

Rooney's Restaurant

90 Henrietta St 14620-1548 · +15854420444 · Updated: Jan 14, 2026

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FEATURED APPETIZERS 10

Vegetarian Butternut Squash Soup	\$5.00
New England Clam And Roasted Corn Chowder	\$6.00
Plantain Crusted Jumbo Shrimp	\$12.00
with mango salsa and curry butter	
House Made Sun Dried Tomato Sausage	\$7.00
with dijon mustard	
Crispy Buttermilk Fried Squid	\$10.00
with orange chili sauce	
Crispy Salmon Spring Roll	\$10.00
with seaweed salad and garlic - soy dipping sauce	
Chilled Malpeque Oysters On The Half Shell	\$12.00
with mignonette and spicy cocktail sauces	
Panko Crusted Crab Cake	\$10.00
with garlic mayonnaise and black bean salad	
Escargots	\$9.00
with wild mushrooms and blue cheese demi glace	
House Made Spinach And Walnut Ravioli	\$7.00
with tomato beurre blanc	

SALADS 8

Caesar Salad	\$6.00
with parmesan and garlic croutons	
Mixed Green Salad	\$5.00
with house vinaigrette, maytag blue cheese available	
Grilled Salad	\$8.00
of portobello mushroom, apple, and eggplant with fresh mozzarella	
Tomato And Fresh Mozzarella Salad	\$6.00
with basil pesto	

Pear Salad	\$7.00
with mixed greens, candied nuts, strawberries and raspberry vinaigrette	
Marinated Beet Salad	\$6.00
with peppered goat cheese	
Bibb Lettuce, Orange, Maytag Blue Cheese And Pistachio Salad	\$6.00
Baby Spinach Salad	\$6.00
with warm bacon - mushroom vinaigrette	

HOUSE SPECIALTIES 16

Plantain Crusted Jumbo Shrimp	\$27.00
with mango salsa and curry butter	
Pan Seared Diver Scallops	\$29.00
with roasted red pepper sunflower cream sauce	
Chestnut Crusted Atlantic Salmon	\$25.00
with apple cider cream sauce	
Hawaiian Monchong French Style	\$27.00
egg battered with lemon sherry sauce	
Blackened Mahi Mahi	\$27.00
with shrimp butter and mashed potatoes	
Blackened Hawaiian Nairagi (orange Marlin)	\$29.00
with roasted pepper - shrimp salsa	
Wood Grilled Strip Steak	\$29.00
with roasted garlic demi glace and truffled mashed potatoes	
Wood Grilled Beef Tenderloin	\$30.00
with duck liver pate, house made worcestershire sauce and mashed potatoes	
Basil Crusted Rack Of Lamb	\$30.00
with bordelaise sauce, apple -dried fruit compote and mashed potatoes	
Crispy Roasted Half Duck	\$25.00
with pink peppercorn - passion fruit glaze and wild rice	
Pan Seared Venison	\$29.00
with dried cherry glaze and goats cheese mashed potatoes	
Mixed Grill Of Lamb Rack, Game Hen, And Beef Tenderloin	\$30.00
with shiitake mushroom demi glace	
Beef Short Rib Osso Buco Style	\$24.00
with natural jus and mashed potatoes	

Wood Grilled Pork Tenderloin	\$22.00
with chipotle barbecue sauce and house made spaetzle	
Chicken Roulade	\$21.00
with shiitake mushroom - ricotta cheese filling and veloute sauce	
House Made Spinach And Walnut Ravioli	\$19.00
with tomato beurre blanc	

DESSERTS 8

Apple And Dried Fruit Crisp	\$6.00
with house made cinnamon ice cream	
Cheese Cake	\$6.00
ask your server for today's flavor	
House Made Ice Cream	\$6.00
ask your server for today's flavors	
Sorbet Sampler	\$6.00
ask your server for today's flavors	
Chocolate Oblivion	\$6.00
with raspberry and vanilla sauces	
Traditional Creme Brulee	\$6.00
Chocolate Bomb	\$6.00
with dark chocolate and caramel mousses	
Dessert Sampler For Two	\$12.00
ask your server for today selection	