

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 11.5
+ i.e. say that three times fast!

chilled bacon & eggs

Half A Duz O'Deviled Eggs
w/Whole Grain Mustard, Bacon & Spicy Sriracha 7

salsa & guac

Tomato-Mango Salsa & Traditional Guacamole
served with Warm Corn Chips 9

soup / salads

roasted tomato bisque 5

Organic Muir Glen Tomatoes,
Smoked "Moody Blue" Cheese Garnish

today's soup 6

rosewood salad

Mozzarella, White Balsamic Vinaigrette 6

iceberg wedge

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

caesar

Chopped Romaine, Caesar Dressing,
Parmesan, Ciabatta Croutons 6

berries & balsamic

Baby Spinach, Seasonal Berries,
Lake Erie Creamery Goat Cheese, Almonds
Balsamic Vinaigrette 8

oriental chicken

Romaine & Arugula, 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

shrimp & quinoa

Gulf White Shrimp, Baby Spinach,
Lemon Quinoa, Oranges, Seedless Grapes,
Red Onion & Cashews with
Aged Sherry Vinegar and EVOO 14

*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.

RW 04-05-12

cocktails

rosewood cosmo

Absolut Citron, Chambord,
Organic Rose Water, Fresh Lemon 9

mill cocktail

Absolut Ruby Red, Campari,
Lemon, Orange, Grapefruit Bitters 8

mai tai

Mount Gay Eclipse Rum, Frangelico,
Myer's Dark, Pineapple, Orange 8

noir manhattan

Maker's 46, Carpana Antica Vermouth,
Noval Black, Barrel Aged Bitters 9

orange blossom

Three Olives Orange & Pomegranate,
Fresh Lemon, OJ, Prosecco Float 8

moscow mule

Hangar One Vodka,
Fever Tree Ginger Beer, Fresh Lime 8

91 & spicy

Hangar One Chipotle Vodka, Raspberry Puree,
Fresh Lime, Bubbles 8

RW 05-01-12

rosewood GRILL

rosewood salad, caesar salad or
today's soup with your entree \$4

specialties

roisserie chicken

All-Natural Half Chicken,
Aged Cheddar Mashers,
Natural Jus 17.5

cashew-crusted tofu

Soy Marinated, Sweet Potato Mashers,
Sautéed Edamame, Thai Chili Sauce 15

cedar-planked salmon

Stone Hearth Baked Faroe Island Salmon
w/Roasted Garlic Mashers,
Grilled Asparagus & Lemon Vinaigrette 19

great lakes walleye

Herb-Crusted, Spring Pea Risotto,
Julienne Vegetable Sauté, Citrus Butter 21

jumbo gulf white shrimp

Sautéed with House Mashers, Green Beans,
Roasted Garlic Butter 23

lobster ziti

Coldwater Lobster, Baby Spinach,
Roasted Tomato, Mushrooms, Parmesan,
Ziti Pasta, Lobster Cream Sauce 18.5

idaho brook trout

Pan-Seared, Julienne Vegetable Sauté,
Chardonnay Butter Sauce 17

from the grill

baby back ribs

One Pound of Fall off the Bone Ribs,
Sweet & Spicy BBQ, House Cole Slaw,
Sea Salt Potato Chips 19

twin "smokehouse" filets

Proprietary Spice Blend, Sweet Potato Hash
with Roasted Red Peppers & Spring Peas,
House Steak Sauce 23

sliced steak

Certified Angus Beef® Strip Steak, Parmesan Fries,
Warmed Tomato-Basil-Balsamic Relish 19

rosewood sirloin strip

Certified Angus Beef® House Cut, Grilled Asparagus,
Aged Cheddar Mashers, Cabernet Reduction 19.5

center-cut filet mignon

USDA Choice®
Roasted Garlic Mashers,
Braised Spinach, Red Wine Demi-Glace 27.5

thick-cut pork chop

All-Natural - White Marble Farms Pork®
Savory Mushroom Bread Pudding,
Gremolata, Red Wine Demi-Glace 19

craft beer

Brooklyn Local 1

Chimay Blue Cap

Great Lakes Commodore Perry IPA

Great Lakes Dortmund Gold Lager

Great Lakes Edmund Fitzgerald Porter

Great Lakes Seasonal

Lindemans Framboise

Rogue Dead Guy Ale

Rogue Morimoto Imperial Pilsner

Samuel Smith Organic Lager

Sierra Nevada Pale Ale

Sierra Nevada Torpedo IPA

Thirsty Dog Old Leghumper Porter

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

rosewoodgrill.com

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

rustic italian

Sweet Sausage, Roasted Peppers,
Caramelized Onions, Garlic, Herbs, EVOO 10

sandwiches

killer french dip

Slow-Roasted Prime Rib,
Grand Cru Gruyere Cheese, French Roll, Au Jus,
Hand Cut Pure Gold Fries 15.5

boston blue cod

Rosewood Red® Beer Battered & Fried, House Slaw,
Rémoulade, Sea Salt Potato Chips 11.5

house-made veggie burger

Black Beans, Brown Rice & Other Secret Stuff,
Alpine Lace Swiss, 8 Grain Ciabatta,
Rosewood Side Salad 9.5

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 Mushrooms, Caramelized Sweet Onions 10

smoky-spicy burger

House Spices, Grilled Onions, Jalapeño,
Gruyere Cheese, Chipotle Aioli, House Slaw 11.5

~ all burgers served with hand cut pure gold fries ~

sides

lobster mac n' cheese 8

szechuan green beans 6

hand cut pure gold fries 4

loaded baker 5

grilled jumbo asparagus 6

dessert 6 each

rwg's chocolate "moose"
strawberry-rhubarb crisp
chocolate-espresso cheesecake
tahitian vanilla crème brûlée

~ all desserts made in-house ~

beer on tap

Blue Moon Belgian White Ale
Duvel Single

Leinenkugel Summer Shandy

Sam Adams Angry Orchard Crisp Apple Cider

Sam Adams Seasonal

Victory Hop Devil Ale

Rosewood Red - Thirsty Dog

import and...

Amstel Light
Buckler N/A
Bud & Bud Light
Coors Light
Corona
Guinness Draught
Heineken
Michelob Ultra
Miller Lite
Molson Canadian
Newcastle Brown Ale
Sam Adams Boston Lager
Stella Artois
Yuengling Lager