



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
Chris Kneeland

CHEF de CUISINE
Scot Thielman

HALF PRICE WINE

• any red or white bottle under \$100 •

MONDAY	TUESDAY	WEDNESDAY
HUDSON	STRONGSVILLE	WESTLAKE
BUBBLY & FEATURE WINES N/A - B4 9:00 PM		

PRIME RIB DINNER

Lobster Bisque or House Salad
Prime Rib and Whipped Potatoes
Crème Brûlée or Mitchell's Ice Cream

\$34.95 SUNDAYS

Limited Availability- Arrive Early!



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

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

FLATBREADS

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

SOUP + SALAD

TODAY'S SOUP	7
LOBSTER BISQUE	9
ROSEWOOD SALAD	half 4
honey-lemon chardonnay, mozzarella	full 8
KALE & ROMAINE CAESAR	half 5
roasted tomato, olives, parmesan crisp	full 9
with grilled chicken	15
TITANIC WEDGE	8
bacon, egg, tomato, roquefort or 1,000 island	
make it "louis style" topped w/lump crab	13
ARUGULA & SPINACH SALAD	10
roasted beets, goat cheese, spiced walnuts,	
apple, raspberry vinaigrette	
ORIENTAL CHICKEN SALAD	16
cashews, mango, avocado, lo mein noodles,	
mixed greens, roasted reds, sesame-ginger dressing	
PAN ROASTED SALMON*	17
applewood bacon, hearts of palm, gorgonzola,	
mixed greens, honey-lemon chardonnay	
TUNA NICOISE*	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

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

PRIME RIB
friday • saturday

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

BURGERS & SANDWICHES

KILLER FRENCH DIP	17
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	
FISH TACOS	18.5
blackened or crispy fried whitefish w/salsa, guac & sriracha cream, cilantro rice	

SIDES

CREAMED SPINACH	6	LOADED BAKER	7
SAUTÉED ASPARAGUS	7	ROASTED GARLIC MASHERS	6
LOBSTER MAC 'N CHEESE	8	SMOKED GOUDA REDSKINS	7
SZECHUAN GREEN BEANS	6	LEMON-CAPER LINGUINE	6
		Gluten Free Linguini Available	