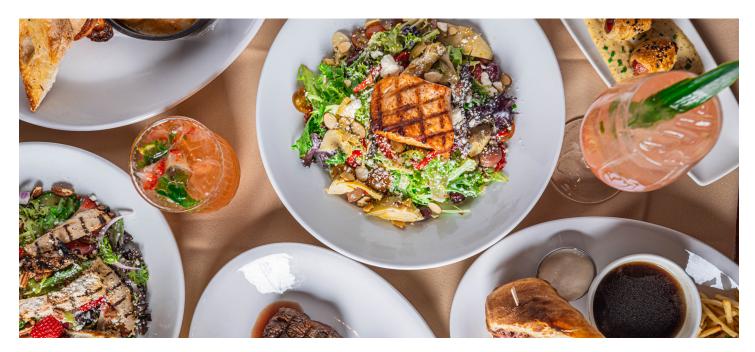


ROOMS & CAPACITIES

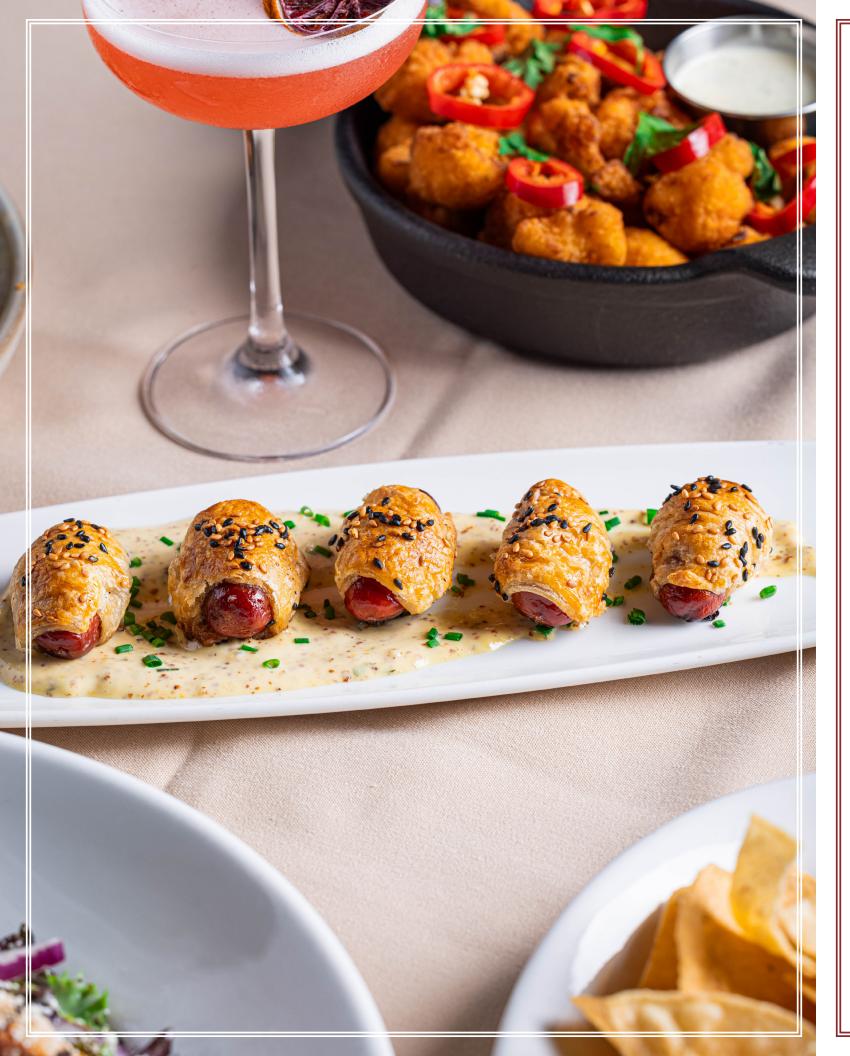
The **Rosewood Room** provides a completely private setting in a contemporary boardroom-style space, accompanied by a view into the wine cellar. The space is truly an intimate venue perfect for any occasion. The room accommodates a **maximum capacity of 16 guests** with amenities including LED flat screen,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

DEVILED 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

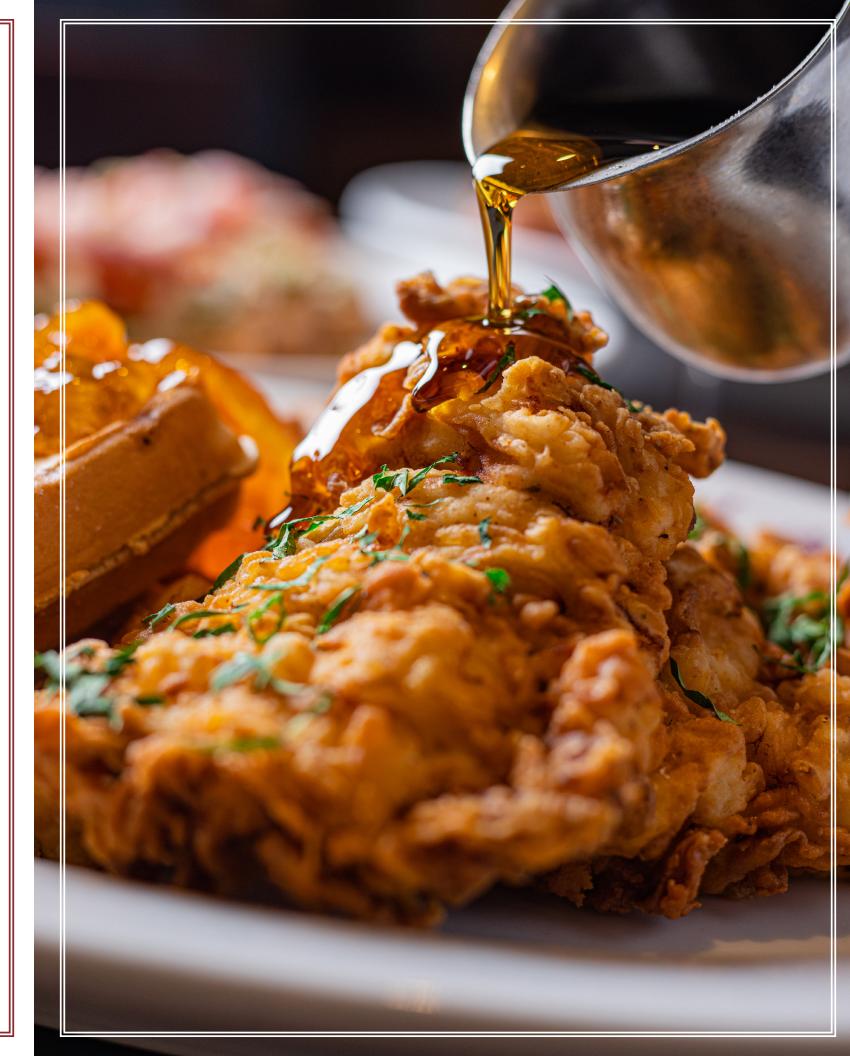
caramelized peppers onions, redskins, fried eggs, creamy horseradish

BREAKFAST BURGER

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

SALMON SALAD

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





LUNCH MENU

Lunch is only offered for private events booked in advance

\$40 PER PERSON

STARTER

MIXED GREENS

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

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 FETTUCCINE

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

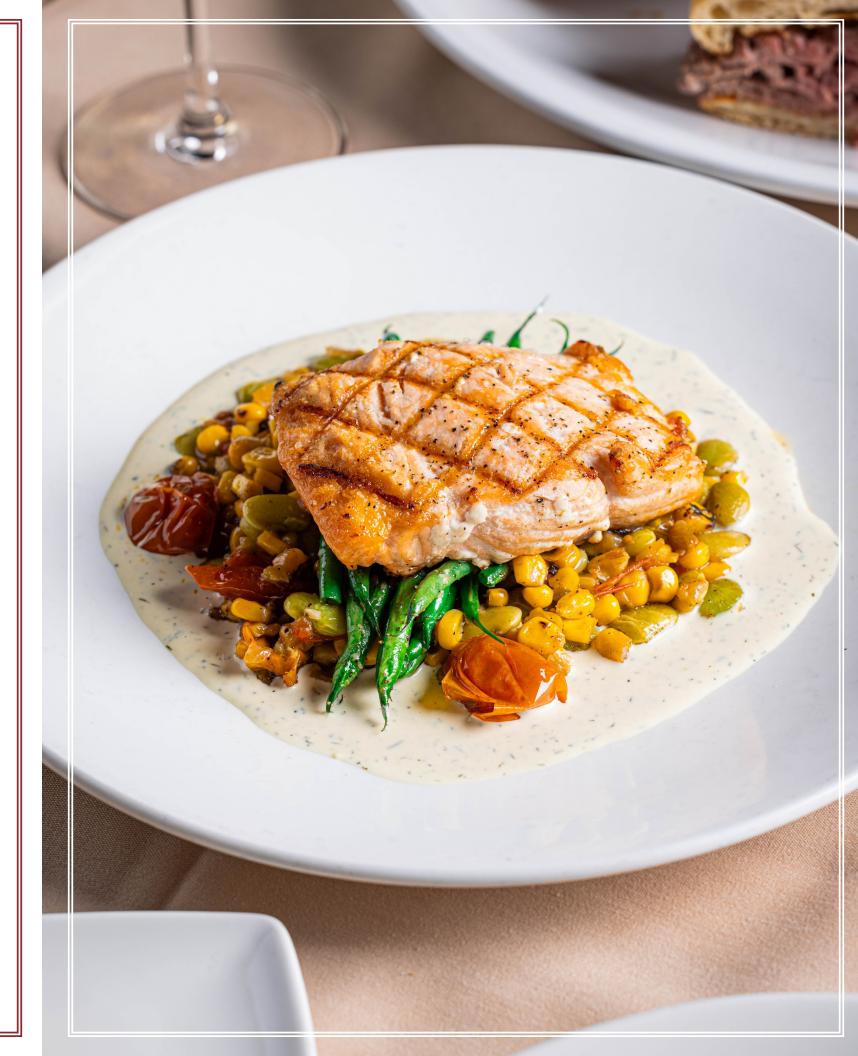
FILET MIGNON

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

DESSERT - CHOOSE ONE

CHOCOLATE CAKE

NEW YORK CHEESECAKE





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





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