

The Rosemary

SAVOR SARASOTA 2018 THREE-COURSE LUNCH MENU | \$16 PER PERSON

FIRST COURSE – CHOOSE ONE

CHEF SCOTT'S SOUP OF THE DAY

BERMUDA FISH CHOWDER

Locally-Sourced Whitefish, Tomato Base, Black Rum & Sherry Pepper Sauce.

SMALL CAESAR SALAD

Romaine, Shredded Reggiano Cheese, Croutons & Homemade Caesar Dressing.

SMALL HOUSE SALAD

Mixed Greens, Tomatoes, Cucumbers, Bermuda Red Onions, Carrots, Croutons & Dressing of Choice.

SECOND COURSE – CHOOSE ONE

THE LAMB CHOP GREEK SALAD

Mixed Greens & Romaine tossed with Feta Cheese, Artichokes, Roasted Peppers, Pepperoncini Peppers, Asparagus, Onions, Kalamata Olives, Three Grilled Lamb Chops & an Oregano Vinaigrette.

PACIFIC RIM SHRIMP SALAD

Wasabi-Fried Shrimp on Greens tossed with chopped Pineapple, Tangerines, Toasted Cashews, Almonds & Sesame Seeds, then finished with a Chili-Teriyaki Dressing

THE JOHNNY CASH

Braised Beef Short Ribs on a Toasted Kaiser Roll, topped with Gorgonzola Cheese, Fried Onion Rings & a Demi-Glace. Served with choice of Rosemary Fries, Tossed Salad or Fresh Fruit.

THE NEW ENGLAND LOBSTER ROLL

Maine Lobster tossed with zesty Lemon Mayonnaise in a Butter-Griddled Bun. Served with choice of Rosemary Fries, Tossed Salad or Fresh Fruit.

THE NEW ORLEANS GROUPEL SANDWICH

Blackened Gulf Grouper on a Toasted Kaiser Roll, topped with Blue Cheese Cole Slaw and a Cajun Remoulade. Served with choice of Rosemary Fries, Tossed Salad or Fresh Fruit.

TOURNEDOS BENEDICT

Twin Beef Tenderloin Medallions topped with Poached Eggs, Polenta-Fried Oysters & Hollandaise. Served with choice of Rosemary Fries, Tossed Salad or Fresh Fruit.

TEXAS ROUND ROCK TACOS

Overnight-Smoked & Seared Brisket with Pepper Jack Cheese and Pico de Gallo, folded in Twin Flour Tortillas, then topped with with Salsa Verde, Habanero Dip & "George's Interesting Sauce." Served with choice of Rosemary Fries, Tossed Salad or Fresh Fruit.

DRIFTWOOD BABY BACK RIBS

House-Smoked Baby Back Ribs brushed with "George's Interesting Sauce." Served with choice of Rosemary Fries, Tossed Salad or Fresh Fruit.

THE ROSEMARY QUICHE

Lorraine, Greek or Vegetable Quiche. Served with choice of Rosemary Fries, Tossed Salad or Fresh Fruit.

THIRD COURSE – CHOOSE ONE

APPLE PIE

KEY LIME PIE

VANILLA ICE CREAM & FRESH BERRIES WITH MELBA SAUCE

FLOURLESS CHOCOLATE MOUSSE CAKE

TIRAMISÙ

The Rosemary

SAVOR SARASOTA 2018 THREE-COURSE DINNER MENU | \$32 PER PERSON

FIRST COURSE - CHOOSE ONE

CHEF SCOTT'S SOUP OF THE DAY

BERMUDA FISH CHOWDER

Locally-Sourced Whitefish, Tomato Base, Black Rum & Sherry Pepper Sauce.

SMALL CAESAR SALAD

Romaine, Shredded Reggiano Cheese, Croutons & Homemade Caesar Dressing.

THE SAVOR SALAD

Mixed Greens, Watermelon, Feta Cheese, Cucumbers, Grape Tomatoes, Red Onions, Roasted Yellow Peppers, Rosemary Croutons & Oregano-Chervil Vinaigrette.

SAVANNAH SHRIMP & GRITS

A Trio of Seared Gulf Shrimp on a Bed of Hominy, topped with Sautéed Tomatoes & Vidalia Onions, then finished with a Balsamic & Apple Cider Vinegar Reduction.

SHRIMP & LOBSTER CARGOT

Gulf Shrimp & Cold-Water Lobster baked in Garlic & Italian Parsley Butter with Charred Lemon & Crusty Bread.

THE SAN MARCOS TOSTADA

House-Smoked Pork, Pulled & Stacked on a Corn Tortilla with Refried Beans, Pico de Gallo & Avocado.

SECOND COURSE - CHOOSE ONE

CROSTOWN ROASTED CHICKEN

Slow-Roasted, Free Range, Herb-Studded half Chicken served on Mashed Potatoes with a Pan-Dripping White Gravy & Sautéed Vegetables.

CANARD FRAMBOISE

Crispy-Roasted Canadian half Mallard topped with a Summer Raspberry Gastrique. Served with Mashed Potatoes & Seasonal Vegetables.

SHRIMP & FETTUCCINE JARDIN

Jumbo Shrimp sautéed with Artichokes, Sun-Dried Tomatoes, Roasted Peppers, Caramelized Onions, Rosemary & Fresh Fettuccine Pasta in a Citrus Beurre Blanc.

SALMON L'ORANGE

Orange & Horseradish-Glazed Wild Salmon Filet placed atop a bed of Risotto, then finished with a Yellow Bell Pepper & Valencia Orange Velouté. Served with Sautéed Vegetables.

THE FRESH CATCH

Florida's Fresh Catch of the Day, prepared Grilled, Broiled, Blackened, Roasted, Seared, Poached or Sautéed. Served with Risotto, Seasonal Vegetables & Key Lime Beurre Blanc.

A TRIO OF SCALLOPS

Pan-seared, diver-harvested Sea Scallops placed atop a bed of rich Shrimp Risotto & finished with a Garlic-Key Lime Beurre Blanc.

THE ROSEMARY FILET MIGNON

8 oz Tenderloin Filet, grilled to perfection & topped with a Demi-Glace. Served with Mashed Potatoes & Seasonal Vegetables.

SOUTHEAST TEXAS SHORT RIBS

Whiskey-Chip Smoked & Bourbon-Braised Boneless Short Ribs on Roasted-Shallot Mashed Potatoes with Sautéed Vegetables.

DRIFTWOOD BABY BACK RIBS

Half Rack of House-Smoked Baby Back Ribs finished with "George's Interesting Sauce." Served with Blue Cheese Cole Slaw & Cheese Grits.

KANSAS CITY OR MEXICO CITY STRIP STEAK

10 oz Prime Strip Steak, grilled & roasted to perfection, then topped with choice of a Cracked Peppercorn & Brandy Demi-Glace or a South-of-the-Border Chimichurri. Served with Mashed Potatoes & Seasonal Vegetables.

GEORGE'S TEXAS PLATTER

Texas Smoked Sausage; Sliced, Hand-Rubbed, House-Smoked Brisket; Two Center-Cut Baby Back Ribs; Blue Cheese Cole Slaw; Patty's Cheese Grits; "George's Interesting Sauce."

THIRD COURSE - CHOOSE ONE

APPLE PIE

KEY LIME PIE

VANILLA ICE CREAM & FRESH BERRIES WITH MELBA SAUCE

FLOURLESS CHOCOLATE MOUSSE CAKE

TIRAMISÙ