

appetizers

- hummus platter**
Greek Yogurt & Garbanzo Blend, Cucumber Relish, Mediterranean Olives, Grilled Pita 8
- shrimp cocktail**
Bloody Mary Sauce, Fresh Horseradish 10
- pan-seared scallops**
Summer Sweet Corn Cakes, Cucumber Salad, Honey-Jalapeño Vinaigrette 11
- baked spinach-artichoke dip**
Parmesan-Garlic Cream, Grilled Baguette 8
- crispy calamari**
Fried Peppers, Spicy Garlic & Honey Mustard Dips 9
- sushi shots, sushi shots, sushi shots** +
Ahi Tuna Tartare, Crispy Wonton Cups, Avocado Salsa, Wasabi, Soy Drizzle 9
+ i.e. say that three times fast!

soup / salads

- today's soup** 5
- carolina crab bisque** 6
Smooth, Creamy & Rich
- rosewood salad**
Mozzarella, White Balsamic Vinaigrette 5
- chop chop**
Iceberg, Bacon, Egg, 1,000 Island Dressing 6
- tomato mozzarella**
Vine-Ripened Tomatoes, Buffalo Mozzarella, Basil Pesto, Balsamic Reduction 7
- grilled chicken with berries**
Baby Spinach, Strawberries, Blackberries, Lake Erie Creamery Goat Cheese, Marcona Almonds, Champagne Vinaigrette 13
- sesame chicken**
Grilled Breast, Cashews, Mandarin Oranges, Edamame, Crisp Wontons, Sesame Vinaigrette 11
- fire-grilled salmon**
Mixed Greens, Artichokes, Hearts of Palm, Bacon, Gorgonzola, Pine Nuts, White Balsamic 14
- seared ahi tuna**
Seared RARE w/House Spices, Mediterranean Salad - Olives, Tomato, Red Onion, Roasted Potatoes, Local Feta, Basil Vinaigrette 16

***Items served raw or undercooked.**
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Guests with known food allergies should alert their server prior to ordering.

cocktails

- rosewood cosmo**
Sky Citrus, Chambord, Organic Rose Water, Fresh Lemon 8
- sapphire collins**
Bombay Sapphire, San Pelligrino, Sparkling Lemon Soda, Fresh Lemon 8
- peach mojito**
Bacardi Red Peach Rum, Peach Purée, Muddled Mint & Lime 9
- ultimate long island**
Grey Goose Vodka, Bombay Sapphire, Bacardi Rum, Patrón Citrónge, Red Bull Cola, Candied Lemon 10
- fire orchid mimosa**
Grey Goose L'Orange, Peach Schnapps, Orchid Elixir, Champagne, Fresh Orange, Edible Orchid 9
- melange et tois**
Grey Goose Pear, Pear Purée, Pineapple Juice, Chambord 9
- little black dress**
Prairie Organic Vodka, Crème de Mure, Rosé Syrup, Citrus Water, Lime 9

little black dress

rosewood GRILL

specialties

small rosewood salad or today's soup with your entree \$3

- roisserie chicken**
All-Natural Park Farms Half Chicken, Roasted Garlic & Smoked Gouda Potatoes, Braised Spinach, Natural Jus 16
- idaho brook trout**
Pan-Seared, Shrimp & Wild Rice Pilaf, Julienne Vegetable Sauté, Citrus Butter 18
- cedar-planked jail island salmon**
Stone Hearth Baked w/Whipped Potatoes, Grilled Asparagus & Roasted Lemon Vinaigrette 19
- great lakes walleye**
Herb-Crusted, Julienne Vegetable Sauté, Crock of Lobster Mac n' Cheese 19
- shrimp and scallop sauté**
Sea Scallops & Tiger Shrimp, Lobster Velouté, Mushroom & English Pea Risotto 23
- cashew-crusted tofu**
Soy Marinated, Seven Grain Pilaf, Steamed Asparagus, Sweet Thai Chili Sauce 14
- grilled chicken penne**
Extra Virgin Olive Oil & Fresh Herbs, Grilled Zucchini, Summer Squash & Asparagus, Roasted Tomato, Caramelized Onion 15
- lobster ziti**
Maine Lobster, English Peas, Forest Mushrooms, Tomato, Parmesan Cheese, Ziti Pasta, Lobster Cream Sauce 18
- baby back ribs**
One Pound of Fall off the Bone Ribs, Sweet & Spicy Asian BBQ, Truffle-Cilantro Slaw, Lime Zested Sea Salt Potato Chips 19
- from the grill**
- maui ribeye**
Certified Angus Beef®
Sweet Ginger-Soy Glaze, Grilled Pineapple, Roasted Yukon Golds, Maui Onion Rings 28
- rosewood sirloin**
Certified Angus Beef®
House Cut, Roasted Asparagus, Aged Cheddar Mashers, Cabernet Reduction 18
- center-cut filet mignon**
Center-Cut - USDA Choice®
Roasted Garlic-Smoked Gouda Redskins, Braised Spinach, Red Wine Demi-Glace 24
- thick-cut pork chop**
All Natural - White Marble Farms Pork®
Bourbon-Spiked Grilled Peaches, Rosemary Roasted Yukon Golds 17

craft beer

- Brooklyn Local 1 (25 oz.)
Brooklyn Brown Ale
Chimay Blue Cap
Dogfish Head 60 Minute IPA
Dogfish Head 90 Minute IPA
Duvel Belgian Ale
Great Lakes Burning River Pale Ale
Great Lakes Dortmund Gold Lager
Left Hand Sawtooth Ale
Lion Brewing Steigmeyer Amber
Ommegang 3 Philosophers
Rogue Dead Guy Ale
Samuel Smith Organic Lager
Stone Pale Ale
Thirsty Dog Old Leghumper Porter
Victory Hop Devil IPA

rosewoodgrill.com

flatbreads

our 575 degree stone hearth oven renders a rustic Tuscan style crust - distinctly charred, yet soft

- tomato-basil**
Roasted Tomatoes, Basil Pesto, Buffalo Mozzarella 9
- exotic mushrooms w/ brie**
Roasted Garlic Aioli, Creamy Brie 10
- buffalo chicken**
Rotisserie Chicken, Creamy Buffalo Sauce, Celery & Carrots, Bleu Cheese 11
- sicilian**
Roasted Red Pepper Marinara, Shredded Mozzarella, Caramelized Onions, Smoked Poblanos & Spicy Sausage 11

sandwiches

- killer french dip**
Shaved Prime Rib, Gruyere Cheese, Toasted French Roll, Au Jus 14
- grilled mediterranean chicken**
Roasted Peppers, Spinach, Mozzarella, Basil Pesto, Toasted Stirato Roll 9
- great lakes walleye**
Rosewood Red® Beer Batter, House Slaw, Rémoulade, Sea Salt Potato Chips 13
- rosewood burger**
Char-Grilled, Toasted Challah Bun, Smoked Applewood Bacon, Aged Cheddar 10
- southwest burger**
Roasted Poblanos, Sharp Cheddar, Smoked Chorizo, BBQ Dipping Sauce 13
- mushroom & baby swiss burger**
Wild Mushroom Sauté, Caramelized Sweet Onions 9
- all burgers are 100% Certified Angus Beef®**

sides

- hand-cut fries 4
sweet onion rings 5
lobster mac n' cheese 7
roasted garlic & smoked gouda potatoes 5
wild mushroom & english pea sauté 5
grilled asparagus w/lemon 6

dessert

- chocolate "moose" 7
peach cobbler w/butter pecan ice cream 6
pineapple "not upside-down" cake 6
tahitian vanilla crème brûlée 6
picnic style strawberry shortcake 6
all desserts made in-house

beer on tap

- Magic Hat #9
Guinness Stout
Brooklyn Brewery Lager
Sam Adams Summer Ale
Thirsty Dog - Rosewood Red

import and...

- Amstel Light
Buckler NJA
Corona
Heineken
Bud & Bud Light
Coors - Silver Bullet
Miller Lite & MGD 64

ask about gift certificates, group lunches and private dining in our rosewood room