

Rose's

RESTAURANT & LOUNGE

Appetizers

Look for our favorites!

Cajun N.Y. Strip Steak*

With Rose's Bread - 19.95

**Homemade
Chicken Fingers - 9.95**

Cheezy Garlic Bread - 7.95

Potato Skins

With bacon and cheddar cheese - 7.95

Stuffed Mushrooms
With crab meat and baked cheese - 9.95

Cheese Sticks - 7.95

Escargot with Mushrooms - 9.95

Crock of Onion Soup
Homemade with baked cheese - 6.50

Shrimp Scampi
In traditional garlic sauce - 9.95

Salads

Rose's House Salad*

Crisp greens with Cajun steak or Cajun chicken, tomatoes, onions, cucumber and green peppers, tossed with the chef's famous gorgonzola cheese dressing - 15.95

Grilled Chicken Salad

Sliced grilled chicken breast, crisp greens with fresh fruit, julienned vegetable, tossed with homemade honey mustard vinaigrette and topped with almonds - 15.95

Caesar Salad*

Crisp romaine lettuce and anchovy dressing, served the traditional way with homemade croutons and fresh parmesan cheese - 10.50
With Grilled Chicken Breast add - 6.50
With Shrimp add - 4.75
With Salmon add - 9.00

Antipasto Salad

Fresh salad greens, artichoke hearts, black olives, cherry tomatoes, ham, pepperoni, green peppers, mozzarella cheese and tossed with house dressing - 15.95

Dressings: House (Gorgonzola cheese, oil and vinegar), Low-cal Italian, Honey Mustard, Hot Bacon, Ranch, Poppy Seed, Raspberry Vinaigrette, Bleu Cheese, Thousand Island
Rose's Dressing by the Pint - 6.50

BURGERS & SANDWICHES

Cooked to Order*

Served with fries.

Sauteed Mushrooms or Onions Add 75¢

Chef's Burger*

Served with shredded lettuce, pickle and chef's suce, topped with bacon and cheese - 11.95

1/2 Pound Hamburger* - 10.50

1/2 Pound Cheeseburger* - 10.95

Chicken Sandwich

Served grilled or BBQ - 11.95

Sides

Bread by the Loaf - 1.50

Salad - 4.50

Caesar Salad* - 5.25

Fries - 3.95

Pasta - 6.50

With Meatsauce or Alfredo - Add 75¢

Soup

Cup - 3.50 Bowl - 4.25

Pint - 6.50

**Meatballs or
Italian Sausage - 4.75**

**Grilled
Chicken Breast - 6.50**

Baked Potato - 2.50

Vegetable - 3.50

Rice - 3.50

Side of Fruit - 3.50

**Sautéed Mushrooms
or Onions - 1.50**

Sour Cream - 50¢

Extra Sauce

Marinara Sauce - 1.00
Meat, alfredo, provencale - 1.50

Rose's Dipping Sauce

Garlic, olive oil, black pepper and parmesan cheese - 2.50
All other dipping sauces - 1.00

Loaded Baked Potato

Crumbled bacon, topped with baked cheddar cheese - 3.95

KIDS-5.95

Kids 10 and under please

Served with choice of fountain soft drink. Milk add 75¢ (one refill on fountain only). Don't forget, Grandma Rose says kids eat free on Monday with an adult dinner entrée, limit one kids dinner per dinner entrée. Dine in only.

Spaghetti

W/Meatsauce or Alfredo add 25¢
With One Meatball add 75¢

**Hamburger
and Fries**

With Cheese
add 25¢

Chicken

**Dinosaurs
and Fries**

**Grilled Cheese
and Fries**

**Rose's
Mac and Cheese**

Pizza

Build Your Own

Cheese only - **11.95** Additional Items - **1.95**
Pepperoni, Ham, Sausage, Bacon, Mushroom, Onions,
Green Peppers, Tomatoes, Black Olives

Guido Style Pizza

No substitutions please.
Cajun shrimp, artichokes, with
chef's secret sauce, topped with
two cheeses - **18.95**

Francesca Pizza

No substitutions please.
Just how Grandma used to make it.
A lot of everything - **19.95**

Meat Lovers Pizza

Pepperoni, Ham, Sausage, Bacon, Ground Beef - **18.95**

Veggie Pizza

No substitutions please.
Feta cheese, Mozzarella cheese,
onions, green peppers, mushrooms,
black olives, topped with
fresh tomatoes - **18.95**

Anchovies - **2.95**

Feta Cheese - **2.95**

Extra Sauce - **1.50**

Extra Cheese - **2.95**

Steak and Rib

Served with **Homemade Bread, Vegetable, Soup, choice of Potato or Rice.**
Sub. Soup for a Dinner Salad for **1.00** or Caesar for **2.00.**
Cajun anything for **1.50.** Try Chef's Loaded Baked Potato for **3.95.**

Cooked to Order

Baby Back Ribs

Seasoned and finished in
chef's own sauce and
slowly cooked to perfection
1/2 Slab - **17.95** Full Slab - **23.95**

New York Strip*

Hand carved and
chargrilled to your liking - **24.95**

Rose's Prime Rib

Served Friday and Saturday night only
9oz. 23.95 14oz. 28.95

HOW TO ORDER

Rare - Red with a cool center Medium Rare - red with a warm center
Medium - Pink with a hot center
Medium Well or Well - Broiled throughout

Not Responsible for Medium Well to Well Done Steaks

PASTA

Pasta is served with **Homemade Bread and Soup.**
Sub. Soup for a Dinner Salad for **1.00** or Caesar for **2.00.** Sub. Gluten Free Pasta **2.00**

Mama Rose's Spaghetti

Mama's own sauce served with your choice of meatballs
or Italian sausage and baked cheese - **17.95**
Sunday Special - **15.95** all day

Seafood Provencale

Fresh scallops, crab, and shrimp
sautéed in a light sauce of diced tomato, celery,
onion, white wine and herbs
over angel hair pasta - **18.95**

Linguini and Clams

Tender clams tossed with garlic and olive oil
then served over linguini - **17.95**

Lasagna

Mama Rose's homemade lasagna,
stacked high with homemade noodles - **15.95**

Pasta Primavera

Fresh garden vegetables, olive oil,
garlic and herbs tossed with pasta - **14.50**
With Grilled Chicken add - **4.75**
With Shrimp add - **4.75**

Black Pepper Fettuccine

Sliced chicken breast, mushroom, tomatoes, celery,
onion and garlic in a sweet red bell pepper
cream sauce. Served over
black pepper fettuccine - **18.95**

Angel Hair Provencale

A light sauce of diced tomato, celery, onion, wine and
herbs with artichokes over angel hair pasta - **14.50**
With Grilled Chicken add - **4.75**
With Shrimp add - **4.75**

Fettuccine Alfredo

Romano and parmesan cheese blended in a light
cream sauce and served over fettuccine - **14.50**
With Grilled Chicken add - **4.75**
With Shrimp add - **4.75**

Spaghetti or Mostaccioli

Made with Rose's homemade marinara - **12.50**
With Meat Sauce add **1.50**
With Mushrooms add - **1.95**
With Baked Cheese add - **2.25**
With Meatballs or Italian Sausage - **4.75**

Sauté

Served with **homemade bread, vegetable, soup and choice of Potato or rice.**
Sub. Soup for a Dinner Salad for **1.00** or Caesar for **2.00.**

San Diego Chicken

Italian breaded chicken breast
topped with broccoli and carrots,
finished with the chef's
alfredo sauce - **17.95**

Chicken Milano

Sautéed chicken breast with
mushrooms and garlic in a sherry
cream sauce - **17.95**

Smothered Chicken

Grilled chicken breast
topped with provencale sauce
and baked cheese - **17.95**

Rosemary and Garlic Chicken

Sautéed chicken breast with
fresh rosemary and garlic in a
light Dijon cream sauce - **17.95**

Veal Parmesan

Italian breaded veal medallion
finished with Rose's homemade
spaghetti sauce and baked cheese.
Served with pasta,
vegetable and soup - **21.95**

Chicken Parmesan

Italian breaded chicken
finished with Rose's homemade
spaghetti sauce and baked cheese.
Served with pasta, vegetable
and soup - **19.95**

Eggplant Parmesan

Italian breaded eggplant finished
with Rose's homemade spaghetti
sauce and baked cheese. Served with
pasta, vegetable and soup - **16.95**

Seafood

Served with **Homemade Bread and Soup**
and choice of **Potato or Rice and Vegetable.**
Sub. Soup for a Dinner Salad for **1.00** or Caesar for **2.00.**
Try Chef's Loaded Baked Potato for **3.95.**

Salmon with Dill Cream Sauce

Broiled salmon finished with
chef's dill cream sauce - **19.95**

Shrimp Scampi

Shrimp in a traditional
garlic sauce - **16.95**

Fried Lake Perch

17.95

Fried Shrimp

Jumbo gulf shrimp fried - **16.95**

Fish and Chips

Fried to a crisp golden brown.
Served with fries and soup - **16.95**

BEVERAGES

Soft Drinks

With one refill - **2.89**

IBC Root Beer - **3.00**

Coffee Regular or
Decaffeinated - **2.89**

Tea - **2.89**

Hot Chocolate - **2.89**

Espresso - **3.50**

Flavored
Cappuccino - **4.50**

Hot Water - **50¢**

Please ask your server for our beer, wine and cocktail list.
Dessert menu also available.

A 20% gratuity will be added to parties of eight or more No substitutions please
Split plate charge - **3.00**
1.00 per person service charge for serving of your own celebration cake

*Consuming raw or undercooked meats or eggs may increase
your risk of foodborne illness

Some of our product bases may have come in contact with the following known allergens: peanuts, tree nuts, fish,
shellfish, milk, egg, soy or wheat. Please discuss your allergy with management.