

APPETIZERS

Salad of Garden Greens

With Choice of Homemade Dressings. 5.95

Rosie O'Grady's Own Caesar Salad

Crisp Romaine Lettuce Lightly Tossed in our Traditional Caesar Dressing with Shaved Parmesan Cheese and Croutons. 6.95

Baby Spinach & Radicchio Salad

With Arugula, Button Mushrooms, Endive, Juicy Pear Slices, Pecans and Gorgonzola Cheese; Topped with a Honey-Herb Vinaigrette. 7.95

Irish Oak Smoked Salmon

Served on Toast Points with Fresh Horseradish, Diced Onions & Capers. 10.95

Jumbo Gulf Shrimp Cocktail

Chilled and Served with a Spicy Cocktail Sauce. 12.95

Prince Edward Island Mussels

Fresh Mussels Sauteed with Tomato, Shallots, Garlic, White Wine and Fresh Herbs. 7.95

Crispy Fried Calamari

Fried to Perfection, Served with a Hearty Tomato Sauce. 7.95

French Onion Soup Au Gratin

A Crock of French Onion Soup, Topped with Croutons and Covered in Mozzarella and Swiss Cheese. 5.95

Soup of the Day

4.95

LUNCHEON SPECIALS

Original Rosie Burger

12oz Ground Sirloin Burger Served with French Fries. 10.95

Rosie Burger Au Poivre

Our Delicious House Burger Topped with Crumbled Bleu Cheese, Coarse Ground Pepper, Chopped Parsley and Mozzarella Cheese on Sesame-Poppy Bun 12.95

Texas Burger

Our Famous Burger Topped with Aged Cheddar Cheese, Hickory Smoked Bacon and our House Barbecue Sauce 12.95

Portobello Burger

12 oz. Sirloin Burger topped with Portobello Mushroom and Fresh Mozzarella and Drizzled with a Balsamic Glaze, Served on a Focaccia Roll 12.95

Sliced Steak Sandwich

Sliced New York Cut Sirloin Steak, with Melted Monterey Jack Cheese and Onion Rings Stacked on a Club Roll 15.95

Maryland Crabcake Brioche Sandwich

Served with Tri-Color Slaw, French Fries and Sun-Dried Tomato Aioli 16.95

Shepherd's Pie

A Blend of Chopped Beef & Veal Mixed with Fresh Vegetables, Topped with a Crown of Fresh Mashed Potatoes. 15.95

Corned Beef Sandwich

Lean Corned Beef Thickly Sliced and Served on Rye Bread with French Fries. 14.95

Roast Turkey Club Sandwich

Sliced Roasted Turkey Breast with Lettuce, Tomato and Bacon; Served on White Toast with French Fried Potatoes. 11.95

Grilled Portobello Sandwich

Grilled Portobello Mushroom, Fresh Mozzarella, Roasted Sweet Red Peppers and Tomato with a Balsamic Glaze on Focaccia Bread. 14.95

Traditional Fish & Chips

Ale Battered Filet of Boston Scrod Deep Fried to a Golden Brown, Served with French Fries and Tartar Sauce. 15.95

Omelette

Made with your Choice of Ham, Cheese, Smoked Salmon, Mushrooms or Fine Herbs. 11.95

MAIN COURSES

Main courses served with choice of mashed, baked, oven roasted or french fried potatoes.

Norwegian Salmon

Broiled and Served over Beurre Blanc. 18.95

Maryland Crabcakes

Made with Select Jumbo Lump Crabmeat, Delicately Pan Fried with a Rich Lobster Sauce. 19.95

Chicken Cordon Bleu

Breaded Breast of Chicken, Filled with Ham & Swiss Cheese, Baked to a Golden Brown. 16.95

Chicken Portofino

Pan Seared Chicken Breast Served with Wilted Spinach, Mushrooms, Proscuitto & Pine Nuts. 16.95

Petit Prime Filet Mignon

22.95

Add 3 Garlic Shrimp \$6.00

16 oz. New York Cut Sirloin Steak

26.95

PASTAS

Chicken Fettuccine

Tender Strips of Grilled Chicken in a Roasted Pepper and Fresh Garlic Cream Sauce, with Scallions, Snow Peas & Romano Cheese Served over Fettuccine. 14.95

Lobster Ravioli

Fresh Lobster Ravioli Served in a Pink Vodka Sauce, Garnished with Fresh Lobster Meat. 18.95

ENTREE SALADS

Grilled Warm Portobello Salad

Tender Grilled Portobello Mushroom over Fresh Mozzarella, Roasted Peppers, Beefsteak Tomatoes and Arugula. 14.95

Warm Grilled Chicken Salad

Grilled Breast of Chicken over a Salad of Asparagus, Radicchio, Endive and Arugula in a Honey Dijon Dressing. 14.95

Grilled Jumbo Shrimp Caesar Salad

Grilled Jumbo Gulf Shrimp over our Traditional Caesar Salad, with Shaved Parmesan Cheese and Homemade Croutons. 16.95

Mediterranean Seafood Salad

Jumbo Shrimp, Salmon, Calamari and Scallops over Field Greens in a Lemon-Basil Vinaigrette. 16.95