



DINNER MENU

APPETIZERS

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| ROSIE'S CAESAR SALAD | Romaine Lettuce, Traditional Dressing Shaved Parmesan and Garlic Croutons | \$16.95 |
| SEASONAL GARDEN GREENS * | Mesclun Greens and Tomato Choice of Homemade Dressing | \$13.95 |
| ROASTED GOLDEN BEET SALAD * | Arugula, Pistachios, Julienne Carrots and Goat Cheese Raspberry Vinaigrette | \$17.95 |
| SOUP OF THE DAY | Made Fresh Daily. Ask Server | \$11.95 |
| FRENCH ONION SOUP AU GRATIN | Topped with Toasted Baguette and Melted Mozzarella | \$14.95 |
| FRIED CALAMARI | Fried to Perfection with Spicy Tomato Sauce | \$18.95 |
| CRAB CAKE APPETIZER | Select Jumbo Crab Meat, Delicately Pan Fried | \$19.95 |
| JUMBO GULF SHRIMP COCKTAIL * | Served with Horseradish-Chili Sauce (4) | \$20.95 |
| BLUE POINT OYSTERS | Plump and Pristine Nestled on a Bed of Crushed Ice (6) | \$20.95 |

ENTRÉE SALADS

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| CAESAR | Romaine Lettuce, Traditional Dressing Shaved Parmesan Cheese and Garlic Croutons | \$21.95 |
| ROASTED GOLDEN BEET SALAD * | Arugula, Pistachios, Julienne Carrots and Goat Cheese Raspberry Vinaigrette | \$25.95 |
| BABY SPINACH & GORGONZOLA SALAD | Mushrooms, Bacon, Gorgonzola, Pomegranate Seeds, Pecans, Honey White Balsamic Vinaigrette | \$26.95 |
| SPRING SALAD | Asparagus, Apple, Radish, Feta. Avocado, Toasted Walnuts, Roasted Chickpeas, Strawberries with Mesclun and Herb White Balsamic Vinaigrette | \$23.95 |

ADD: Chicken \$8 Salmon \$11 Shrimp \$12 Steak \$13

TRADITIONAL FAVORITES

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| TRADITIONAL FRIED NEW ENGLAND COD | Ale Battered Filet of Cod, Deep Fried to a Golden Brown Served with French Fries | \$27.95 |
| SHEPHERD'S PIE | Braised Chopped Beef and Veal, Mixed Vegetables Crowned with Mashed Potatoes | \$27.95 |



DINNER MENU

BURGERS

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| ROSIE O'GRADY'S 10 OZ BURGER | Lettuce, Tomato and Dill Pickle French Fries or Sweet Potato Fries | \$22.95 |
| CALIFORNIA BURGER | Topped with Melted Monterey Jack and Sliced Avocado Served with Chipotle Aioli & French Fries | \$23.95 |
| ROSIE'S BEYOND BURGER | Plant-Based – Served with Sautéed Mushrooms and Onions Sweet Potato Fries | \$23.95 |
| TURKEY BURGER CLASSIC | Topped with Melted Mozzarella, Sautéed Mushrooms and Onions with Sweet Potato Fries | \$23.95 |

ENTRÉES

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| NORWEGIAN SALMON * | Broiled. Served with Beurre Blanc, Asparagus and Mashed Potatoes | \$31.95 |
| JUMBO CRAB MAC AND CHEESE | Macaroni Tossed with Jumbo Crabmeat, Creamy Gruyère and Sharp Cheddar Sauce | \$29.95 |
| LOBSTER RAVOLI | Served with Pink Vodka Sauce, garnished with Fresh Lobster Meat | \$35.95 |
| SHRIMP AND SCALLOP RISOTTO * | Asparagus Tips, Roasted Peppers, Sweet Peas, Fennel and Wild Mushrooms | \$35.95 |
| SEAFOOD LINGUINI MARINARA | Mussels, Clams, Shrimps & Scallops in a Tangy Marinara Sauce. | \$35.95 |
| DAY BOAT SEA SCALLOPS | Pan Seared, Served with Wilted Spinach and Lemon Herb Linguini | \$36.95 |
| MARYLAND CRAB CAKES | Select Jumbo Crab Meat, Delicately Pan Fried Served with Broccoli and Mashed Potatoes | \$38.95 |

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| PETIT FILET MIGNON 8 OZ * | \$48.95 |
| PRIME FILET MIGNON 12 OZ * | \$56.95 |
| PRIME BONELESS RIB STEAK 16 OZ * | \$59.95 |
| NEW YORK CUT SIRLOIN STEAK 14 OZ * | \$49.95 |
| MEDALLIONS OF FILET MIGNON | \$46.95 |
| RACK OF LAMB | \$45.95 |

Served with Choice of Potato
Au Poivre Vert – Green Peppercorns, Brandy, Touch of Cream



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ENTRÉES

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| CHICKEN FLORENTINE | Pan Seared Chicken with Wilted Spinach, Mozzarella and Sherry Mushroom Sauce over Linguini | \$29.95 |
| CHICKEN PICCATA | Sautéed with White Wine, Lemon, Capers Wilted Spinach and Mashed Potatoes | \$29.95 |
| CHICKEN PARMIGIANA | Homemade Zesty Marinara and Melted Mozzarella Served over Linguini | \$28.95 |
| WILD MUSHROOM RAVIOLI (V) | Vodka Sauce and Spinach | \$28.95 |
| FISH OF THE DAY | Ask Server | M/P |

ASK ABOUT OUR DAILY SPECIALS

LET YOUR SERVER KNOW IF YOU HAVE FOOD ALLERGIES OR DIETARY CONCERNS
WE WILL TRY OUR BEST TO ACCOMMODATE YOUR REQUEST

* GLUTEN FREE MENU ITEMS

PASTA MAY BE SUBSTITUTED WITH GLUTEN FREE LINGUINI

Prices include 2.8% Credit Card Merchant Fee, price adjusted for Cash and Debit Card payments

DESSERTS

DESSERT \$13

Crème Brulée
 Homemade NY Cheesecake
 Chocolate Molton Cake
 Apple Pie À La Mode
 Chocolate Raspberry Cake
 Ice Cream & Sorbet (3 Scoops)

Strawberry Coulis
 Served Warm with Ice Cream or Whipped Cream
 Served warm with Ice Cream
 Vanilla, Chocolate, Lemon

NIGHTCAP \$18

White Russian
 Last Word
 Espresso Martini
 Manhattan
 20 Year Tawny Porto
 Espresso – Cappuccino – Herbal Tea

Kahlúa, Sausage Tree Vodka, Cream
 Gunpowder Gin, Maraschino Liqueur, Chartreuse, Lime
 Aspen Vodka, Kahlua, Espresso
 Bulleit Rye, Sweet Vermouth, Angostura Bitters
 Taylor Fladgate – Douro, Portugal