

EST. 2015

# ROSEWATER

## GRILL & TAVERN

### APPETIZERS

#### PICKLES, PEPPERS & CHIPS

\$7

Lightly breaded pickles with beer-battered jalapeño peppers, served with house-made chips and a choice of ranch or jalapeño ranch dressing

#### FILET MIGNON SLIDERS

\$12

Two premium tenderloin mignon sliders served with melted pepper jack cheese, caramelized onions and house-made steak sauce for dipping

#### LUMP CRAB CAKE

\$11

Twin jumbo lump crab cakes, pan fried and served with house-made 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

#### CRAB MEAT RÉMOULADE

\$12

Jumbo lump crabmeat salad lightly tossed in house-made rémoulade sauce

### SOUPS

#### LOADED BAKED POTATO SOUP

\$7

Traditional baked potato soup finished with bacon, sour cream, green onion, and cheese

#### CHICKEN & SAUSAGE GUMBO

\$8

Chicken and sausage simmered in a traditional broth thickened with a dark roux

#### SEAFOOD GUMBO

\$11

A classic Louisiana favorite, shrimp, crawfish and oysters simmered in a rich seafood stock, thickened with a dark roux and served with steamed rice

#### CRAB BISQUE

\$12

Finished with brandied cream sauce and crab meat



## SALADS

### CAESAR SALAD

\$7

Crisp romaine hearts seasoned with fresh grated Parmesan cheese, lemon juice, anchovies, roasted garlic, kosher salt, Dijon mustard, extra virgin olive oil, and coddled egg yolks whisked together then tossed just right to make your mouth explode with flavor!

We think it's the best Caesar salad anywhere!

ADD CHICKEN \$6 ADD SHRIMP \$8

### HOUSE SALAD

\$7

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 fried oysters served with chipotle ranch dressing

### APPLE BERRY SALAD

\$8

Crisp mixed greens, tossed grape tomatoes, feta cheese, Granny Smith apples, raspberries, blackberries, and toasted pecans finished with sweet poppy seed vinaigrette dressing

### WEDGE SALAD

\$7

Crisp iceberg lettuce, crumbled Maytag bleu cheese, diced tomatoes and warm chopped bacon served with bleu cheese dressing

## SEAFOOD

### GRILLED SEABASS

\$33

Grilled filet of seabass finished with lemon herb butter and served with asparagus spears

### SHRIMP PLATTER

\$25

Gulf shrimp served fried or grilled, with house-made rémoulade sauce, slaw and fries

### LOUISIANA CATFISH

\$18

Grilled or fried fillets of Louisiana catfish, served with house-made remoulade sauce, slaw, and house-made chips or fries

### BEER-BATTERED FISH & CHIPS

\$14

Beer-battered cod, served with lemon and house-made rémoulade sauce, and house-made chips or fries

### STREET TACOS

\$12

Grilled Gulf shrimp, cilantro, red cabbage, lime, avocado and chimichurri sauce with smoked sweet corn salsa, served in soft flour tortillas

## STEAKS

### PRIME RIB

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

12 oz. \$24

16 oz. \$30

### FILET MIGNON

7 oz. \$30

10 oz. \$35

### PORTERHOUSE

24 oz. \$44

### RIBEYE

14 oz. \$32

### 1855 NEW YORK STRIP

12 oz. \$28



## HOUSE ENTRÉES

### FETTUCCINI ALFREDO

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

SHRIMP & CRAB

\$29

BLACKENED CHICKEN

\$20

### DOUBLE BATTERED FRIED CHICKEN

\$16

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

### BONE-IN PORK CHOP

\$24

12 oz. bone-in pork chop chargrilled with a brown sugar and pineapple glaze, served over mashed potatoes

### SOUTHWEST CHICKEN

\$19

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

### STEAK AU POIVRE

\$34

Peppercorn roasted 1855 New York Strip in a green peppercorn and cognac cream sauce, served over mashed potatoes

### ROSEWATER BURGER

\$12

Black Angus burger on a pretzel roll with lettuce, tomato, grilled onions, pickled green tomatoes and a choice of cheese, served with house-made chips or fries

## SIDES

LARGE ENOUGH TO BE SHARED

French Fries	\$3	Original Mac & Cheese	\$5
Mashed Potatoes	\$3	Green Bean Almandine	\$5
House-made Potato Chips	\$3	Sweet Potato Soufflé	\$4
Baked Potato	\$4	Asparagus	\$4
Onion Rings	\$3		