

EST. 2015

ROSEWATER

GRILL & TAVERN

APPETIZERS

PICKLES & CHIPS

lightly breaded pickles, house chips,
ranch or jalapeño ranch dressing

CRAB CAKES

jumbo lump crab, rémoulade
and fresh lemon

IMPORTED SHRIMP COCKTAIL

jumbo shrimp, cocktail sauce, fresh lemon

CRISPY FRIED CHEESE

pepper jack cheese, crispy panko crust,
jalapeño ranch dip

SOUPS & SALADS

SEAFOOD GUMBO

imported shrimp and crawfish simmered in
a rich seafood stock, thickened with dark roux,
served with steamed rice

CHICKEN & SAUSAGE GUMBO

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

FRIED OYSTER SALAD

butter lettuce, bacon, avocado and fried oysters
served with chipotle ranch

CAESAR SALAD

crisp romaine hearts, parmesan,
creamy ceasar dressing

HOUSE SALAD

mixed greens, carrots and grape tomatoes,
mozzarella, croutons, choice of dressing

WEDGE SALAD

crisp iceberg lettuce, crumbled bleu cheese,
diced tomatoes, warm smoked bacon, served
with bleu cheese dressing

SEAFOOD

IMPORTED SHRIMP PLATTER

crispy-fried or grilled, rémoulade, creamy slaw,
house-made chips or fries

LOUISIANA CATFISH

grilled or crispy-fried fillets,
house-made chips or fries

GRILLED PACIFIC COAST SALMON

grilled pacific coast fillet, steamed white rice
or mashed potatoes

STEAKS

*PRIME RIB

slow roasted, herb crust, horseradish, au jus
16 oz. | 12 oz.

*FILET MIGNON

7 oz.

*RIBEYE

14 oz.

*NEW YORK STRIP

12 oz.

HOUSE FAVORITES

FETTUCCINE ALFREDO

fresh fettuccini, creamy alfredo, grated parmesan | add blackened chicken | add imported shrimp & crab

SOUTHWEST CHICKEN

grilled breast marinated in sweet & spicy pepper chimichurri, finished with creamy caramelized red peppers and onions and mozzarella cheese, served on a bed of mashed potatoes or white rice

EXTRA CRISPY FRIED CHICKEN

double-battered boneless breast, mashed potatoes, country gravy

ROSEWATER LOADED CHICKEN

grilled breast, smoked bacon, sautéed mushrooms and a cheddar cheese topping, asparagus or chef's fresh vegetable selections, sweet mustard sauce

BEEF BURGUNDY TENDERLOIN TIPS

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

*TAVERN BURGER

7-ounce black Angus burger, lettuce, tomato, grilled onions, choice of cheese, pretzel roll, house-made chips or fries

SIDES

LARGE ENOUGH TO BE SHARED

french fries

house-made potato chips

mac & cheese

mashed potatoes

signature sweet potato soufflé

baked potato

green bean amandine

sautéed vegetables

asparagus

DESSERTS

MOLTEN LAVA CAKE

WARM TAVERN BROWNIE WITH VANILLA BEAN ICE CREAM

SIGNATURE NEW YORK-STYLE CHEESECAKE

classic new york-style cheesecake,
fresh seasonal berries

*Thoroughly Cooking Foods of Animal Origin Such as Beef, Eggs, Lamb, Milk, Poultry or Shellfish Reduces the Risk of Foodborne Illness.
Individuals with Certain Health Conditions May be at Higher Risk if These Foods are Consumed Raw or Undercooked