

## appetizers

**baked spinach-artichoke dip**  
Parmesan Cream,  
Rosemary Flatbread Crisps 9.5

**steamed mussels**  
Roasted Tomatoes, Thyme, Roasted Garlic,  
White Wine, Butter, Grilled Baguette 9

**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 9.5  
*+ i.e. say that three times fast!*

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

**hummus, hummus & pita**  
Greek Yogurt Blend & Red Pepper Blend,  
Grilled Pita, Cuke Relish, Mediterranean Olives 7.5

## 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

**apples & figs**  
Baby Arugula, Gorgonzola, Bacon,  
Roasted Shallot-Sherry 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

**seared ahi tuna\***  
Seared RARE w/House Spices,  
Mediterranean Salad - Olives, Tomato, Red Onion,  
Roasted Potatoes, Lake Erie Creamery Feta,  
Basil Vinaigrette 15.5

**\*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 02-01-12

## cocktails

**rosewood cosmo**  
Absolut Citron, Chambord,  
Organic Rose Water, Fresh Lemon 9

**303 julep**  
Buffalo Trace, Domaine de Canton,  
Mint Syrup, Lemon, Peach Bitters 8

**mai tai**  
Bacardi 8, Orange Curacao, Frangelico,  
Myer's Dark, Pineapple, Orange 8

**angel's fizz**  
Centenario Rosangel, Noval Black, Agave Nectar  
Fresh Pomegranate & Lemon, Egg White 8

**moscow mule**  
Hangar One Vodka,  
Ithaca Ginger Beer, Fresh Lime 8

**mill cocktail**  
Absolut Ruby Red, Campari,  
Lemon, Orange, Grapefruit Bitters 8

**little black dress**  
Three Olives Vodka, Chambord,  
Rosé Syrup, Citrus Water, Lime 10

RW 01-26-12

# rosewood GRILL

## specialties

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

**rotisserie chicken**  
All-Natural Park Farms Half Chicken,  
Aged Cheddar Mashers,  
Natural Jus 17.5

**8-hour oven-braised short rib**  
Savory Mushroom Bread Pudding,  
Braised Spinach, Natural Jus 19

**cashew-crusting 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, Creamy Corn-Parmesan Risotto,  
Julienne Vegetable Sauté, Citrus Butter 21

**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

**tiger shrimp**  
Marinated & Grilled,  
House Mashers, Szechuan Beans,  
Roasted Garlic Butter 19.5

**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 Mashers,  
Caramelized Brussels Sprouts, Cinnamon Butter 23

**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®  
Sweet Potato Cornbread,  
Gala Apple Relish 19

## craft beer

Brooklyn Local 1 (25 oz.)

Brooklyn Brown Ale

Duvel Belgian Ale

Goose Island Honker's Ale

Goose Island 312 & India Pale Ale

Goose Island Pere Jacques & Pepe Nero

Great Lakes Burning River Pale Ale

Great Lakes Dortmund Gold Lager

Lindemans Framboise

Lion Brewing Steigmeyer Amber

Ommegang 3 Philosophers

Orval Belgian Trappist

Rogue Dead Guy Ale

Samuel Smith Organic Lager

Sierra Nevada Torpedo

Thirsty Dog Old Leghumper Porter

Victory Hop Devil IPA

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/brise**  
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, Oregano, 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

caramelized brussels sprouts 5

grilled asparagus 6

## dessert 6 each

rwg's chocolate "moose"

gala apple & raisin cobbler

chocolate-esspresso cheesecake

tahitian vanilla crème brûlée

*- all desserts made in-house -*

## beer on tap

Blue Moon Belgian White

Brooklyn Brewery Lager

Chimay Triple

Guinness Stout

Magic Hat #9

Sam Adams Seasonal

Rosewood Red - Thirsty Dog

## import and...

Amstel Light

Buckler N/A

Corona

Heineken

Bud & Bud Light & Select 55

Coors Silver Bullet

Miller Lite & MGD 64

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