

Rosie's Dinner Menu

Appetizers

- **Ahi Tuna** \$16.00
Togarashi crusted ahi tuna pan seared rare served over seaweed salad, with pickled Asian vegetables, lemon-garlic aioli, and sweet soy sauce.
- Bang Bang Shrimp** \$15.50
4 Jumbo tiger shrimp coated in buttermilk and panko breading. Deep fried and topped with sweet chili mayo.
- Spinach Artichoke Dip** \$14.00
House made spinach and artichoke dip topped with grated parmesan cheese and baked. Served with fried pita chips.
- GF Stuffed Dates** \$14.00
Brie cheese stuffed dates wrapped in bacon and baked. Drizzled with a balsamic reduction.
- Garlic Mussels** \$15.50
Fresh blue ocean mussels simmered in a white wine garlic butter sauce. Served with toasted French bread.
- GF Crispy Brussel Sprouts** \$14.00
Fresh brussel sprouts deep-fried crispy and topped with sautéed bacon and red onion. Finished with truffle balsamic vinegar.
- Yum Yum Shrimp** \$14.50
5oz White Tiger shrimp lightly breaded, deep fried and served with house made yum yum sauce.
- Calamari** \$14.50
Lightly breaded calamari rings deep fried golden brown. served with house made yum yum sauce.
- Walleye Bites** \$15.50
6oz of Fresh Lake Erie Walleye bites lightly breaded and deep fried, served with tartar sauce.
- GF Shrimp Cocktail** \$14.50
4 Fresh large tiger shrimp served chilled with zesty cocktail sauce and fresh lemon.
- GF Chicken Wings** \$14.00
6 fresh chicken wings baked and fried golden brown. Served plain or tossed hot, medium, mild, BBQ, garlic-parmesan or bbq sriracha. Served with ranch dressing and celery sticks.
+ \$1.00 for creamy bleu cheese dressing
- Sauerkraut Balls** \$13.00
Our own special secret recipe made with the finest corned beef, served with our zesty bistro sauce for dipping.
- Stuffed Mozzarella** \$14.00
Homemade Mozzarella cheese triangles stuffed with capicola, salami and pepperoni. Breaded and deep fried. Topped with our homemade marinara sauce and shaved parmesan cheese.
- Bread & Olive Oil Dip** \$6.00
Olive oil, fresh garlic, red pepper flakes, ground pepper and shaved parmesan cheese. Served with a loaf of warm ciabatta bread.
+ \$3.00 extra loaf of bread

GF GLUTEN FREE OR CAN BE PREPARED GLUTEN FREE UPON REQUEST.

**● CONSUMPTION OF RAW OR UNDERCOOKED FOODS MAY LEAD TO FOOD BORNE ILLNESS.
20% GRATUITY FOR GROUPS OF 6 OR MORE**

Homemade Soups

Baked French Onion \$9.00 bowl / \$7.50 cup
Caramelized onions slowly simmered in our secret broth with homemade croutons and topped with provolone cheese. Baked golden brown.

Soup Du Jour \$8.00 bowl / \$6.50 cup
Fresh homemade soup prepared daily in our kitchen.

Specialty Salads

Rosie's Salad \$14.00 full / \$7.00 side
Fresh Arcadian mixed greens topped with red onion, bacon bits, mandarin oranges and crispy chow mein noodles. Served with our sweet sesame soy vinaigrette dressing on the side.

GF 1812 Salad \$14.00 full / \$7.00 side
Fresh Arcadian mixed greens topped with bleu cheese crumbles, toasted almonds, and port wine-soaked cranberries. Served with walnut raspberry vinaigrette on the side.

GF Greek Salad \$14.00 full / \$7.00 side
Fresh spinach and arcadian mixed greens topped with feta cheese, cucumbers, roasted red bell peppers, black olives, Kalamata olives and fresh tomatoes. Served with homemade feta vinaigrette dressing on the side.

GF Poached Beet Salad \$14.00 full / \$7.00 side
Fresh Arcadian mixed greens topped with goat cheese and pecans. Served with a balsamic vinaigrette dressing on the side.

GF Apple Walnut Salad \$14.00 full / \$7.00 side
Fresh Arcadian mixed greens topped with green apples, chopped walnuts and bleu cheese crumbles. Served with our apple vinaigrette dressing on the side.

Traditional Caesar Salad \$14.00 full / \$7.00 side
Crisp romaine lettuce tossed with shaved aged Romano cheese, homemade croutons and our famous Caesar dressing. + \$2.00 add anchovies.

Add to Any Salad

6oz Grilled Chicken Breast... \$6.00, Deep Fried Chicken Tenders... \$6.00, 4oz Sirloin Steak... \$12.00, 4oz Grilled Shrimp.... \$10.00, 6oz Grilled Salmon... \$12.00, 4oz Pan-Seared Scallops...\$12.00, 4oz Seared Ahi Tuna...\$12.00

Seasonal Salads

GF Cobb Salad \$18.00 full / \$13.00 small
Crisp romaine lettuce, 6oz free range chargrilled chicken breast, tomatoes, bleu cheese crumbles, bacon bits, red onion, and hardboiled egg. Served with your choice of salad dressing.

GF Chicken Salad \$18.00 full / \$13.00 small
Homemade chicken salad served on a bed of fresh arcadian greens with cucumbers, red onion, sliced hard-boiled egg, port wine-soaked cranberries, tomato, topped with toasted almonds. Served with your choice of salad dressing.

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Entrées

Side salad with entrée \$3.00, Side Specialty Salad with Entrée \$5.00 Split Plate Charge for sharing Entrées \$4.00, House bread served upon request.

Fried Perch Dinner \$28.00
8oz Fresh Lake Erie Yellow Perch lightly breaded in our house recipe, deep-fried and served with French fries, tartar sauce and lemon.

GF Grilled Mahi \$28.00
8oz Fresh Mahi walnut crusted and grilled, served over goat cheese and confit tomato risotto.

Pecan Crusted Walleye \$30.00
6oz Fresh Lake Erie Walleye pan-seared with a pecan crust, finished with a lemon butter sauce, served with corn cake and asparagus.

GF Cedar Plank Salmon \$28.00
6oz Fresh Norwegian Salmon baked on a cedar plank. Served with corn cake and asparagus.

GF Sea Scallops \$36.00
4 Fresh Large Sea Scallops pan seared and served over shrimp risotto and with cream spinach.

Bang Bang Chicken \$26.00
Homemade crispy chicken coated in a buttermilk and panko breading. Deep fried and served on a bed of risotto and topped with a sweet chili mayo.

3 Cheese Stuffed Manicotti \$25.00
Spinach, ricotta, mozzarella, parmesan stuffed in a pasta shell and baked with our marinara sauce.

Chicken Tenders \$16.00
All white meat chicken tenders deep fried golden brown. Served with French fries and tangy BBQ sauce.

GF BBQ Pork Ribs \$26.00
½ Rack of our tender St. Louis Pork ribs braised in our famous recipe! Served with French fries.

GF 8oz Sirloin Steak \$28.00
USDA Prime center-cut Sirloin chargrilled and topped with a bourbon demi, served with roasted baby bakers and deep fried brussel sprouts.

GF Ribeye Steak \$36.00
10oz Certified Angus Reserve Prime Ribeye chargrilled. Served with roasted baby bakers.

Add or Top Your Steak

Sautéed Mushrooms...\$4.00, Grilled Onions...\$3.00, Black & Bleu...\$3.00, 4oz Fried Lake Erie Yellow Perch...\$14.00, 4oz grilled shrimp...\$10.00, 6oz grilled salmon...\$12.00, 4oz pan seared Scallops...\$12.00

Build Your Own Pasta

Pasta & Sauce \$15.00
5oz Fettuccini pasta with your choice of our delicious homemade sauces... marinara sauce or creamy alfredo sauce.

+ Add to Your Pasta: Homemade Meatball \$3.50, 6oz Grilled Chicken Breast \$6.00, Deep-fried Chicken Tenders \$6.00, 4oz Sirloin Steak \$12.00, 4oz Grilled Shrimp \$10.00, 6oz Grilled Salmon \$12.00, 4oz Pan Seared Scallops \$12.00, Bacon \$2.00, Mushrooms \$3.00, Grilled Onions \$2.00, Roasted Red Bell Peppers \$2.00, Banana Peppers \$2.00, Black Olives \$2.00, Fresh Spinach \$2.00, Cherry Tomatoes \$2.00

Side Dishes

Corn Cake, Asparagus, Baby Bakers, French Fries, Pasta Ali Olio

Ala Carte Side Dishes

Fettuccini Alfredo or Marinara \$5.00, Grilled Asparagus \$5.00, Cream Spinach \$5.00, French Fries \$4.00, Pasta Ali Olio \$5.00, Corn Cake \$5.00, Baby Bakers \$5.00, Shrimp Risotto \$8.00, Fried Crispy Brussel Sprouts \$5.00

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Sandwich Baskets

Served with homemade chippers

Perch Sandwich \$17.00
4oz Fresh Lake Erie Yellow Perch lightly breaded and deep fried in our famous recipe. Served on a grilled brioche bun, with a side of tartar sauce and lemon.

Italian Quesadilla \$15.00
Flour tortilla filled with capicola, salami, pepperoni, banana peppers, and provolone cheese. Panini grilled and served with our marinara sauce.

Cuban Sandwich \$16.00
Cuban Sandwich- Pulled pork, ham, Swiss cheese, and pickles. Served on a hoagie style baked ciabatta bread. Served with a side of mustard.

Buffalo Chicken Sandwich \$16.00
All white meat chicken tenders tossed in our buffalo sauce. Served on a grilled brioche bun with provolone cheese and bacon with a side of buttermilk ranch.

Rosie's Ultimate French Dip \$17.00
Sliced slow roasted prime rib topped with grilled onions and provolone cheese. Served on a hoagie style ciabatta bread with hot au jus.

Traditional BLT \$14.00
Thick cut bacon, lettuce, and tomato on grilled multi grain bread with a side of mayo.

The Grand Walleye Sandwich \$17.00
6oz Fresh Lake Erie Walleye lightly breaded and deep fried in our famous recipe. Served on a hoagie style baked ciabatta bread with a side of tartar sauce and lemon.

Chicken & Spinach Quesadilla \$15.00
Panini grilled flour tortilla stuffed with chicken, spinach, bacon, and a blend of cheeses. Served with a spicy ranch dipping sauce.

Jammin Chicken \$15.00
5oz Ohio free range chicken breast breaded and deep fried. Topped with a tomato-onion-bacon jam, cheddar cheese and bacon. Served on a grilled brioche bun.

Rosie's Famous Reuben \$17.00
Thin sliced in-house cooked corned beef grilled with Swiss cheese and sauerkraut. Stacked on grilled rye and served with a side of Thousand Island dressing.

Grilled Chicken Sandwich \$14.00
6oz Ohio free range chicken breast broiled to perfection. Served on a grilled brioche bun.

Rosie's Big City Burger \$15.00
8oz 100% USDA Custom Blend Fresh Beef. A succulent burger that rivals the most tender mouth- watering steak. Served on a grilled brioche bun.

Jazz it Up

Black & Blue Topping \$3.00
Cajun Seasoning & Melted Blue Cheese.

Jammin Topping \$3.00
Tomato, onion, bacon jam, cheddar cheese and hot candied bacon.

Breakfast Topping \$3.00
Fried Egg, Bacon & American Cheese.

Cheese Options \$9.00
Cheddar, Swiss, Pepper Jack, Provolone, Bleu Cheese & American.

Rosie's Topping \$3.00
Cheddar Cheese, Bacon, BBQ Sauce, and Onion Ring.

Toppers \$2.00
Bacon, Mushrooms, Banana Peppers, Grilled Onions, Red Bell Peppers, Kalamata Olives & Feta Cheese.

Upcharge Side Substitutions

French Fries...\$2.00, Onion Rings...\$3.00,
Creamy Bleu Cheese Cole Slaw...\$2.00, Cup
of Soup...\$3.00

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