

EST. 2015

# ROSEWATER

## GRILL & TAVERN

### APPETIZERS:

- LUMP CRAB CAKE** \$12  
Jumbo lump crab meat, pan fried & served with rémoulade sauce and lemon
- SHRIMP COCKTAIL** \$12  
Large shrimp, spices, cocktail sauce
- CRAB STUFFED MUSHROOMS** \$11  
Silver dollar mushrooms stuffed with crab meat with seafood velouté sauce
- MINI BEEF WELLINGTON** \$12  
Seared beef tenderloin medallions with mushroom duxelles wrapped in puff pastry and served with a demi glace
- SUN-DRIED TOMATO PESTO CHEESE BREAD** \$10  
Garlic toasted French bread topped with sun-dried tomato pesto and fresh mozzarella cheese

### SOUPS AND SALADS:

- CHICKEN & SAUSAGE GUMBO** \$8  
Chicken and sausage simmered in a traditional broth thickened with a dark roux
- SEAFOOD BISQUE** \$12  
Finished with brandied cream sauce and your choice of lobster or crab
- CAESAR SALAD** \$7  
Crisp romaine, garlic croutons, Caesar dressing, Parmesan cheese
- FRIED OYSTER SALAD** \$15  
Butter lettuce, bacon, avocado, oysters, chipotle ranch
- WEDGE SALAD** \$7  
Crisp iceberg lettuce, crumbled Maytag bleu cheese, diced tomatoes, warm chopped bacon, served with choice of dressing

### SIDES:

- French Fries \$3  
Mashed Potato \$3  
Baked Potato \$4  
Green Bean Almandine \$4  
Creamed Corn \$4  
Sweet Potato Soufflé \$3  
Asparagus \$4

### ENTRÉES:

- LOUISIANA CATFISH** \$15  
Farm-raised catfish served fried or grilled
- PACIFIC COAST SALMON** \$23  
Grilled fillet of salmon finished with lemon herb butter
- BEER BATTERED FISH & CHIPS** \$12  
Beer battered cod, rémoulade sauce, lemon served housemade chips
- FETTUCINI ALFREDO**  
A bed of fettuccini served with a creamy Alfredo sauce along with 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 and country gravy
- SHRIMP PLATTER** \$25  
Gulf shrimp served fried or grilled
- LOUISIANA BBQ SHRIMP** \$15  
Shrimp seasoned with New Orleans-style BBQ seasoning with French bread

### STEAKS & CHOPS:

#### PRIME RIB

Slow roasted, herb crusted, horseradish, au jus  
12 oz. \$24 | 16 oz. \$30

#### FILET

7 oz. \$30 | 10 oz. \$35

#### RIB EYE

14 oz. | \$32

#### BONE-IN RIB EYE

21 oz. | \$49

#### NEW YORK STRIP STEAK

14 oz. | \$33

#### BONE-IN PORK CHOP

Bone-in pork chop chargrilled  
\$21

## 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

<b>BACKWOODS FRONT PORCH</b>	<b>\$9</b>	<b>ROSEWATER COSMOPOLITIAN</b>	<b>\$10</b>
Firefly Peach Moonshine, iced tea, homemade lemonade		Absolut vodka, triple sec, Cointreau, fresh lime juice and cranberry juice	
<b>DELTA CLASSIC</b>	<b>\$10</b>	<b>MILLIONAIRE MARGARITA</b>	<b>\$12</b>
Bourbon, muddled cherries, oranges, sugar, Angostura bitters		Patron tequila, triple sec, Grand Marnier, fresh lime juice and sour mix	
<b>SINLESS SANGRIA</b>	<b>\$10</b>	<b>MOSCOW MULE</b>	<b>\$11</b>
Red wine, Brandy, fruit juices, fresh fruit		Grey Goose vodka, fresh lime juice and ginger beer	
<b>CHOCOTINI</b>	<b>\$11</b>	<b>ROSEBUD</b>	<b>\$9</b>
Absolut vodka, Bailey's Irish Cream, Godiva Chocolate Liquor and cream		Vodka, bloody mary mix, Worcestershire sauce, Tabasco	
<b>BLUE LONG ISLAND</b>	<b>\$10</b>		
Vodka, gin, rum, tequila, triple sec and Blue Curacao			

## WINES

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