

**lunch
express
10**

soup
today's soup
roasted tomato bisque

salad
rosewood
caesar
iceberg wedge

sandwich
tuna & swiss melt
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
- salsa & guac**
Tomato-Mango Salsa & Traditional Guacamole
served with Warmed Corn Chips 9

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
- caesar**
Chopped Romaine, Caesar Dressing,
Parmesan, Ciabatta Croutons 6
- w/chicken** 9
w/salmon 13
- 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
- shrimp & quinoa**
Gulf White Shrimp, Baby Spinach,
Lemon Quinoa, Oranges, Seedless Grapes,
Red Onion & Cashews with
Aged Sherry Vinegar and EVOO 14

RW 04-06-12

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

**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 Hash
with Roasted Red Peppers & Spring Peas,
House Steak Sauce 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
- great lakes walleye**
Herb Crusted, Spring Pea Risotto,
Citrus Butter 16
- baby back ribs**
1/2# of Fall Off the Bone Ribs, Sweet & Spicy BBQ,
House Cole Slaw, Sea Salt Potato Chips 11
- 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
- rustic italian**
Sweet Sausage, Roasted Peppers,
Caramelized Onions, Garlic, Herbs, EVOO 10
- 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 -*

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

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rosewoodgrill.com

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...

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

***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.