

EST. 2015

# ROSEWATER

## GRILL & TAVERN

### APPETIZERS

#### PICKLES, PEPPERS & CHIPS

\$6

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

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### SOUPS

#### LOADED BAKED POTATO SOUP

\$6

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, garlic cheese croutons, Caesar dressing and parmesan cheese

ADD CHICKEN \$5 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

\$15

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

### BEER-BATTERED FISH & CHIPS

\$12

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

### STREET TACOS

\$11

Grilled Gulf shrimp, cilantro, red cabbage, lime, avocado, chives and chimichurri sauce with smoked sweet corn salsa, served in crisp tortilla shells

## 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

### FETTUCINI ALFREDO

A bed of fettuccini in a creamy Alfredo sauce served 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 topped with country gravy

### BONE-IN PORK CHOP

\$21

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

### SOUTHWEST CHICKEN

\$18

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

\$11

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	\$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		