

**lunch  
express  
10**

**soup**  
today's soup  
roasted tomato bisque

**salad**  
rosewood  
caesar  
iceberg wedge

**sandwich**  
ahi tuna & avocado  
mini cheddar burger  
today's sandwich

**appetizers**

**baked spinach-artichoke dip**  
Parmesan Cream,  
Rosemary Flatbread Crisps 9.5

**crispy calamari**  
Fried Banana Peppers,  
Creamy Garlic & Honey Mustard Dips 10

**sushi shots, sushi shots, sushi shots** +  
Ahi Tuna Tartare, Crispy Wonton Cups,  
Avocado Salsa, Wasabi, Soy Drizzle 9.5  
+ i.e. say that three times fast!

**hummus, hummus & pita**  
Greek Yogurt Blend & Red Pepper Blend,  
Grilled Pita, Cuke Relish,  
Mediterranean Olives 7.5

**soup / salads**

**roasted tomato bisque**  
Organic Muir Glen Tomatoes,  
Smoked "Moody Blue" Cheese Garnish 3/5

**today's soup** 4/6

**rosewood salad**  
Mozzarella, White Balsamic Vinaigrette 6

**iceberg wedge**  
Deviled Egg, Applewood Smoked Bacon,  
Bermuda Onion, 1,000 Island Dressing 6.5

**oriental chicken**  
Romaine & Arugula, All Natural Marinated Chicken,  
Mango, Avocado, Tomato, Toasted Peanuts,  
Lo Mein Noodles & Sesame-Ginger Dressing 12.5

**fire-grilled salmon**  
Mixed Greens, Artichokes,  
Bacon, Hearts of Palm,  
Gorgonzola, Pretzel Croutons,  
White Balsamic 14.5

**seared ahi tuna**  
Seared RARE w/House Spices &  
Mediterranean Salad  
Olives, Tomato, Red Onion,  
Roasted Potatoes, Local Feta,  
Basil Vinaigrette 15.5

**lunch served  
friday and saturday**

**specialties**

**idaho brook trout**  
Pan-Seared, Julienne Veggie Sauté,  
Chardonnay Butter Sauce 14

**"smokehouse" medallion**  
Proprietary Spice Blend,  
Sweet Potato Mashers, Sautéed Spinach 12.5

**cashew-crusted tofu**  
Soy Marinated, Sweet Potato Mashers,  
Sautéed Edamame, Thai Chili Sauce 12

**faroe island salmon**  
Grilled w/Roasted Garlic Mashers,  
Julienne Vegetable Sauté, Citrus Butter 14.5

**grilled tiger shrimp**  
House Mashers, Szechuan Beans,  
Roasted Garlic Butter 13

**8-hour oven-braised short rib**  
Savory Mushroom Bread Pudding,  
Braised Spinach, Natural Jus 12

**lobster-chicken ziti**  
Coldwater Lobster, Grilled Chicken,  
Baby Spinach, Forest Mushrooms,  
Roasted Tomato, Parmesan Cheese,  
Lobster Cream Sauce 13.5

**blackened sirloin strip**  
*Certified Angus Beef*®  
Roasted Garlic Mashers,  
Green Beans, Cabernet Demi 19.5

**lunch sides**

**lobster mac n' cheese** 8

**hand-cut fries** 4

**szechuan green beans** 6

**flatbreads**

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

**tomato-basil**  
Organic Muir Glen Tomatoes,  
Basil Pesto, Mozzarella 9.5

**exotic mushrooms w/brie**  
Roasted Garlic Aioli, Creamy Brie 11.5

**buffalo chicken**  
Rotisserie Chicken, Creamy Buffalo Sauce,  
Celery & Carrots, Blue Cheese 10.5

**sandwiches**

**killer french dip**  
Shaved Prime Rib,  
Grand Cru Gruyere Cheese,  
Toasted French Roll, Au Jus, House Chips 15.5

**house-made veggie burger**  
Black Beans, Brown Rice & Other Secret Stuff,  
Alpine Lace Swiss, 8 Grain Ciabatta,  
Rosewood Side Salad 9.5

**boston blue cod**  
Rosewood Red® Beer Battered & Fried,  
House Slaw, Rémoulade, House Chips 11.5

*our 1/2 lb. burgers are  
100% Certified Angus Beef*®



**all american burger**  
Char-grilled, Orlando Bakery Bun,  
American Cheese, Traditional Toppings 9

**rwg's bacon-cheddar burger**  
Smoked Applewood Bacon,  
Widmer 4 Year Aged Cheddar 11.5

**mushroom & baby swiss burger**  
Wild Mushroom Sauté, Caramelized Sweet Onions 10

**smoky-spicy burger**  
House Spices, Grilled Onions, Jalapeño,  
Gruyere Cheese, Chipotle Aioli, House Slaw 11.5

*- all burgers served with house chips -*

RW 02-01-12

**cocktails**

**rosewood cosmo**  
Absolut Citron, Chambord,  
Organic Rose Water, Fresh Lemon 9

**303 julep**  
Buffalo Trace, Domaine de Canton,  
Mint Syrup, Lemon, Peach Bitters 8

**mai tai**  
Bacardi 8, Orange Curacao, Frangelico,  
Myer's Dark, Pineapple, Orange 8

**angel's fizz**  
Centenario Rosangel, Noval Black, Agave Nectar  
Fresh Pomegranate & Lemon, Egg White 8

**moscow mule**  
Hangar One Vodka,  
Ithaca Ginger Beer, Fresh Lime 8

**mill cocktail**  
Absolut Ruby Red, Campari,  
Lemon, Orange, Grapefruit Bitters 8

**little black dress**  
Three Olives Vodka, Chambord,  
Rosé Syrup, Citrus Water, Lime 10

RW 01-27-12

**craft beer**

Brooklyn Local 1 (25 oz.)

Brooklyn Brown Ale  
Duvel Belgian Ale

Goose Island Honker's Ale

Goose Island 312 & India Pale Ale

Great Lakes Pere Jacques & Pepe Nero

Great Lakes Burning River Pale Ale

Great Lakes Dortmund Gold Lager

Lindemans Framboise

Lion Brewing Steigmeyer Amber

Ommegang 3 Philosophers

Orval Belgian Trappist

Rogue Dead Guy Ale

Samuel Smith Organic Lager

Sierra Nevada Torpedo

Thirsty Dog Old Leghumper Porter

Victory Hop Devil IPA

**beer on tap**

Blue Moon Belgian White


Brooklyn Brewery Lager

Chimay Triple

Guinness Stout

Magic Hat #9

Sam Adams Seasonal

 Rosewood Red - Thirsty Dog

**import and...**

Amstel Light

Buckler N/A

Corona

Heineken

Bud & Bud Light & Select 55

Coors Silver Bullet

Miller Lite & MGD 64

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

**rosewoodgrill.com**

*\*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.