

LUCKY ROOSTER

NEW SEASONAL ITEMS COMING SOON

chef inspired recipes and locally sourced ingredients is our main focus here at Lucky Rooster. our goal is to bring flavor back to Battle Creek. locally owned, locally sourced & locally loved.

Appetizers

Fried Calamari 11
spicy tomato butter sauce

Hand Crafted Bread Sticks 8
marinara
*melted cheese blend +2

Fried Fresh Mozzarella 7
marinara + parmesan

Lucky Rooster Dip 9
smoked gouda, craft beer,
brown mustard, bacon, tortilla chips
*flatbread +2

Portobello Fries 12
roasted garlic sauce

Steamed Mussels 10
white wine tomato sauce,
grilled dark horse baguette

Soup + Salads

all salads available as a side or full portion, ask about our soup of the day

Potato Leek 5/7
lucky rooster's signature soup
cup/bowl

Italian Chef Salad 12
artisan lettuce, pepperoni, salami, fontina, swiss, baby tomato,
red onion, celery, carrots, pickled peppers, creamy italian dressing

dressings: burnt lemon vinaigrette, white balsamic vinaigrette,
ranch, creamy italian, caesar

Caesar Salad 11
baby romaine, shaved parmesan, dried cranberry, croutons,
dried tomato, hand crafted caesar dressing

House Salad 9
organic baby greens, fresh strawberries, tomato, red onion, cucumber,
carrot, crouton, pickled peppers, parmesan

salad add ons: steak +7, chicken +4,
salmon +7, grilled portobello +5

Entrees

all entrees served with hand crafted breadstick
gluten free & vegetable noodles available at additional charge, all pasta is hand crafted in house with imported italian flour

Fettuccine Alfredo 13
garlic, parmesan, white balsamic
*chicken +4, steak +7, shrimp +7

Bistro Steak 21
hand selected steak, crispy parmesan polenta,
vegetable medley, pan sauce

Gourmet Mac + Cheese 16
grilled chicken, bacon, mushrooms, cheddar cheese,
gouda, penne pasta

Spaghetti 12
italian tomato marinara, parmesan
*meat sauce +3, italian sausage +4,
vegan italian sausage +6

Seafood Spaghetti 23
sautéed shrimp, calamari, mussels, jumbo sea scallop,
white wine, scampi garlic butter

Pork Spaghetti 18
crispy breaded pork, house made meat sauce,
spaghetti, provolone

Chicken Marsala 18
marsala mushroom cream sauce,
fettuccine pasta, parmesan

Salmon 20
arctic salmon, crispy parmesan polenta, vegetable
medley, champagne herb cream sauce

Pesto Tortellini 17
five cheese tortellini, pesto alfredo,
italian sausage

Friday + Saturday Feature

availability may be limited

Chef Trent's Five Cheese Lasagna 17
mozzarella, provolone, parmesan, romano, ricotta, fresh spinach, béchamel, marinara and alfredo
meat sauce +2

Flatbread

gluten free crust available +4

Milano 12
basil pesto, spinach, mozzarella, crispy bacon, dried
cherry, red onion, smoked blue cheese

Short Rib Alfredo 11
garlic alfredo sauce, braised short rib, caramelized
onions, pickled peppers, mozzarella, oregano

Vegan Italiano 10
sliced apples, dried cranberry, red onions, rosemary,
candied walnuts, green olives, maple garlic sauce

Sandwiches + Burgers

buns proudly sourced from dark horse brewery, gluten free bun available +3

Crispy Pork 10
crispy breaded pork, marinara, basil pesto, provolone,
roasted peppers & onions

Mushroom Swiss Burger 12
local custom burger, garlic sautéed mushrooms, swiss,
lettuce, tomato

Vegan Burger 15
impossible burger, lettuce, tomato,
pickle, vegetable medley

Italian London Broil 13
sliced hand selected steak, caramelized onions, swiss,
roasted garlic spread

Lucky Rooster Burger 12
local burger, smoked gouda, fried pepperoni, lettuce,
tomato, peppers & onions, roasted garlic spread

Portobello Caesar 12
grilled portobello, sautéed onions, dried tomatoes,
fontina, romaine, caesar dressing

Sides

broccoli 3
fingerling potatoes 5

crispy parmesan polenta 3
french fries 5
vegetable medley 3

spaghetti marinara 5
fettuccine alfredo 5

consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness

The Story

Why Lucky Rooster you may ask...

The origin of the story dates back to the early Renaissance period in Florence, Italy.
The leading family in the region was the wealthy and powerful Medici Family, led by their famous patriarch, Lorenzo the Magnificent.

The Medici family's wealth was based on the large amount of land they owned which was worked tirelessly by the peasants from nearby villages.
Considered to be benevolent landowners by the locals, the Medici loved to throw large festivals in celebration of almost anything.

It is said that Lorenzo's younger brother, Guiliano, especially enjoyed doing this.
He was easily convinced to throw a celebration, at even the slightest suggestion.

Their only serious rival for power at this time was the Pazzi Family.
The Pazzi's attempted to gain power in the usual method for the time... ASSASSINATION.

The Pazzi Family had plotted to kill members of the Medici Family on many occasions.
But this time they schemed to kill Guiliano the night after one of his festivals.
They assumed, due to the consumption of copious amounts of wine, he and his bodyguards would be most vulnerable at this moment.

So they had someone suggest to Guiliano that he throw a festival in the small village of Gallina, where one had never been thrown before.
Guiliano agreed, and in the fall of 1478, he and his entourage of bodyguards, cooks, tailors, artists, entertainers, and craftsmen of various trades went to Gallina (which no longer exists today) to throw a festival.

The plan was for the hired assassins to sneak into town late at night and kill Guiliano and his guards.
It probably would have worked too, if it wasn't for those meddling kids!...well, more accurately, meddling roosters!

As luck would have it, the plan missed one critical detail, the fields and yards around Gallina were occupied by a large amount of free roaming roosters. So of course, as roosters do when disturbed in the wee hours, they went crazy... cackling, crowing, flapping around in a great frenzy.
This startled the assassins so much that they froze in panic.
It also woke Guiliano and his entourage, who were able to quickly capture and execute the hired killers.

Guiliano was so thrilled that the town's roosters had warned him, and saved his life, that he threw another festival the following evening.
He ordered his artisans to create ceramic replicas of the rooster and adorn them with various designs to be used as wine vessels.
He gave these to the peasants and his friends for good luck in warding off assassins.

Eventually, after a few more futile attempts to kill Medici family members, the Pazzi's plans were finally exposed.
The members of the Pazzi family were either executed or exiled, and their fortunes were confiscated.

It has since become tradition to give a rooster pitcher to a friend or family member as a wedding or housewarming gift.
You may have even seen one in your mother or grandmother's kitchen.
They are a symbol of good luck and are intended to protect the recipient from trespassers and danger.

Lucky Rooster was born out of this same tradition, in regard to family, community, and hand-crafted product, with a major dose of old-fashioned luck mixed in.

Now we hope you never need protection from assassins.
Nevertheless, it is our intent to share our great food, hospitality, and good fortune with you, our guests.

Welcome to Lucky Rooster Kitchen & Cocktails.

