



cocktail creations

- rosewood cosmo**
Ciroc Vodka, Framboise, Rosewater, Lemon Juice 8
- cherry margarita**
Centenario, Patrón Citrónge, Lemon-Lime Juice 8
- thyme collins**
Tito's Handmade Vodka, Lemon-Lime Juice, Thyme 7
- sapphire 11** Voted "Cleveland's Best Cocktail" 2009 - GQ Magazine!
Bombay Sapphire, Kummel, Fresh Lemon, Riesling Syrup 9

classics revisited

- between the sheets** Harry's Bar, New York, 1930's
Bacardi Light Rum, Martell VS, Patrón Citrónge, Lemon 8
- sazerac** Sazerac Coffee House, New Orleans, 1830's
Old Overholt Rye Whiskey, Absinthe, Peychaud's 8
- aviation** Hotel Wallick, New York, 1916
Plymouth Gin, Luxardo Maraschino Liqueur, Lemon Juice 9
- little black dress** Rosewood Grill, Hudson, Ohio, 2009
Prairie Vodka, Crème de Mure, Riesling Syrup,
Lime, Citrus Water 9

beer

- craft**
- Brooklyn Local 1 (25 oz.)
Brooklyn Brown Ale
Bluegrass Bourbon Barrel Stout
Chimay Blue Cap
Dogfish Head 60 Minute IPA
Duvel Belgian Ale
Left Hand Sawtooth Ale
Lion Brewing Steigmeyer Amber
North Coast Red Seal Ale
Ommegang 3 Philosophers
Rogue Juniper Pale Ale
Samuel Smith Organic Lager
Stone Pale Ale
Thirsty Dog Old Leghumper Porter
Victory Golden Monkey

import and...

- Amstel Light
Buckler N/A
Corona
Heineken
Bud & Bud Light
Coors - Silver Bullet
Miller Lite & MGD 64
- on tap**
- Magic Hat #9
Guinness Stout
Brooklyn Brewery Lager
Great Lakes Dortmunder
Thirsty Dog - Rosewood Red

appetizers

- cheese trio**
Chef Matt's Playlist - Local & Regional 8
- baked goat cheese w/stone hearth bread stix**
"Crocked" w/ Sweet Red Pepper Sauce 7
- sushi shots, sushi shots, sushi shots ****
Ahi Tuna Tartare, Wonton Cup, Wasabi, Avocado Salsa 9
- shrimp cocktail**
Bloody Mary Sauce, Fresh Horseradish 10
- pan-seared jumbo scallops**
Sweet Potato Purée, Wild Mushrooms, Parsnip Chips 11
- crispy calamari**
Fried Peppers, Honey Mustard & Spicy Garlic Dips 8
- beef and barley soup**
Slow Cooked, Hearty and Rich 5
- + i.e. say that three times fast!*

flatbreads

- our 575 degree oven renders a rustic Tuscan style crust hand-tossed for a perfect dough: charred & crispy, yet soft*
- exotic mushrooms w/brie**
Mushroom Ragout, Roasted Garlic Aioli, Creamy Brie 8
- my big fat greek flatbread**
Olive Tapenade, Marinated Artichokes,
Fire-Roasted Peppers, Lake Erie Creamery Feta 9
- buffalo chicken**
Spicy Rotisserie Chicken, Scallions, Bleu Cheese 9

desserts

- All rosewood desserts are house made

- rosewood sugar shack** 7
Chambord & Sugar Roasted Red Grapes,
Creamy Mascarpone, Sweet Vanilla Bianco
- pineapple "not upside-down" cake** 6
- tahitian vanilla crème brûlée** 6
- apple walnut cobbler** 6 **chocolate "moose"** 6

Guests with known food allergies should alert their server prior to ordering.

rosewoodgrill.com

small salads

- rosewood**
Fontiagio Cheese, White Balsamic Vinaigrette 5
- chop chop**
Iceberg, Bacon, Egg, Gorgonzola Blue Cheese Dressing 5
- spinach**
Dried Cranberries, Aged Cheddar, Walnuts,
Red Onion, Apple Batons, Warm Bacon Dressing 8

big salads / sandwiches

- sandwiches served with hand cut fries & house pickles*
- roasted chicken chop**
Iceberg, Roasted Red Peppers, Carrots, Fontiagio,
Almonds, Basil, Honey-Lemon Chardonnay Dressing 13
- sesame chicken salad**
Grilled Chicken, Cashews, Mandarin Oranges,
Edamame Beans, Sesame Vinaigrette, Wontons 11
- fire-grilled organic salmon**
Mixed Greens, Artichokes, Hearts of Palm, Bacon,
Gorgonzola, Pine Nuts, White Balsamic Vinaigrette 14

- rosewood burger**
Char-Grilled Angus Burger, Challah Bun,
Smoked Applewood Bacon, Aged Cheddar 9
- mushroom & baby swiss burger**
Wild Mushroom Sauté, Caramelized Sweet Onions 9
- killer french dip**
Shaved Prime Rib, Gruyere Cheese,
Toasted French Roll, Au Jus 13

- brick chicken sandwich**
Roasted Peppers, Mozzarella, Spinach, Basil Pesto 9

- new england lobster rolls**
Fresh Maine Lobster, Tarragon-Yogurt Dressing 14

sides

- grilled asparagus w/lemon** 6
- hand-cut fries** 4 **aged cheddar mashers** 5
- sweet onion rings** 5 **brussels w/pancetta** 4
- baked cauliflower & bacon gratin** 5

entrees

- Small rosewood salad or soup with your entree \$3

- maui ribeye**
Marinated & Grilled, Roasted Yukon Golds
Grilled Pineapple, Sweet Onion Rings 26
- rosewood sirloin**
Char-Grilled, Roasted Broccoli,
Aged Cheddar Mashers, Cabernet Reduction 17
- oakwood fired center-cut filet**
Served w/Baked Cauliflower & Bacon Gratin,
Braised Spinach, Red Wine Demi-Glace 23
- rotisserie chicken**
All-Natural Park Farms Half Chicken, Braised Spinach,
Aged Cheddar Mashers, Natural Jus 16
- oven roasted idaho brook trout**
Lemon Herb Butter, Roasted Yukon Gold Potatoes,
Brussels Sprouts w/ Pancetta 17
- cedar-planked organic salmon**
Stone Hearth Baked w/Asparagus & Duchess Potatoes,
Roasted Lemon Vinaigrette 18
- crab-stuffed george's bank sole**
Blue Crab Stuffing, Seven Grain Wild Rice,
Braised Spinach, Orange-Tarragon Buerre Blanc 18
- shrimp and scallop sauté**
Lobster & Grilled Asparagus Risotto,
Roasted Garlic Butter 23
- vegan pot pie**
Shiitake Mushroom Broth w/ Roasted Veggies,
Flakey Butterless Crust, Grilled Asparagus 14
- vegetable ziti**
EVOO, Roasted Red Pepper Marinara, Exotic Mushrooms,
Broccoli, Grilled Red Onions, Fresh Herbs 13
- roasted chicken pasta bake**
Cavatappi Pasta, Braised Spinach, Roasted Peppers,
Fontiagio Cheese, Roasted Garlic Cream 15

*why give roses...
when you can give rosewood?*

*ask about gift certificates, group lunches or
the private rosewood room*

**These items are served raw or undercooked or
contain (may contain) raw or undercooked ingredients.*

*Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of food borne
illness, especially if you have certain medical conditions.*