Please be patient with your server.  
Sorry . . . We are Not Responsible for Lost Articles.

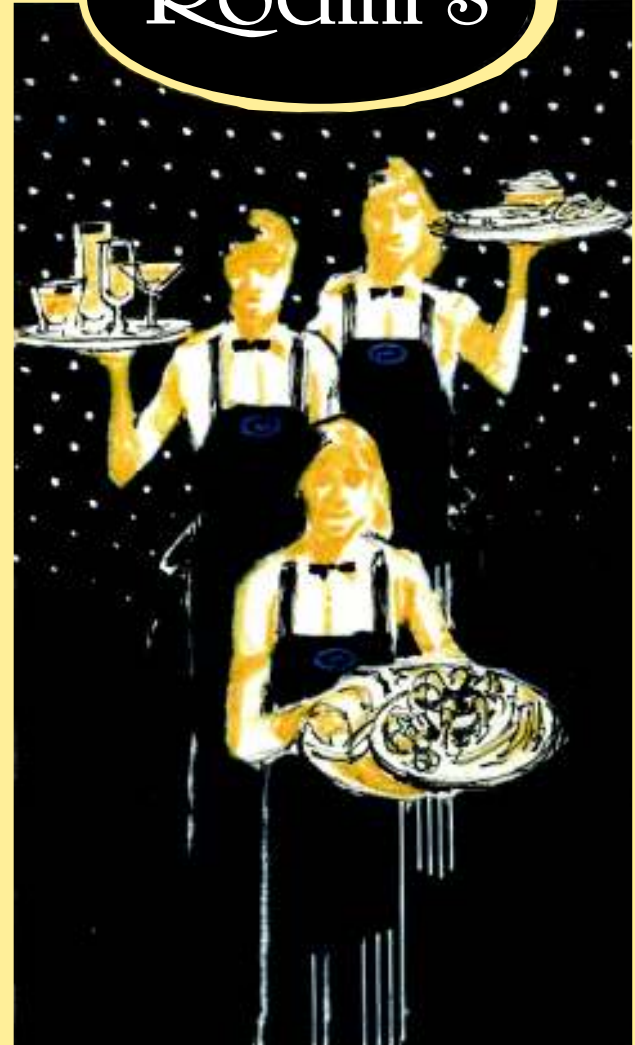
~ **SOUPS AND SALADS** ~

- Caesar Salad** . . . With Dinner . . . **\$3.00** . . . a la carte **\$7.95**
- Greek Salad** . . . With Dinner . . . **\$3.00** . . . a la carte . . . **\$7.95**
- Onion Soup Au Gratin** . . . Rich broth thick with onions,  
topped with melted cheese . . . . . **\$3.50**
- Soup Du Jour** . . . Bowl . . . **\$3.00** . . . Cup **\$1.95**  
Ask your server for today's freshly made soup

~ **ON THE LIGHTER SIDE** ~

- Gyro Sandwich Platter** . . . Seasoned lamb on pita bread  
topped with onions, tomatoes and Rodini's special sauce.  
Served with french fries . . . . . **\$7.95**
- Hamburger** . . . ½ lb. USDA choice ground beef.  
Served with french fries . . . . . **\$7.95**
- Cheeseburger** . . . ½ lb. USDA Choice ground beef topped  
with cheese. Served with french fries . . . . . **\$8.95**
- Appetizer Plate** (enough for two) . . . per person **\$8.95**  
Shrimp cocktail, meatballs, chicken livers, eggplant and garlic  
toast

No splitting or sharing on Fridays or Saturdays,  
thank you.  
Sandwiches, appetizers, and a la carte salads served  
Fridays and Saturdays at the Bar only.



**LOUNGE & RESTAURANT**

*Distinctive Dining*

**SERVING THE FINEST FOOD FOR OVER 39 YEARS**

**MICHIGAN CITY NEWS-DISPATCH READER'S CHOICE AWARDS  
 BEST ALL-AROUND RESTAURANT IN  
 NORTHWEST INDIANA  
 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008**

