EST. 2015

ROSEWATER GRILL & TAVERN

Beer on Draught 14oz

Blue Moon	$6	Red's Apple Ale	$6
Miller Light	$6	Coors Light	$6
Budweiser	$6	Bud Light	$6
Landshark Lager	$6	Michelob Ultra	$6
Michelob Ultra Amber	$6	Shock Top Belgian White	$6
Abita Turbo Dog	$6	Lazy Magnolia Southern Pecan	$6

DRAUGHT BEER FLIGHT Any 4 Draught Beers $12 (4 oz portions)

Long-Neck Bottles

Budweiser	$5	Corona	$6
Bud Light	$5	Shiner Bock	$6
Coors Light	$5	Dos Equis	$6
Miller Lite	$5	Heineken	$6
Michelob Ultra	$6	Sam Adams	$6
O'Doul's (non-alcoholic)	$5	Miller Sharp's (non-alcoholic)	$5

Cocktails

BACKWOODS FRONT PORCH $9
Firefly Peach Moonshine, iced tea and homemade lemonade

DELTA CLASSIC $10
Bourbon, muddled cherries, oranges, sugar and Angostura bitters

SINLESS SANGRIA $10
Red wine, Brandy, fruit juices and fresh fruit

CHOCOTINI $11
Absolut vodka, Bailey's Irish Cream, Godiva Chocolate Liquor and cream

BLUE LONG ISLAND $10
Vodka, gin, rum, tequila, triple sec and Blue Curacao

ROSEWATER COSMOPOLITAN $10
Absolut vodka, triple sec, Cointreau, fresh lime juice and cranberry juice

MILLIONAIRE MARGARITA $12
Patron tequila, triple sec, Grand Marnier, fresh lime juice and sour mix

MOSCOW MULE $11
Grey Goose vodka, fresh lime juice and ginger beer

ROSEBUD $9
Vodka, bloody mary mix, Worcestershire sauce and Tabasco

Wines

	Glass	Bottle
MOSCATO		
St. Supery, Napa Valley	$11	$37
WHITE ZINFANDEL		
Sutter Home, California Family Vineyards	$7	$21
Beringer, California	$7	$21
PINOT GRIGIO		
Santa Margherita, Alto-Adige	-	$55
Bollini, Tretino	$8	$24
CHARDONNAY		
Kendall Jackson, Grand Reserve Monterey County	$10	$30
Sonoma-Cutrer, Russian River Valley	-	$45
Wild Horse, Central Coast	-	$35
REISLING		
Chateau St. Michelle, Harvest Select Columbia Valley	$8	$27
Kendall Jackson, Vinters Reserve Monterey County	-	$30
PINOT NOIR		
Erath, Oregon	-	$37
La Crema, Sonoma County	-	$45
Kendall Jackson, Vinters Reserve California	$10	$30
MERLOT		
Kendall Jackson, Grand Reserve Sonoma County	$11	$35
Wild Horse, Central Coast	-	$35
CABERNET SAUVIGNON		
Kendall Jackson, Vinters Reserve Sonoma County	$10	$35
Franciscan, Napa Valley	-	$60
Sequoia Grove, Napa Valley	-	$65
SAUVIGNON BLANC		
Cakebread Cellars, Napa Valley	$15	$50

Appetizers

Pickles, Peppers & Chips — $6
Lightly breaded pickles with beer - battered jalapeño peppers, served with house chips and a choice of ranch or jalapeño ranch dressing

Rosewater Crab Cake Sliders — $11
Two mini lump crab cake sliders, finished with roasted red pepper cream sauce

Filet Mignon Sliders — $12
Two premium tenderloin mignon sliders with melted pepper jack cheese and caramelized onions, served with house steak sauce for dipping

Lump Crab Cake — $10
Twin jumbo cakes with lumped crab meat, pan fried and served with rémoulade sauce and lemon

Shrimp Cocktail — $12
Large seasoned shrimp, served with cocktail sauce

Crab Stuffed Mushrooms — $11
Four silver dollar mushrooms stuffed with crab meat and served with a seafood velouté sauce

Mini Beef Wellington — $12
Seared beef tenderloin medallions with mushroom duxelles wrapped in puff pastry and served with a demi glaze

Soups and Salads

Loaded Baked Potato Soup — $6
Traditional potato soup finished with bacon, sour cream, green onion, and cheese

Seafood Gumbo — $11
Classic Louisiana favorite, served with steamed rice

Chicken & Sausage Gumbo — $8
Chicken and sausage simmered in a traditional broth thickened with a dark roux

Crab Bisque — $12
Finished with brandied cream sauce and crab

Caesar Salad — $7
Crisp romaine lettuce with garlic cheese croutons, Caesar dressing and parmesan cheese

ADD CHICKEN $5 ADD SHRIMP $8

House Salad — $7
House mixed greens tossed with mozzarella cheese, croutons, carrots, and grape tomatoes, served with a choice of dressing

Fried Oyster Salad — $15
Butter lettuce, bacon, avocado and oysters, served with chipotle ranch dressing

Wedge Salad — $7
Crisp iceberg lettuce, crumbled Maytag bleu cheese, diced tomatoes, and warm chopped bacon, served with bleu cheese dressing

Sweet Apple Berry Salad — $8
Crisp mixed greens tossed with grape tomatoes, feta cheese, Granny Smith apples, raspberries, blackberries, and toasted pecans, then finished with sweet poppy seed vinaigrette

House Entrées

Fettuccini Alfredo

A bed of fettuccini, served with a creamy Alfredo sauce and your choice of topping

Shrimp & Crab	$29
Blackened Chicken	$18

Double Battered Fried Chicken — $15

Boneless breast of chicken, double battered and fried to perfection, served with mashed potatoes topped with country gravy

Bone~In Pork Chop — $21

12 oz. bone-in pork chop chargrilled with a brown sugar pineapple glaze

Southwest Chicken — $18

Chargrilled breast of chicken infused with sweet and spicy peppers and cilantro marinade, finished with caramelized onions, roasted red pepper, white cheese sauce, and mozzarella cheese

Rosewater Burger — $12

Black Angus burger with lettuce, tomato, red onions, and pickled green tomatoes, served on a pretzel roll with your choice of cheese

Seafood

Louisiana Catfish — $15

Filets of Louisiana catfish, served grilled or fried

Grilled Seabass — $33

Grilled filet of Seabass, finished with lemon herb butter

Beer Battered Fish & Chips — $12

Beer-battered cod with remoulade sauce and lemon, served with house-made chips

Shrimp Platter — $25

Gulf shrimp served fried or grilled

Street Tacos — $11

Grilled Gulf shrimp tacos, with cilantro, red cabbage, lime, avocado, chives and chimichurri sauce

Shrimp Scampi Flatbread — $19

Scampi-style shrimp in lobster Alfredo sauce with green onion, Parmesan and mozzarella cheeses, topped with herb breadcrumbs

Steaks

Prime Rib

Slow roasted and herb-crusted, served with horseradish, and beef au jus

12 oz.	$24
16 oz.	$30

Filet Mignon

7 oz.	$30
10 oz.	$35

Cowboy Bone~In Rib Eye

21 oz.	$49

Ribeye

14 oz.	$32

Sides

French Fries	$3	Original Mac & Cheese	$4
Mashed Potatoes	$3	Green Bean Almandine	$4
House-made Potato Chips	$3	Sweet Potato Soufflé	$3
Baked Potato	$4	Asparagus	$4
Onion Rings	$3		

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Desserts

Bread Pudding With Bourbon Sauce	$7
Crème Brûlée	$8
Molton Lava Cake	$7
Warm Tavern Brownie with vanilla bean ice cream	$7
Carrot Cake	$7