



ROSEBUD'S
Steak & Seafood House
established 1995



Easter Menu

Soup of the day
Cream of Chicken Noodle Soup

Appetizers

- 🌿 Jumbo Shrimp Cocktail 15
- 🌿 Oysters Rockefeller - Six oysters baked in galliano spinach sauce with bacon and breadcrumbs 16
- 🌿 Escargot - Large snails baked in garlic shallot butter 14
- 🌿 Chicken Lettuce Wraps - Diced chicken and peanuts in sesame-garlic marinade, served with butter lettuce, wontons, orange sesame sauce and hoisin sauce 13

Entrées

Baked Ham Steak - Served with fruit sauce and choice of two sides 27
Includes choice of two sides

Honolulu Coconut Macadamia Chicken Salad - Spring lettuce, cucumber, shredded carrots, chopped peanuts and edamame tossed in mandarin dressing, served with a raspberry, sweet chili dipping sauce 25

Mandarin Peanut Chicken - White chicken meat fried and tossed with sweet and spicy orange sauce, carrots, sugar snap peas, mandarins, peanuts and sesame seeds, served over rice 27

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

Crispy Duck - Roasted duck, served with Grand Marnier plum sauce 35
Includes one side

🌿 **Atlantic Salmon** - Fresh, broiled salmon filet, served with dill sauce 31

🌿 **Sea-bass "Crab Louie"** - Baked Chilean Seabass topped with cream sauce, lump crab, avocado, sun-dried tomatoes 45

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

🌿 **8-oz. Cold Water Lobster Tail** - Served with drawn butter and lemon wedge 45

🌿 **Steak & Lobster** - 6-oz. filet mignonette wrapped in bacon, topped with chef's butter, accompanied by an 8-oz. cold water lobster tail 85
Includes choice of two sides



You deserve the best beef. So check out one of our *Certified Angus Beef*® brand entrées.

🌿 **Filet Mignon** - 6-oz. filet wrapped in bacon and topped with chef's butter, served with a side of Béarnaise 43

🌿 **12-oz. New York Strip** - Center-cut *Certified Angus Beef*® strip, char-grilled and topped with chef's butter 41

🌿 **Prime Rib** - Fabulous trim and tender *Certified Angus Beef*® prime rib, served au jus
10-oz. Queen Cut 38 12-oz. King Cut 42

Includes choice of two sides

Sides: Soup, Cream Spinach, Mashed Potatoes, Steak Fries, Rice.
Sub one side for a House Salad +\$2 • Sub one side for a Caesar Salad +\$4

*Split plate charge \$5.

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

*Table seatings are reserved every 1 and 1/2 hours. Please be courteous to those waiting.

🌿 **Gluten-Free upon request.**

