

# DINNER

5:00 PM to 9:00 PM



941.955.7600 | [therosemarysarasota.com](http://therosemarysarasota.com)

## ROSEMARY HOUSE MADE SOUPS

**House Made Soup Du Jour...6.00 | 8.00**

**Bermuda Fish Chowder...6.00 | 8.00**

Local White Fish, Tomato Base, Black Rum, Sherry Pepper Sauce

## ROSEMARY SALADS

**House Salad...6.00 | 9.00**

Mixed Greens, Tomato, Cucumber, Bermuda Red Onion, Carrots, Celery, Grated Parmesan Cheese

**Caesar Salad...7.00 | 10.00**

Romaine, Fresh Shredded Reggiano, Housemade Dressing & Croutons

**Rosemary Roasted Chicken Salad...17.00**

Romaine, Arugula, Roasted Red Peppers, Tomatoes, Asparagus, Shaved Parmigiano, Balsamic Vinaigrette

**Spinach Salad...18.00**

Smoked Bacon, Baked Portobello Mushrooms, Bermuda Red Onions, Crumbled Feta, Lime Olive Oil, Balsamic Vinegar. Choice of Grilled Shrimp or Steak.

**Sautéed Asparagus...9.00**

Smoked Bacon, Walnuts, Goat Cheese, and Sweet Red Peppers on Mixed Greens

## APPETIZERS

**Oven-Baked Escargots...10.00**

Chardonnay Garlic Butter, Homemade Crostini

**Smoked Salmon Flatbread...10.00**

With Fresh Crushed Guacamole, Arugula, and Roasted Sweet Red Pepper

**Bermuda Fish Cakes...12.95**

Fresh Local White Fish, Potatoes, Bermuda Pepper Sauce

**Calamari...11.00** 

Tender Squid, Lightly Flour Dusted and Fried, served with Tomatillo and House Jalapeño Salsa

**The San Marcos...11.00** 

House-Smoked Pork, pulled and stacked on Corn Tortillas with Refried Beans, Pico De Gallo and Avocado.

## ENTREES

**Slow-Braised Pork Osso Bucco...20.00**

Served with Grilled Asparagus, Roasted Shallot Mashed Potatoes, Porcini-Pinot Noir Demi-Glace

**Pan-Seared Sea Scallops...\$Market Price**

Shrimp Risotto, Garlic-Key Lime Beurre Blanc

**Sautéed Shrimp Fettucine...19.00**

Asparagus, Roasted Sweet Pepper, Onion, Shaved Reggiano, Garlic Lemon Butter Sauce

**Pan-Seared Center-Cut Beef Tenderloin\*...33.00**

Served with Grilled Asparagus, Roasted Shallot Mashed Potatoes, Bernaise, Truffle-Essence Demi-Glace

**Meatloaf...19.00**

Served with Grilled Asparagus, Roasted Shallot Mashed Potatoes, Crispy Onions, Rosemary Gravy

**Blackened Red Snapper Filet...\$Market Price**

Vegetable Medley, Roasted Poblano Cream Sauce

**Sliced Brisket...18.00**

Sliced Hand-Rubbed House-Smoked Brisket, Smoked Sausage, Blue Cheese Coleslaw, Patty's Cheese Grits, George's Interesting Sauce

Add Pulled Pork or Baby Back Ribs... 6.00

**Grilled Salmon Filet...23.00**

Sautéed Vegetables, Grilled Asparagus, Key Lime Hollandaise

**Fresh Grouper Filet- Your Way...\$Market Price**

Grilled, Baked or Blackened served with Shrimp Risotto and Grilled Asparagus

**Vegetarian Risotto...18.00**

Sautéed Vegetables, Asparagus

**Polenta-Dusted Salmon...23.00** 

Pan-Seared Polenta-Dusted Salmon with Sun-Dried Tomatoes and Artichokes in a Key Lime Beurre Blanc. Served with Risotto, Vegetables and Grilled Asparagus.

**Orange Avenue Chicken...21.00** 

Sauteed Boneless Chicken Breast with a Citrus Tomato Butter Sauce. Served with Vegetable Risotto and Vegetables.

 *Designates New Menu Item*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*