

Rosewood Cafe



Takeout Menu

Salads

Roasted Chicken or Cajun Chicken add \$3.50
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. **\$14.00**

Blackened Salmon Caesar

Alaskan salmon, romaine, parmesan cheese, croutons with Caesar dressing. **\$17.00**

Grilled Chicken and Grape Salad

Grilled chicken, arugula, spinach, grapes, pecans, feta red onion with a balsamic dressing. **\$14.00**

Smokey Bacon & Blue Salad

Greens, bacon, tomatoes, red onions, gorgonzola, croutons with a blue cheese dressing. **\$12.50**

Black Sesame Chicken Spinach Salad

Chicken, spinach, mushrooms, red bell peppers, onions, goat, with an Asian dressing. **\$13.00**

Dried Cranberry and Pear Salad

Mixed, pears, carrot, pecans, feta, dried cranberries and house balsamic dressing. **\$12.50**

Cajun Chicken Salad

Chicken, cheddar, red bell peppers, carrots, onions, tomatoes, cabbage and a spicy ranch. **\$13.00**

Northwest Garden Salad

Mixed greens, cucumber, red onion, tomatoes, carrots, mushrooms, red bell peppers, your choice of dressing. **\$10.00**

Small Green Salad \$5.00

Sandwiches

Served with house made coleslaw or chips.
Small green salad or fruit
may be substituted for \$4.00.

The Wood

Pepper turkey, bacon, white cheddar, tomato, onion, basil and mayo grilled on a kalamata roll **\$12.50**

Rick's Dip

Roast beef, sautéed onions, Havarti cheese and a horseradish mayo on a rustic roll with au jus **\$12.50**

The Caprese

Tomatoes, mozzarella, basil and a balsamic reduction served on a rustic roll. **\$11.50**

26th Street Rueben

Corned beef, Swiss, sauerkraut and a thousand island dressing grilled on marble rye bread. **\$12.50**

Big Tuna Melt

Tuna, cheddar cheese, red onion and a caper dill sauce served on grilled peasant bread **\$11.50**

Rosewood Deluxe

Pepper turkey, bacon, Havarti, lettuce, tomato, red onion and mayo grilled on a peasant bread **\$12.50**

Tomato, Basil & Brie

Brie, tomatoes, red onion, basil and an olive oil dressing served warm on a rustic roll. **\$11.50**

Key West Cubano

Pulled pork, black forest ham, Swiss, dill pickles and Dijon served on a rustic roll. **\$12.50**

Blackend Salmon Sandwich

Wild Sockeye, red onions, arugula and a lemon aioli served on a brioche bun. **\$17.00**

BBQ Pulled Pork

Barbeque pulled pork served on a brioche bun with a spicy coleslaw on the side. **\$13.00**

Entrees

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. **\$13.00**

Classic Spaghetti and Meatballs

Marinara topped with pork and beef meatballs served on spaghetti. **\$12.50**

Spicy Alfredo Shrimp Pasta

Spicy red pepper alfredo sauce, shrimp, red bell peppers, mushrooms, onions and spinach. **\$15.00**

Spicy Alfredo Grilled Chicken Pasta \$14.00

Wild Alaskan Sockeye Salmon

Choice of Encrusted Honey and Toasted Pecans or a Lemon Dill Sauce served with garlic mashed potatoes and a vegetable. **\$17.50**

Homestyle Mac & Cheese

Penne pasta in a creamy four cheese sauce. **\$11.50**

Smoked Bacon may be added for **\$3.00**

Grilled Chicken may be added for **\$3.50**

Savory Chicken Pot Pie

flaky pastry crust filled with chicken and vegetables in a rich rosemary broth. **\$13.00**

Irish Shepherd's Pie

Mashed potato and parmesan cheese crust filled with a red wine gravy, ground beef and onions. **\$13.00**

Sweets

Rosewood Cowboy Cookie

A Big Chocolate Chip Cookie, Toasted Pecans and Oatmeal.

Also available without pecans. **\$2.75**



Wine Selection

Reds

BONTERRA Merlot

LEESE-FITCH Cabernet Sauvignon

THREE RIVERS Red Blend

DOÑA PAULA Malbec

Rose

ACROBAT Rosé

Bottle

\$25.00

\$22.00

\$23.00

\$23.00

Bottle

\$23.00

Whites

BONTERRA Sauvignon Blanc

DUCK POND Pinot Gris

HARKEN Chardonnay

Sparkling

LA BELLA Prosecco Brut

Bottle

\$25.00

\$22.50

\$23.00

Bottle

\$20.00

Microbrews Beer & Cider Selection

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

Purchase a growler and bring it back next time and we'll knock a dollar off the price to refill.

Growler: \$6.50.....Microbrew Fill: \$16.00 Cider Fill: \$18.50

Featured Bottles and Cans

Montucky Lager \$3.00

Hard Kombucha \$5.00

Klausthaler non-alcoholic \$3.00

Glutenberg IPA (gluten free) \$5.00

Beverages

Espresso

Ask for selections

Coffees

Vanilla Iced Coffee w/cream \$3.50

Iced Coffee \$3.00

Coffee \$2.50

Teas

Mad Hat Hot Tea \$3.25

Arnold Palmer \$3.50

Iced Tea \$2.50

Hot Favorites

Caramel Apple Cider	\$3.50
Hot Chocolate	\$2.75

Soda Classics

Italian Soda	\$3.00
Bottled Sodas	\$3.00
Coke, Diet Coke, Sprite	\$2.50

Sparkling Waters

Sanpellegrino Sparkling	\$3.00
Perrier	\$3.00