



ROSEBUD'S

Steak & Seafood House

established 1995



Thanksgiving Day Menu

Soup of The Day

Chicken Almond Amaretto

Appetizers

- 🍷 **Jumbo Shrimp Cocktail** 15
- 🍷 **Oysters Rockefeller**
Six oysters baked in Galliano spinach sauce 16
- 🍷 **Escargot**
Large snails baked in garlic shallot butter 14
- Chicken Lettuce Wrap**
Diced chicken in sesame-garlic marinade served with butter lettuce, wontons, orange sesame sauce, peanuts 13

Entrées

Roast Turkey with Stuffing, Gravy & Cranberry Sauce
All white meat turkey breast 28
Includes a choice of two sides.

🍷 **Chicken or Shrimp Caesar Salad**
Chopped Romaine mixed with Caesar dressing topped with croutons and shaved Parmesan cheese and choice of grilled chicken or jumbo shrimp cocktail Chicken 20 / Shrimp 22

🍷 **Chicken Piccata**
Chicken breast sautéed with garlic, capers, mushrooms, lemon and white wine 28

Mandarin Peanut Chicken
White chicken meat, fried and tossed with a sweet and spicy orange sauce, carrots, sugar snap peas, mandarins, chopped peanuts & sesame seeds. Served over rice. 27
Includes a choice of one side.

🍷 **Atlantic Salmon**
Fresh broiled salmon fillet served with dill sauce 31

Sea Bass "Crab Louie"
Baked Chilean sea bass topped w/cream sauce, lump crab, avocado & sundried tomato 45

🍷 **Crispy Roast Duck**
Crispy Roast Duck topped with Grand Marnier plum sauce 35

Rack of Lamb
Herb-crusted and baked rack of lamb 42

🍷 **Prime Rib** Fabulous, trim and tender *Certified Angus Beef*® prime rib, slowly roasted daily, and served until sold out.
10 oz. Queen Cut 37
12 oz. King Cut 41

🍷 **6 oz. Filet Mignon** *Certified Angus Beef*® filet mignon, melt-in-your-mouth filet wrapped in bacon, topped with Chef's butter, and served with a side of Béarnaise 43

🍷 **Steak & Lobster** 6 oz. *Certified Angus Beef*® filet mignon wrapped in bacon, topped with Chef's butter, and accompanied by a single, 8 oz. cold water lobster tail 85

🍷 **Maine Lobster Tail**
8 oz. cold water lobster tail, served with drawn butter and lemon 45

Includes a choice of two sides.



No shortcuts. And you can taste it in every bite of our *Certified Angus Beef*® brand steaks.

Side Dishes

Soup of the Day
Mashed Potatoes

Sweet Potatoes
Prepared with brown sugar, cinnamon, butter and a touch of maple syrup

Cream Spinach
Stuffing with Gravy

Sub one side for a House Salad +2 | Sub one side for a Caesar Salad +4

🍷 Gluten-free

*Split/Sharing Plate \$4 **On parties of 6 people or more, a gratuity of 20% will be added to your check.
***Table seatings are reserved every 1 1/2 hours. Please be courteous to those waiting.

