Rosewood Cafe

Starters

Warmed Brie

A wedge of warmed brie candied with a honey, white balsamic vinegar and toasted pecans. Served with a warm, crusty baguette and seasonal fruit. \$14.50

Caprese

Made with fresh mozzarella, sliced tomatoes and basil then finished with a balsamic reduction glaze. Served with garlic bread. \$13.00

Crusty Baguette Served warm with butter. \$4.50

Entrée Salads

Roasted Chicken or Cajun Chicken add \$4.00 Mediterranean or Blackened Salmon add \$9.50 Shrimp add \$6.00

Greek Chicken Caesar

Garlic chicken, spring mix, onions, tomatoes, cucumbers, croutons, Kalamata olives, feta with Caesar dressing. \$15.00

Blackened Salmon Caesar

Alaskan salmon, romaine, parmesan cheese, croutons with Caesar dressing. \$18.50

Grilled Chicken and Grape Salad

Grilled chicken, spinach, grapes, pecans, feta cheese, red onion with a balsamic dressing. \$15.00

Black Sesame Chicken Spinach Salad

Chicken, spinach, mushrooms, red bell peppers, onions, goat cheese with an Asian dressing. \$15.00

Cajun Chicken Salad

Chicken, cheddar, red bell peppers, carrots, onions, tomatoes, cabbage and a spicy ranch. \$15.00

Caprese Chicken Salad

Garlic chicken, Romaine, cherry tomatoes, basil, mozzarella and a balsamic reduction. \$15.00

Smokey Bacon & Blue Salad

Greens, bacon, tomatoes, red onions, gorgonzola, croutons with a blue cheese dressing. \$14.50

Dried Cranberry and Pear Salad

Mixed, pears, carrot, pecans, feta, dried cranberries and house balsamic dressing. \$14.50

Northwest Garden Salad

Mixed greens, cucumber, red onion, tomatoes, carrots, mushrooms, red bell peppers, your choice of dressing. \$13.50

Caesar Salad \$9.00

Small Green Salad \$6.00

Soups: Cup \$6.00 / Bowl \$8.00

Wednesday: Beer Cheese, Friday: Clam Chowder

Peasant Plate

A warm, crusty baguette served with artisan cheeses, and seasonal fruit. \$14.50

Mediterranean Bruschetta

Crumbled feta cheese, tomatoes, and red onions warmed in a house vinaigrette. Served over toasted crostini with basil and a balsamic drizzle. \$13.00

Garlic Bread Served warm with a house tomato marinara. \$9.00

Sandwiches

Served with house made coleslaw or chips. Substitute a small green salad or fruit for \$4.00, Gluten-free roll \$2.75. Add Avocado spread \$1.75.

The Wood

Pepper turkey, bacon, white cheddar, tomato, onion, basil and mayo grilled on a kalamata roll \$14.50

Rick's Dip

Roast beef, sautéed onions, Havarti cheese and a horseradish mayo on a rustic roll with au jus \$14.50

The Caprese

Tomatoes, mozzarella, basil and a balsamic reduction served on a rustic roll. \$13.50

26th Street Rueben

Corned beef, Swiss, sauerkraut and a thousand island dressing grilled on marble rye bread. \$14.50

Big Tuna Melt

Tuna, cheddar cheese, red onion and a caper dill sauce served on grilled peasant bread \$14.00

Rosewood Deluxe

Pepper turkey, bacon, Havarti, lettuce, tomato, red onion and mayo grilled on a peasant bread \$14.50

Tomato, Basil & Brie

Brie, tomatoes, red onion, basil and an olive oil dressing served warm on a rustic roll. \$14.50

Key West Cubano

Pulled pork, black forest ham, Swiss, dill pickles and Dijon served on a rustic roll. \$14.50

Blackened Salmon Sandwich

Wild Sockeye, red onions, arugula and a dill aioli served on a brioche bun. \$18.50

BBQ Pulled Pork

Barbeque pulled pork served on a brioche bun with coleslaw on the side. \$14.50

Renee's Garden

Tomato, red onion, lettuce, cucumber, carrot, sharp cheddar, Havarti and mayo on peasant bread \$13.50

Entrees

All entrees served with warm garlic bread. A small green salad may be added for \$4.00.

Italian Beef Ravioli

Beef filled pasta baked in a marinara sauce and mozzarella cheese then finished with shredded parmesan cheese and fresh basil. \$15.50

Smothered Pork

Breaded pork cutlet and garlic mashed potatoes topped with a rich mushroom gravy served with a seasonal vegetable. \$16.00

Spicy Alfredo Shrimp Pasta

Spicy red pepper alfredo sauce, shrimp, red bell peppers, mushrooms, onions and spinach. \$16.75 Spicy Alfredo Grilled Chicken Pasta \$15.75

Wild Alaskan Sockeye Salmon

Choice of Encrusted Honey and Toasted Pecans or a Lemon Dill Sauce served with garlic mashed potatoes and a vegetable. \$18.50

Homestyle Mac & Cheese

Penne pasta in a creamy four cheese sauce. \$14.50 Smoked Bacon may be added for \$3.00 Grilled Chicken may be added for \$4.00 BBQ Pork may be added for \$5.00

Savory Chicken Pot Pie

Hearty mix of chicken and vegetables served in a rich rosemary broth then topped with a flaky pastry crust. \$15.50

Classic Lasagna

Oven baked lasagna noodles layered with sausage, beef, a signature marinara sauce, mozzarella and ricotta cheeses, served with a Caesar salad. \$16.75

Louisiana Gumbo

Slow cooked andouille sausage and shrimp gumbo seasoned with onions, celery, diced tomatoes then finished with Spanish rice. \$17.50



Sweets

Rosewood Cowboy Cookie

A Big Chocolate Chip Cookie, Toasted Pecans and Oatmeal.
Also available without pecans. \$3.75



Wine Selection

We offer a selection of rotating wines. Please ask your server for the current wine list.

Microbrews Beer & Cider Selection

We offer a rotating selection of inspirational microbrews and ciders on tap.

Growler: \$8.00....Microbrew or Cider Fill: \$21.00

Featured Bottles and Cans

Montucky Lager	\$4.00	Klausthaler non-alcoholic	\$6.00
Kombucha	\$6.00	Local Can Brew	
Hard Kombucha	\$7.2 5	Ask your server for curren	t selection

Beverages

Espresso		Hot Favorites	
Americano	\$4.00	Caramel Apple Cider	\$4.50
Latte	\$4.50	Hot Chocolate	\$4.00
Mocha	\$5.50		
Espresso Shot	\$3.00	Teas	
Doppio	\$3.00	Obscura Hot Tea	\$4.75
Extra Espresso Shot	\$0.75	Arnold Palmer	\$4.25
Alternative Milk	\$0.75	Iced Tea	\$3.00
See Expresso Bar Featured	Drinks card	Soda Classics	
for more options.		Italian Soda	\$4.75
Coffees		Bottled Sodas	\$3.50
Vanilla Iced Coffee w/crean	n \$4.25	Coke, Diet Coke, Sprite	\$3.00
Iced Coffee Coffee	\$3.50 \$3.00	Sparkling Waters	
		Sanpellegrino Sparkling	\$4.00
		Perrier	\$3.75