

Rosewood Cafe

Starters

Hot Spinach and Artichoke Dip

A spinach, artichoke hearts mixture with a Romano and Parmesan cheese dip served with toasted crostini. \$11.50

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. \$13.00

Mediterranean Bruschetta

Crumbled feta cheese, tomatoes, and red onions warmed in a house vinaigrette. Served over toasted crostini with basil and a balsamic drizzle. \$11.50

Peasant Plate

A warm, crusty baguette served with artisan cheeses, and seasonal fruit. \$14.00

Crusty Baguette Served warm with butter. \$4.50

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. \$14.00

Blackened Salmon Caesar

Alaskan salmon, romaine, parmesan cheese, croutons with Caesar dressing. \$17.50

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. \$13.00

Black Sesame Chicken Spinach Salad

Chicken, spinach, mushrooms, red bell peppers, onions, goat cheese with an Asian dressing. \$13.50

Dried Cranberry and Pear Salad

Mixed, pears, carrot, pecans, feta, dried cranberries and house balsamic dressing. \$13.00

Cajun Chicken Salad

Chicken, cheddar, red bell peppers, carrots, onions, tomatoes, cabbage and a spicy ranch. \$13.50

Caprese Chicken Salad

Garlic chicken, Romaine, cherry tomatoes, basil, mozzarella and a balsamic reduction. \$13.50

Northwest Garden Salad

Mixed greens, cucumber, red onion, tomatoes, carrots, mushrooms, red bell peppers, your choice of dressing. \$12.00

Caesar Salad \$8.00

Small Green Salad \$5.00

Homemade Soups: Cup \$5.00 / Bowl \$7.00

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 \$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. \$12.00

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 \$12.00

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. \$12.00

Key West Cubano

Pulled pork, black forest ham, Swiss, dill pickles and Dijon served on a rustic roll. \$13.00

Blackened 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. \$13.50

Renee's Garden

Tomato, red onion, lettuce, cucumber, carrot, sharp cheddar, Havarti and mayo on peasant bread \$12.00

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. \$13.50

Classic Spaghetti and Meatballs

Marinara topped with pork and beef meatballs served on spaghetti. \$13.50

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. \$13.00
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. \$14.00

Irish Shepherd's Pie

Mashed potato and parmesan cheese crust filled with a red wine gravy, ground beef and onions. \$14.00

Louisiana Gumbo

Slow cooked andouille sausage and shrimp gumbo seasoned with onions, celery, diced tomatoes then finished with Spanish rice. \$16.00



Sweets

Rosewood Cowboy Cookie

A Big Chocolate Chip Cookie, Toasted Pecans and Oatmeal.
Also available without pecans. \$3.00



Wine Selection

Reds	Glass	Bottle	Whites	Glass	Bottle
LEESE-FITCH Cabernet Sauvignon	\$8.00	\$23.00	BONTERRA Sauvignon Blanc	\$9.00	\$25.00
DOÑA PAULA Malbec	\$8.00	\$23.00	FRISK Riesling	\$8.00	\$26.00
NEXT Red Blend	\$9.00	\$27.00	SILVER TOTEM Chardonnay	\$8.00	\$26.00
Rosé	Glass	Bottle	MONTINORE Pinot Gris	\$10.00	\$28.00
BIELER Rosé	\$10.00	\$28.00	Sparkling	Glass	Bottle
			LA BELLA Prosecco Brut	\$5.00	\$20.00

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

Ask for selections

Coffees

Vanilla Iced Coffee w/cream	\$3.75
Iced Coffee	\$3.00
Coffee	\$2.50

Teas

Mad Hat Hot Tea	\$4.00
Arnold Palmer	\$3.50
Iced Tea	\$2.50

Hot Favorites

Caramel Apple Cider	\$3.50
Hot Chocolate	\$3.50

Soda Classics

Italian Soda	\$3.75
Bottled Sodas	\$3.00
Coke, Diet Coke, Sprite	\$2.50

Sparkling Waters

Sanpellegrino Sparkling	\$3.00
Perrier	\$3.00