



# rosewood

## STRONGSVILLE

### LOCAL & PROUD

We strive every day to bring you the very best possible products by working with local partners. Our goal is to deliver a unique dining experience in a truly memorable setting.

GENERAL MANAGER  
Steve Feldpusch

CHEF de CUISINE  
Shane Matuschek

EXECUTIVE CHEF  
Rob Stauch

### HALF PRICE WINE BEFORE 9:00

- any red or white bottle under \$100

MONDAY      TUESDAY      WEDNESDAY  
hudson      strongsville      westlake

CHAMPAGNES & FEATURE WINES NOT INCLUDED

### PRIME RIB SUNDAY

slow roasted to perfection  
limited availability, so arrive early!

**EVERY SUNDAY \$10 OFF**



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

<b>BLUE CRAB-SPINACH DIP</b> .....	13
<b>CRISPY CALAMARI</b> .....	12
fried banana peppers, creamy garlic, sriracha dip	
<b>SUSHI SHOTS*</b> .....	13.5
#1 grade rare ahi, guacamole, wasabi-soy, wonton cups	
<b>DEVILED EGGS</b> .....	7
whole grain mustard, sriracha, smoked bacon	
<b>BUFFALO CHICKEN SPRING ROLLS</b> .....	9
"buffaloed" chicken, bleu cheese dip	
<b>PORK BELLY</b> .....	10
ancho chili & fig glazed, sautéed napa cabbage, cilantro	
<b>BAKED OYSTERS "ROCK" (four)</b> .....	12
spinach, bacon & boursin cheese	
<b>CHILLED BLUE POINT OYSTERS (six)</b> .....	12
(dozen).....	18

### FLATBREADS

<b>TOMATO-BASIL</b> .....	11
organic tomatoes, basil pesto, mozzarella	
<b>MUSHROOM &amp; BRIE</b> .....	12.5
roasted garlic aioli, mushrooms, creamy brie	
<b>BBQ CHICKEN &amp; GOAT CHEESE</b> .....	13
banana peppers, cilantro & scallions	
<b>MAINE LOBSTER</b> .....	15
bacon, arugula, red onion, tomato, mozzarella	

### SOUP + SALAD

<b>TODAY'S SOUP</b> .....	7
<b>LOBSTER BISQUE</b> .....	9
<b>ROSEWOOD SALAD</b> .....	half 4
honey-lemon chardonnay, mozzarella.....	full 8
<b>KALE &amp; ROMAINE CAESAR</b> .....	half 5
roasted tomato, olives, parmesan crisp.....	full 9
<b>with grilled chicken</b> .....	15
<b>TITANIC WEDGE</b> .....	8
bacon, egg, tomato, roquefort or 1,000 island make it "louis style" topped w/lump crab.....	
<b>ARUGULA &amp; SPINACH SALAD</b> .....	10
roasted beets, goat cheese, spiced walnuts, apple, raspberry vinaigrette	
<b>ORIENTAL CHICKEN SALAD</b> .....	16
cashews, mango, avocado, lo mein noodles, mixed greens, roasted reds, sesame-ginger dressing	
<b>PAN ROASTED SALMON*</b> .....	17
applewood bacon, hearts of palm, gorgonzola, mixed greens, honey-lemon chardonnay	
<b>TUNA NICOISE*</b> .....	18
seared rare tuna, bacon, potato, olives, green beans, tomato, red onion, egg, balsamic	

### HOUSE SPECIALTIES

today's soup with your entree 4 / lobster bisque 6

<b>CHICKEN ANNA</b> .....	18.5
coleman farms chicken, egg battered & pan seared, lemon-caper linguine	
<b>FRESH FISH OF THE DAY*</b> .....	MKT
chef's daily risotto, seasonal vegetable sauté	
<b>PAN ROASTED "BAY OF MAINE" SALMON*</b> .....	23.5
five grain wild rice, seasonal vegetables, romesco sauce	
<b>PAN SEARED RUBY RED TROUT*</b> .....	23
lobster basmati rice, green beans, lemon beurre blanc	
<b>CASHEW-CRUSTED TOFU</b> .....	17
five grain rice, sautéed asparagus, sweet thai chili sauce	
<b>LOBSTER CAVATAPPI</b> .....	27.5
maine lobster, shrimp, spinach, tomatoes, mushrooms, parmesan, lobster cream	
<b>BLACKENED SHRIMP ALFREDO</b> .....	21.5
linguine, applewood bacon, peas, parmesan	
<b>WHITE MARBLE FARM PORK CHOP</b> .....	23.5
caramelized onion & smoked gouda mashers, apple chutney	
<b>BABY BACK RIBS</b> .....	8 bones 19.5
slow roasted, sweet & spicy asian bbq, house slaw, shoestring fries.....	12 bones 26.5
<b>ROSEWOOD SIRLOIN*</b> <i>Certified Angus Beef®</i> .....	25
red wine reduction, smoked gouda redskins	
<b>CENTER-CUT FILET MIGNON*</b> <i>Certified Angus Beef®</i> .....	34
cabernet demi-glace, mashers & sautéed asparagus	
<b>TUSCAN SLICED STEAK*</b> <i>Certified Angus Beef®</i> .....	22.5
balsamic marinade, warm tomato relish, parmesan fries	



### PRIME RIB friday • saturday • sunday

slow roasted certified angus beef®  
baked potato, creamy horseradish, au jus  
12 oz. 34.95 • 16 oz. 44.95

### BURGERS & SANDWICHES

<b>KILLER FRENCH DIP</b> .....	17
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>HOUSE-MADE VEGGIE BURGER</b> .....	13.5
black beans, brown rice, bbq & whole grain mustard gruyere cheese, side salad	
<b>FISH TACOS</b> .....	18.5
blackened or crispy fried whitefish w/salsa, guac & sriracha cream, cilantro rice	

### SIDES

CREAMED SPINACH	6
SAUTÉED ASPARAGUS	7
LOBSTER MAC 'N CHEESE	8
SZECHUAN GREEN BEANS	6

LOADED BAKER	7
ROASTED GARLIC MASHERS	6
SMOKED GOUDA REDSKINS	7
LEMON-CAPER LINGUINE	6
<i>Gluten Free Linguini Available</i>	