



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®

STARTERS TO SHARE

CRISPY CALAMARI	13
fried 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	
MEATBALLS	10
turkey, bacon, red sauce, pesto, mozzarella	
HUMMUS PLATTER	9
sun dried tomato tapenade, 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	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	

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	13
slow roasted, sweet & spicy asian bbq, house slaw, shoestring fries	
CHICKEN ANNA	14
egg battered & pan-seared coleman farms chicken, lemon-caper linguine	
GULF OF MAINE SALMON*	18
crispy quinoa spinach potato cake, mango salsa, asparagus, balsamic drizzle	
BEEF STROGANOFF	14.5
short rib, mushroom, onion, sour cream, buttered cavatappi	
TUSCAN SLICED STEAK* <i>Certified Angus Beef®</i>	23
 heirloom tomato relish, parmesan & truffle fries, balsamic reduction	
ADOBO SHRIMP TACOS	14
spicy shrimp, slaw, honey-lime sriracha, mango 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	
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	
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