



rosewood

WESTLAKE

GENERAL MANAGER
Amanda Cegalis

CHEF de CUISINE
Scot Thielman

FRIDAY NIGHT PRIX FIX

All Summer Long for only \$25

Three Courses:

Starter

Watermelon Salad • Oysters Rock • Fried Lobster Ravioli

Entree

Bourbon Glazed Pork Chop • Southern Shrimp & Grits • Grilled Atlantic Swordfish

Dessert

Mitchell's Ice Cream • Hazelnut Brownie

SUNDAY BRUNCH

10-2

Featuring Lunch and Brunch Favorites

Freshly-Squeezed Mimosas \$5

Ask us about our private dining rooms or inquire online @ www.rosewood.com



We proudly serve
Certified Angus Beef®

STARTERS TO SHARE

BLUE CRAB-SPINACH DIP 13
atlantic blue crab, baby spinach, herbed flatbread crisps

CRISPY CALAMARI 12
fried banana peppers, creamy garlic, sriracha dip

SUSHI SHOTS* 14
#1 grade, rare ahi sashimi, guacamole, wasabi-soy drizzle, sriracha, crispy wonton cups

BUFFALO CHICKEN SPRING ROLLS 9
"buffaloed" chicken, bleu cheese dip

MEATBALLS 10
turkey, bacon, herbs & spices, red sauce, pesto, mozzarella

SOUTHERN FRIED OYSTERS (four) 12
crispy fried, jalapeño tartar, slaw

HUMMUS PLATTER 9
roasted red pepper hummus, veggies, grilled pita

FLATBREADS

SPICY CARNIVORE 13
ham, pepperoni & sausage, red sauce, mozzarella

CHICKEN 13
parmesan cream, kale, mozzarella

MAINE LOBSTER 16
bacon, arugula, onion, tomato, mozzarella

SOUP + SALAD

TODAY'S SOUP 7

LOBSTER BISQUE 9

ROSEWOOD SALAD 5 / 9

KALE & ROMAINE CAESAR 5 / 9
with grilled chicken 15

HEIRLOOM TOMATO & BEET 10
with grilled shrimp 15

ORIENTAL CHICKEN 16
cashews, mango, avocado, lo mein noodles, mixed greens, roasted reds, sesame-ginger dressing

PAN ROASTED SALMON* 18
applewood bacon, hearts of palm, gorgonzola, mixed greens, honey-lemon chardonnay

THAI PEANUT STEAK* 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


BABY BACK RIBS 4 bones 12.5
slow roasted, sweet & spicy asian bbq, house slaw, shoestring fries 8 bones 19.5

CHICKEN ANNA 14
egg battered & pan-seared coleman farms chicken, lemon-caper linguine

GRILLED "BAY OF MAINE" SALMON* 18
crispy quinoa spinach potato cake, summer salsa, asparagus, balsamic drizzle

AHI TUNA* 19
#1 grade seared rare, five grain rice, szechuan green beans

BEEF STROGANOFF 14.5
prime rib, mushroom, onion, sour cream, buttered cavatappi

TUSCAN SLICED STEAK* Certified Angus Beef® 23
 flat iron, heirloom tomato relish, parmesan & truffle fries, balsamic reduction

ADOBO SHRIMP TACOS 14
spicy shrimp, slaw, honey-lime sriracha, salsa, cilantro rice

KILLER FRENCH DIP 17.5
grand cru gruyere cheese, au jus, creamy horseradish, shoestring fries

RWG'S BACON-CHEDDAR BURGER* 14.5
 applewood bacon, aged wisconsin cheddar, shoestring fries

HOUSE-MADE VEGGIE BURGER 13.5
black beans, brown rice, bbq & whole grain mustard, gruyère cheese, side salad

CHICKEN SANDWICH 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