

EST. 2015

ROSEWATER

GRILL & TAVERN

APPETIZERS

PICKLES, PEPPERS & CHIPS \$8

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 \$13

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

IMPORTED SHRIMP COCKTAIL \$15

Large seasoned imported shrimp served with cocktail sauce

CRAB AU GRATIN \$14

Jumbo lump crab meat tossed with crab sauce, white wine and mozzarella cheese, topped with a crunchy Parmesan cheese crust, served with buttered toast points

CRAB STUFFED MUSHROOMS \$12

Four silver dollar mushrooms stuffed with crab meat and served with a seafood velouté sauce

CRAB MEAT RÉMOULADE \$14

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

CRISPY FRIED CHEESE \$9

Pepper jack cheese lightly breaded with panko crumbs and served with jalapeño ranch dip

SOUPS

LOADED BAKED POTATO SOUP \$7

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

SEAFOOD GUMBO \$11

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

CHICKEN & SAUSAGE GUMBO \$8

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

CRAB BISQUE \$13

Finished with brandied cream sauce and crab meat

Prices subject to change without notice.

SALADS

CAESAR SALAD \$8
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
ADD CHICKEN \$6

HOUSE SALAD \$7
Mixed greens tossed with mozzarella cheese, croutons, carrots, and grape tomatoes, served with a choice of dressing

WEDGE SALAD \$8
Crisp iceberg lettuce, crumbled Maytag bleu cheese, diced tomatoes and warm chopped bacon served with bleu cheese dressing

FRIED OYSTER SALAD \$16
Butter lettuce, bacon, avocado, and fried oysters served with chipotle ranch dressing

APPLE BERRY SALAD \$9
Crisp mixed greens, tossed grape tomatoes, feta cheese, Granny Smith apples, raspberries, blackberries, and toasted pecans finished with sweet poppy seed vinaigrette dressing

WITH ANY SALAD
ADD GRILLED SALMON \$12
ADD FRIED IMPORTED SHRIMP \$9
ADD GRILLED IMPORTED SHRIMP \$9
ADD FRIED OYSTERS \$9

SEAFOOD

GRILLED SEABASS \$35
Grilled filet of seabass finished with lemon herb butter and served with field vegetables or asparagus spears

IMPORTED SHRIMP PLATTER \$27
Imported shrimp served fried or grilled, with house-made remoulade sauce, slaw, house-made chips or fries

LOUISIANA CATFISH \$19
Grilled or fried fillets of Louisiana catfish, served with house-made remoulade sauce, slaw, and house-made chips or fries

STREET TACOS \$14
Grilled imported shrimp, cilantro, red cabbage, lime, avocado and chimichurri sauce with smoked sweet corn salsa, served in soft flour tortillas

GRILLED PACIFIC COAST SALMON \$22
Grilled filet of Pacific Coast salmon served on a bed of white rice or mashed potatoes

SURF & TURF

PRIME RIB
Slow roasted and herb-crusted, served with horseradish au jus
12 oz. \$27
16 oz. \$33

FILET MIGNON
7 oz. \$33
10 oz. \$37

PORTERHOUSE
24 oz. \$49

RIBEYE
14 oz. \$34

1855 NEW YORK STRIP
12 oz. \$32

WITH ANY STEAK
ADD GRILLED SALMON \$12
ADD CRAB CAKE \$7
ADD FRIED IMPORTED SHRIMP \$9
ADD GRILLED IMPORTED SHRIMP \$9
ADD FRIED OYSTERS \$9

Prices subject to change without notice.

HOUSE ENTRÉES

FETTUCCINE ALFREDO

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

WITH BLACKENED CHICKEN

\$21

WITH IMPORTED SHRIMP & CRAB

\$29

BEEF BURGUNDY TENDERLOIN TIPS

\$24

Beef tenderloin braised in Burgundy, garlic, onions and mushrooms, served on a bed of buttered egg fettuccine

DOUBLE BATTERED FRIED CHICKEN

\$19

Boneless breast of chicken, double battered and fried to perfection, served with white rice or mashed potatoes

SOUTHWEST CHICKEN

\$21

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 a bed of white rice or mashed potatoes

ROSEWATER LOADED CHICKEN

\$22

Grilled breast of chicken topped with smoked bacon, sautéed mushrooms and a cheddar cheese blend, served with field vegetables or asparagus spears and sweet mustard sauce

BONE-IN PORK CHOP

\$26

12 oz. bone-in pork chop chargrilled with a brown sugar, pineapple and red bell pepper glaze served over a bed of white rice or mashed potatoes

TAVERN BURGER

\$14

1/2 lb. Black Angus burger on a pretzel roll with lettuce, tomato, grilled onions, and a choice of cheese, served with house-made chips or fries

ROSEWATER SIGNATURE BURGER

\$19

1 lb. Black Angus burger on a pretzel roll with lettuce, tomato, pickles, bacon, and a choice of double cheese, served with house-made chips or fries

SIDES

LARGE ENOUGH TO BE SHARED

French Fries	\$4	Original Mac & Cheese	\$6
Mashed Potatoes	\$4	Green Bean Almandine	\$6
House-made Potato Chips	\$4	Asparagus	\$6
Baked Potato	\$5	Sautéed Field Vegetables	\$6
Onion Rings	\$4	Signature Sweet Potato Soufflé	\$6

Prices subject to change without notice.