



TURNER'S MILL

# ROSEWOOD GRILL HUDSON PRIVATE EVENTS



rosewood  
GRILL

# ROOMS & CAPACITIES

The **Rosewood Room** provides a completely private setting in a contemporary boardroom-style space, accompanied by a view into the wine cellar. The space is truly an intimate venue perfect for any occasion. The room accommodates a **maximum capacity of 16 guests** with amenities including LED flat screen, dedicated service and personalized menus.

The **Mill Room** is a semi-private room adjacent to the main dining room accommodating a **maximum of 32 guests**. The space carries over from the dining room combining the original mill sandstone walls paired with contemporary furnishings and accents. Dedicated service and personalized menus create the perfect venue for business dinners, celebrations and family events.





# STARTERS & SHAREABLES

## DEVEILED EGGS

applewood smoked bacon, creole mustard - *\$18 per dozen*

## SMOKED SALMON DIP

smoked pacific salmon, warm tortilla chips - *\$55 per quart*

## JUMBO SHRIMP COCKTAIL\*

bloody mary cocktail sauce - *\$39 per dozen*

## PIGS IN A BLANKET

wagyu beef hot dogs, puff pastry, truffle mustard - *\$28 per dozen*

## COCONUT CRUSTED SHRIMP

sweet & sour chili sauce - *\$29 per dozen*

## BURGER SLIDERS

aged cheddar, dill pickle, secret sauce, brioche bun - *\$65 per dozen*

## CRUDITIE

various vegetables with dip - *\$4 per person*

## CHARCUTERIE\*

selection of artisan cheeses, fruits, crackers, accoutrements - *\$10 per person*

*\*requires a minimum of 24 hours notice. Tax & gratuity not included*

# BRUNCH MENU

**\$30 PER PERSON**

## *FOR THE TABLE*

deviled eggs, millionaire's bacon, monkey bread

## *ENTREES - CHOOSE ONE*

### PEACHES & CREAM FRENCH TOAST

peach compote, toasted almonds, blueberries, cream cheese mouse, Ohio maple syrup

### CHICKEN & WAFFLES

buttermilk fried chicken, belgian waffles, bourbon maple syrup

### SMOKED SALMON SCRAMBLE

smoked salmon scrambled eggs, herb boursin, scallions, asparagus

### SHORT RIB HASH

caramelized peppers onions, redskins, fried eggs, creamy horseradish

### BREAKFAST BURGER

bacon, fried egg, cheddar, tomato, brioche bun, fries

### SALMON SALAD

almonds, feta, artichokes, peppers, olives, tomatoes, lemon dressing

*Tax & gratuity not included*



# LUNCH MENU

*Lunch is only offered for private events booked in advance*

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**\$40 PER PERSON**

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## *STARTER*

### MIXED GREENS

sunflower seeds, tomato, cucumber, red onion, honey lemon chardonnay dressing

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## *ENTREE - CHOOSE ONE*

### GULF OF MAINE SALMON

mashed rose potatoes, asparagus

### CHICKEN ANNA

almond basmati pilaf, asparagus, roasted lemon herb pan sauce

### BEEF TENDERLOIN

mashed rose potatoes, asparagus

### LOBSTER FETTUCCHINE

asparagus, tomatoes, basil, parmesan, basil lobster cream

*Tax & gratuity not included*



# DINNER MENU

**\$60 PER PERSON**

## *STARTER*

### MIXED GREENS

sunflower seeds, tomato, cucumber, red onion, honey lemon chardonnay dressing

## *ENTREE - CHOOSE ONE*

### GULF OF MAINE SALMON

sweet corn succotash, french green beans, dill buttermilk sauce

### LOBSTER FETTUCINE

chopped maine lobster, asparagus, basil lobster cream

### CHICKEN ANNA

almond basmati pilaf, asparagus, roasted lemon herb pan sauce

### SMOKED DUROC PORK CHOP

roasted sweet corn succotash, snap peas, dijon peach glaze

### FILET MIGNON

7 oz., asparagus, roasted garlic mashed potatoes, bourbon peppercorn sauce

## *DESSERT - CHOOSE ONE*

### CHOCOLATE CAKE

### NEW YORK CHEESECAKE

*Tax & gratuity not included*





# DINNER MENU

**\$70 PER PERSON**

## ***STARTER - CHOOSE ONE***

### **LOBSTER BISQUE**

chopped maine lobster, sherry, chives

### **MIXED GREENS**

sunflower seeds, tomato, cucumber, red onion, honey lemon chardonnay dressing

## ***ENTREE - CHOOSE ONE***

### **HERB CRUSTED WALLEYE**

snap peas, marble potatoes, cauliflower puree, roasted pepper vinaigrette

### **TWIN LOBSTER TAILS**

two 6 oz tails, asparagus, roasted garlic mashed potatoes, lemon butter

### **CHICKEN ANNA**

almond basmati pilaf, asparagus, roasted lemon herb pan sauce

### **FILET MIGNON**

7 oz., asparagus, roasted garlic mashed potatoes, bourbon peppercorn sauce

### **DELMONICO RIBEYE**

14 oz., asparagus, roasted garlic mashed potatoes, bourbon peppercorn sauce

## ***DESSERT - CHOOSE ONE***

### **CHOCOLATE CAKE**

### **NEW YORK CHEESECAKE**

*Tax & gratuity not included*

# DINNER MENU

**\$80 PER PERSON**

## *STARTER - CHOOSE ONE*

### LOBSTER BISQUE

chopped maine lobster, sherry, chives

### MIXED GREENS

sunflower seeds, tomato, cucumber, red onion, honey lemon chardonnay dressing

## *ENTREE - CHOOSE ONE*

### ALASKAN HALIBUT

lobster risotto, french green beans, lemon butter sauce

### SEARED SCALLOPS

roasted tomato & spinach risotto, lemon oil, balsamic reduction

### CHICKEN ANNA

almond basmati pilaf, asparagus, roasted lemon herb pan sauce

### SURF & TURF

maine lobster tail, twin filet medallions, asparagus, mashed potatoes

### 10 oz. CAB Filet

10 oz., asparagus, roasted garlic mashed potatoes, roasted shallot butter

## *DESSERT - CHOOSE ONE*

### CHOCOLATE CAKE

### NEW YORK CHEESECAKE

*Tax & gratuity not included*







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