



rosewood

HUDSON

GENERAL MANAGER
Steve Feldpusch

EXECUTIVE CHEF
Tony Sledge

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®

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

STARTERS TO SHARE

CRISPY CALAMARI	13
banana peppers, creamy garlic, sriracha	
SUSHI SHOTS*	14
#1 grade seared rare ahi, guac, wasabi-soy, wonton cups	
CHIPS & DIP	10
spinach artichoke dip, salsa & sour cream, warm tortillas	
DEVILED EGGS	7
whole grain mustard, sriracha, smoked bacon	
MEATBALLS	10
turkey & bacon, red sauce, pesto, mozzarella	
HUMMUS PLATTER	9
sun dried tomato tapenade, veggies, grilled pita	

FLATBREADS

TOMATO-BASIL	12
organic tomatoes, basil pesto, mozzarella	
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	6 / 9
KALE & ROMAINE CAESAR	6 / 9
<i>with grilled chicken</i> 15	
ICEBERG WEDGE	8
bacon, egg & tomato, w/ roquefort or 1,000 island	
<i>with lump crab</i> 13	

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

HOUSE SPECIALTIES

today's soup with your entree 5 / lobster bisque 7

CHICKEN ANNA	19
coleman farms chicken, egg battered & pan seared, lemon-caper linguine	
FRESH FISH OF THE DAY*	MKT
chef's daily risotto, seasonal vegetable sauté	
GULF OF MAINE SALMON*	24
crispy quinoa spinach potato cake, mango salsa, asparagus, balsamic drizzle	
PAN SEARED HALIBUT*	28
cilantro rice, szechuan beans, spicy peanut sauce	
LOBSTER CAVATAPPI	27
maine lobster, spinach, tomatoes, mushrooms, parmesan, lobster cream	
CILANTRO SHRIMP PASTA	23
linguine, parmesan, cilantro pesto cream, bacon, heirloom tomato	
CASHEW-CRUSTED TOFU	17
five grain rice, sautéed asparagus, sweet thai chili sauce	
WHITE MARBLE FARMS PORK CHOP	24
redskin mashers, whole grain mustard demi-glace	
BABY BACK RIBS	23
slow roasted, sweet & spicy asian bbq, house slaw, fries	
ROSEWOOD SIRLOIN* <i>Certified Angus Beef®</i>	26
 extra thick cut, cabernet demi-glace, smoked gouda red skins	
CENTER-CUT FILET MIGNON* <i>Certified Angus Beef®</i>	36
 cabernet demi-glace, red skin mashers & sautéed asparagus	
TUSCAN SLICED STEAK* <i>Certified Angus Beef®</i>	23
 heirloom tomato relish, parmesan & truffle fries, balsamic reduction	

BURGERS & SANDWICHES

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	
SMOKY-SPICY BURGER*	15
 caramelized onions, jalapeños, gruyere, chipotle aioli & slaw, shoestring fries	
HOUSE-MADE VEGGIE BURGER	13.5
black beans, brown rice, bbq & whole grain mustard, gruyère cheese, side salad	
ADOBO SHRIMP TACOS	18.5
spicy shrimp, slaw, honey-lime sriracha, mango salsa, cilantro rice	

SIDES

CREAMED SPINACH	7
SAUTÉED ASPARAGUS	8
LOBSTER MAC 'N CHEESE	9
SZECHUAN GREEN BEANS	7

LOADED BAKER	7
RED SKIN MASHERS	6
SMOKED GOUDA RED SKINS	7
LEMON-CAPER LINGUINE	6
<i>Gluten Free Linguini Available</i>	