

# Rosewood Cafe

## Starters

### Hot Spinach and Artichoke Dip

A spinach, artichoke hearts mixture with a Romano and Parmesan cheese dip served with toasted crostini. \$12.50

### 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. \$14.00

### Mediterranean Bruschetta

Crumbled feta cheese, tomatoes, and red onions warmed in a house vinaigrette. Served over toasted crostini with basil and a balsamic drizzle. \$12.50

### Peasant Plate

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

**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, arugula, spinach, grapes, pecans, feta 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. \$14.00

### Dried Cranberry and Pear Salad

Mixed, pears, carrot, pecans, feta, dried cranberries and house balsamic dressing. \$14.00

### Northwest Garden Salad

Mixed greens, cucumber, red onion, tomatoes, carrots, mushrooms, red bell peppers, your choice of dressing. \$13.00

**Caesar Salad** \$9.00

**Small Green Salad** \$6.00

**Soups:** Cup \$6.00 / Bowl \$8.00

Wednesday: Beer Cheese, Friday: Clam Chowder

## 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 \$14.00

### Rick's Dip

Roast beef, sautéed onions, Havarti cheese and a horseradish mayo on a rustic roll with au jus \$14.00

### The Caprese

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

### 26<sup>th</sup> Street Rueben

Corned beef, Swiss, sauerkraut and a thousand island dressing grilled on marble rye bread. \$14.00

### Big Tuna Melt

Tuna, cheddar cheese, red onion and a caper dill sauce served on grilled peasant bread \$13.50

### Rosewood Deluxe

Pepper turkey, bacon, Havarti, lettuce, tomato, red onion and mayo grilled on a peasant bread \$14.00

### Tomato, Basil & Brie

Brie, tomatoes, red onion, basil and an olive oil dressing served warm on a rustic roll. \$14.00

### 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 lemon aioli served on a brioche bun. \$18.50

### BBQ Pulled Pork

Barbeque pulled pork served on a brioche bun with a spicy 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

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. \$15.00

### Classic Spaghetti and Meatballs

Marinara topped with pork and beef meatballs served on spaghetti. \$15.00

### Spicy Alfredo Shrimp Pasta

Spicy red pepper alfredo sauce, shrimp, red bell peppers, mushrooms, onions and spinach. \$16.50

Spicy Alfredo Grilled Chicken Pasta \$15.50

### 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

### Savory Chicken Pot Pie

flaky pastry crust filled with chicken and vegetables in a rich rosemary broth. \$15.50

### Irish Shepherd's Pie

Mashed potato and parmesan cheese crust filled with a red wine gravy, ground beef and onions. \$15.50

### 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: \$6.50.....Microbrew or Cider Fill: \$19.00

### Featured Bottles and Cans

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

## Beverages

### Espresso

Americano	\$3.50
Latte	\$4.00
Breve	\$4.50
Mocha	\$4.50
Espresso Shot	\$3.00

### Coffees

Vanilla Iced Coffee w/cream	\$4.25
Iced Coffee	\$3.50
Coffee	\$3.00

### Hot Favorites

Caramel Apple Cider	\$4.00
Hot Chocolate	\$4.00

### Teas

Mad Hat Hot Tea	\$4.50
Arnold Palmer	\$4.00
Iced Tea	\$3.00

### Soda Classics

Italian Soda	\$4.50
Bottled Sodas	\$3.50
Coke, Diet Coke, Sprite	\$3.00

### Sparkling Waters

Sanpellegrino Sparkling	\$3.50
Perrier	\$3.50