
Appetizers

Coconut Crusted Colossal Shrimp

Spicy pineapple chutney, honey-chipotle mayonnaise 15.95

Avocado Colossal Lump Blue Crabmeat

Roasted sweet peppers & lemon-chive vinaigrette 18.95

Lobster Phyllo

Sautéed lobster, julienned vegetables & shiitake mushrooms wrapped in phyllo pastry, lobster cognac sauce 16.95

Wagyu Beef Carpaccio (Japanese Kobe)

Sliced paper thin dressed with grana padano cheese shavings, freshly ground black pepper, toasted brioche 16.95

Salads

Rosewood Chopped Salad

Boston butter lettuce, shaved fennel, granny smith apples, avocado, crispy bacon, tomatoes & blue cheese, dijon-mustard vinaigrette 9.95

Wedge of Iceberg Lettuce

Creamy blue cheese dressing 8.95

Entrées

Hawaiian MahiMahi & Sea Scallops

Pan roasted, garlic broccoli rabe & lemon basil sauce 29.95

Wild Striped Sea Bass Al Cartoccio (baked in paper bag)

Gold Yukon potatoes, artichoke hearts, sun-dried tomatoes & shaved lemons 29.95

Pan Roasted Walleye Pike & Grilled Calamari

Fresh baby spinach, portobello mushroom, grape tomatoes & artichoke hearts, lemon basil sauce 29.95

Whitefish Three Ways

Pan roasted with sautéed baby spinach and lemon caper sauce, fresh herb crusted with exotic mushroom, cabernet sauvignon sauce & cajun with whipped potatoes and lobster cognac sauce 29.95

Colorado Lamb T-Bones

Two 11 oz. porterhouse chops, natural juices 39.95

Lamb Two Ways

Broiled domestic double cut lamb chops & 15 hour braised lamb shank meat, tortino potatoes, natural juices 36.95

Sicilian Style Pork Porterhouse

Lightly breaded, rosemary-garlic sauce, lemon scented broccoli 26.95

Dry Aged U.S.D.A Prime Bone In Ribeye 24oz.

Chef's maitre d' butter with crispy bermuda onion, au jus 44.95

All entrées are served with salad & chef's plate presentation 10/16/08

Please advise your server of any food allergies