

ROSEBUD'S

Steak & Seafood House

established 1995

Christmas Menu

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 Wraps Diced chicken and peanuts in sesame-garlic marinade, served with butter lettuce, wontons, orange, mandarin sauce and sweet chili sauce 13

Entrées

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

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 27

🌿 **Chicken Piccata** Lightly floured chicken breast sautéed with garlic, shallots, mushrooms, capers, lemon and wine sauce 28

🌿 **Crispy Duck** Served with a Grand Marnier plum sauce 35
Includes a choice of one side.

🌿 **Fresh Atlantic Salmon Fillet** Broiled and seasoned with a touch of herbs, served with dill sauce on the side 31

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

Herb-Crusted Rack of Lamb New Zealand rack of lamb encrusted with herbs and bread crumbs, baked and served with lamb, mint au jus 42

🌿 **Lobster Tail** 8 oz. lobster tail, served with drawn butter and lemon 45
Includes a choice of two sides.



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

🌿 **Prime Rib** Fabulous, trim and tender *Certified Angus Beef*® prime rib, served with au jus
 10 oz. Queen Cut 40
 12 oz. King Cut 44

🌿 **New York Strip** 12 oz. *Certified Angus Beef*® center cut of loin, char-grilled and topped with Chef's butter 41

🌿 **Filet Mignon** 6 oz. *Certified Angus Beef*® filet mignon wrapped in bacon, topped with Chef's butter, 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 an 8 oz. single lobster tail 85

Includes a choice of two sides.

Side Dishes

Soup of the Day: Tomato Bisque 🌿 Cream Spinach 🌿 Mashed Potatoes 🌿 Steak Fries 🌿 Rice
 🌿 Sub one side for a House Salad +2 🌿 Sub one side for a Caesar Salad +4

*Split/Sharing Plate \$4 🌿 Gluten free upon request.

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

***Table seatings are reserved every 1 ½ hours. Please be courteous to those waiting.