
Appetizers

Rosewood Appetizer Platter 13.95 per person

Jumbo shrimp cocktail, bruschetta, grilled portobello mushroom & calamari (minimum 4 people)

Prosciutto & Mozzarella 14.95

Homemade mozzarella wrapped with prosciutto d'parma then seared, served with mixed field greens, peppers & balsamic syrup & basil olive oil

Rosewood Smoked Scottish Salmon 13.95

Traditional garnish & dark rye toast points

Fried Calamari 13.95

Bruschetta 8.95

Italian bread, roma tomatoes, fresh mozzarella cheese, basil, garlic & virgin olive oil

Grilled Maryland Crabmeat Cake 14.95

Watercress-fennel salad, oranges & honey-chipotle mayonnaise

Seared RARE Yellowfin Tuna 14.95

Spice crusted, roasted red peppers, wasabi & soy-ginger vinaigrette

Grilled Portobello Mushroom 9.95

Cabernet sauvignon wine sauce

Fresh Supreme Shrimp Cocktail 13.95

Today's Special Soup 6.95

Special Salads

Classic Caesar Salad 6.95

Hearts of romaine, romano cheese, brioche croutons

Mediterranean Salad 8.95

Romaine hearts, provencale olives, caperberries, roma tomatoes, feta cheese, shaved bermuda onions & balsamic vinaigrette

Caprese Salad 9.95

Vine ripened tomatoes, fresh mozzarella cheese, fresh basil, aged balsamic vinegar & extra-virgin olive oil

Mission Fig Salad 8.95

Mixed field greens, granny smith apples, sun-dried mission figs, honey roasted pecans & balsamic vinaigrette

Entrées

Grilled Vegetable Platter 17.95

Red & yellow peppers, asparagus, onions, portobello mushrooms & zucchini

Tenderloin Steak Salad 19.95

Hearts of romaine, crumbled blue cheese, bermuda onions & balsamic vinaigrette

Chicken Romano 19.95

Lightly breaded, topped with roma tomatoes, fresh mozzarella cheese, arugula & aged balsamic vinegar

Chicken Mediterranean 21.95

Pan roasted double breast of chicken with artichoke hearts, kalamata olives, tomatoes, feta cheese & lemon basil sauce

Private Rooms Available for All Occasions

All entrées include choice of soup or house salad.

18% gratuity will be added for parties of 10 or more.

Executive Chef Tino Almaraz

10-17-08

Lobster

Broiled Twin Lobster Tails Market Price

Steak & Lobster Market Price

9 oz. filet mignon or 14 oz. New York sirloin & 8 oz. lobster tail

Seafood

Charcoal Grilled Salmon 28.95

Sautéed baby spinach, exotic mushrooms & cabernet sauvignon wine sauce

Horseradish Crusted Ahi Tuna 28.95

Whipped potatoes, scallions & honey mustard sauce

Seared RARE Yellowfin Tuna 28.95

Spice crusted, roasted red peppers, wasabi & soy-ginger vinaigrette

Pan Roasted Tilapia 26.95

With macadamia nut-cornmeal crust, lemon caper butter sauce

Side Orders

Sautéed Mushrooms 6.95

Broccoli Provencale 6.95

Grilled Asparagus 7.95

Creamy Spinach 8.95

**Sautéed Baby Spinach
with Roasted Garlic** 6.95

**Grilled Asparagus, Roasted Red Peppers,
Zucchini & Yellow Squash** 9.95

Baked Potato 6.95

Twice-Baked Potato 6.95

Au Gratin Potatoes 7.95

Roasted Garlic Mashed Potatoes 6.95

Mashed Potatoes 5.95

Baked Sweet Potato 6.95
Side of maple sweet butter

Steaks & Chops

Filet Mignon 9 oz. 29.95

Filet Mignon 13 oz. 39.95

Bone-In Filet Mignon USDA Prime 16 oz. Market Price

New York USDA Prime Strip Steak 16 oz. 44.95

Kansas City USDA Prime Bone-In Strip Steak 22 oz. 44.95

Absolute Steak 34.95

14 oz. new york steak, peppercorn crust, caramelized bermuda onions, portobello mushrooms & merlot wine sauce

Roasted Prime Rib of Beef, on the Bone au jus 34.95

Charred Roasted Prime Rib of Beef, on the Bone 34.95

Finished over a charcoal grill, au jus

Jimmy's Favorite: Lightly Grilled Roasted Double-Cut Pork Chop 32.95

Madeira wine sauce

Australian Rack of Lamb 36.95

Macadamia nut & herb crusted, vegetable du jour & rosemary-garlic sauce

Veal Piccata 28.95

Sautéed veal scaloppini with lemon caper butter sauce

Per request: peppercorn, cajun, bleu cheese or horseradish crust on any steak 3.00