



# rosewood

## WESTLAKE

GENERAL MANAGER  
Amanda Cegalis

EXECUTIVE CHEF  
Scot Thielman

### SUNDAY BRUNCH 10-2

Featuring Lunch and Brunch Favorites

 Freshly-Squeezed Mimosas 

\$5

- for a limited time -

### SUNDAY WINE & DINE

\$75

Dinner For Two and a bottle of  
Frog's Leap Napa Valley Wine

Wine & Dine someone special every Sunday this fall.

Today's Soup or Rosewood Salad and your choice of:  
Tuscan Sliced Steak, Shrimp Pasta, Pork Chop or Grilled Salmon  
plus a bottle of Frog's Leap Winery  
Estate Chardonnay, Merlot or Sauvignon Blanc.

- A value of up to \$125 for only \$75! -

\*Offer available every Sunday for a limited time. Dine-in only.



We proudly serve  
Certified Angus Beef®

### STARTERS TO SHARE

<b>CRISPY CALAMARI</b> .....	13
fried banana peppers, creamy garlic, sriracha	
<b>SUSHI SHOTS*</b> .....	14
#1 grade seared rare ahi, guac, wasabi-soy, wonton cups	
<b>CHIPS &amp; DIP</b> .....	10
spinach artichoke dip, salsa & sour cream, warm tortillas	
<b>BUFFALO CHICKEN SPRING ROLLS</b> .....	9
buttermilk bleu cheese dip	
<b>MEATBALLS</b> .....	10
turkey, bacon, red sauce, pesto, mozzarella	
<b>HUMMUS PLATTER</b> .....	9
sun dried tomato tapenade, veggies, grilled pita	

### FLATBREADS

<b>SPICY CARNIVORE</b> .....	13
ham, pepperoni & sausage, red sauce, mozzarella	
<b>CHICKEN</b> .....	13
parmesan cream, kale, mozzarella	
<b>MAINE LOBSTER</b> .....	16
bacon, arugula, onion, tomato, mozzarella	

### SOUP + SALAD

<b>TODAY'S SOUP</b> .....	7
<b>LOBSTER BISQUE</b> .....	9
<b>ROSEWOOD SALAD</b> .....	6 / 9
<b>KALE &amp; ROMAINE CAESAR</b> .....	6 / 9
<i>with grilled chicken</i> ..... 15	
<b>ICEBERG WEDGE</b> .....	8
bacon, egg & tomato, w/ roquefort or 1,000 island	
<i>with lump crab</i> ..... 13	

<b>ORIENTAL CHICKEN</b> .....	16
cashews, mango, avocado, lo mein noodles, mixed greens, roasted reds, sesame-ginger dressing	

<b>SALMON SALAD*</b> .....	18
applewood bacon, hearts of palm, gorgonzola, mixed greens, honey-lemon chardonnay	

<b>THAI PEANUT STEAK*</b> .....	19
peanuts, spinach, romaine & mint w/ radish, szechuan beans, thai peanut vinaigrette	

### LUNCH TRIO 13.50

choose one item from each category below  
along with today's soup to complete your trio  
• add \$2 for Lobster Bisque •

#### SANDWICH

**FRENCH DIP** (half)  
gruyère, au jus

**BLT**  
applewood bacon, lemon aioli

**TURKEY CLUB**  
smoked turkey, bacon, avocado

**SANDWICH DU JOUR**  
chef's whim

#### SALAD

**ROSEWOOD**  
mozzarella, honey-lemon chardonnay

**APPLE & RAISIN SLAW**  
granny smiths, golden raisins

**CAESAR**  
roasted tomato, shaved parmesan

**CHILLED QUINOA**  
fresh veggies, roasted tomato, lemon

### LUNCH

<b>BABY BACK RIBS</b> .....	13
slow roasted, sweet & spicy asian bbq, house slaw, shoestring fries	
<b>CHICKEN ANNA</b> .....	14
egg battered & pan-seared coleman farms chicken, lemon-caper linguine	
<b>GULF OF MAINE SALMON*</b> .....	18
crispy quinoa spinach potato cake, mango salsa, asparagus, balsamic drizzle	
<b>BEEF STROGANOFF</b> .....	14.5
short rib, mushroom, onion, sour cream, buttered cavatappi	
<b>TUSCAN SLICED STEAK*</b> <i>Certified Angus Beef®</i> .....	23
 heirloom tomato relish, parmesan & truffle fries, balsamic reduction	
<b>ADOBO SHRIMP TACOS</b> .....	14
spicy shrimp, slaw, honey-lime sriracha, mango salsa, cilantro rice	
<b>KILLER FRENCH DIP</b> .....	17.5
grand cru gruyere cheese, au jus, creamy horseradish, shoestring fries	
<b>RWG'S BACON-CHEDDAR BURGER*</b> .....	14.5
 applewood bacon, aged wisconsin cheddar, shoestring fries	
<b>SMOKY-SPICY BURGER*</b> .....	15
 caramelized onions, jalapeños, gruyere, chipotle aioli & slaw, shoestring fries	
<b>HOUSE-MADE VEGGIE BURGER</b> .....	13.5
black beans, brown rice, bbq & whole grain mustard, gruyère cheese, side salad	
<b>CHICKEN SANDWICH</b> .....	14
sun dried tomato tapenade, arugula, fresh mozzarella, balsamic reduction	

GUESTS WITH KNOWN FOOD ALLERGIES  
ALERT YOUR SERVER PRIOR TO ORDERING

\*There is an increased danger of foodborne illness when  
consuming raw or undercooked meats or seafood products