

New Year's Eve Menu

## **SOUP OF THE DAY**

Cream of Asparagus

## **APPETIZERS**

A STATE OF THE STA	Chicken Lettuce Wraps Diced chicken and peanuts in sesame-garlic marinade, served with butter lettuce, wontons, orange, mandarin sauce and sweet chili sauce	
JE .	Oysters Rockefeller Six oysters baked in a Galliano spinach sauce	
	Escargot Large snails baked in garlic shallot butter	
6	Jumbo Shrimp Cocktail	
ENTRÉES		
	Honolulu Coconut Macadamia Chicken Salad Spring lettuce, cucumber, shredded carrots, chopped peanuts and edamame tossed in mandarin dressing, and served with a sweet	
	chili and melba sauce	
₽.	Mandarin Peanut Chicken White chicken meat fried and tossed with a sweet and spicy orange sauce, carrots, sugar snap peas, mandarins, peanuts and sesame seeds, served over rice	
J. S.	Crispy Duck Roasted duck, served with Grand Marnier plum sauce	
The state of the s	Fresh Atlantic Salmon Filet Broiled and seasoned with a touch of herbs, served with dill sauce on the side	
	Sea Bass "Crab Louie" Baked Chilean sea bass topped with lemon butter cream sauce, lump crab, avocado and sun-dried tomato	
	Herb-Crusted Rack of Lamb Imported New Zealand lamb encrusted with herbs and bread crumbs, then slowly baked and served with mint jelly	
A. S.	Lobster Tail45	
	Includes the choice of two sides	



You deserve the very best beef. That's why we only offer the Certified Angus Beef

- Frime Rib Fabulous trim and tender Certified Angus Beef® brand prime rib served with au jus
  - Queen Cut (10 oz.) 40 King Cut (12 oz.) 44
- Filet Mignon 6 oz. Certified Angus Beef® brand filet wrapped in bacon, topped with
  - New York Strip 12 oz. center-cut Certified Angus Beef® brand loin char-grilled and
- Steak & Lobster 6 oz. Certified Angus Beef ® filet mignon wrapped in bacon, topped with Chef's butter and accompanied by an 8 oz. single lobster tail ......85

Includes the choice of two sides

## SIDE DISHES

Soup of the day, Cream Spinach, Mashed Potato or Steak Fries. Sub one side for a House Salad +2 | Sub one side for a Caesar Salad +4.

\*Split plate charge \$5

\*On parties of 6 people of more, a gratuity of 20% will be added to your check.

\*Table seatings are reserved every 11/2 hours. Please be courteous to those waiting.

Thank you for choosing Rosebud's as your New Year's Dinner Restaurant.

Have a safe and happy New Year!

Menu Design by Certified Angus Beef (12/23). CertifiedAngusBeef.com