
The Rosemary

SAVOR SARASOTA 2019

THREE-COURSE LUNCH MENU | \$16 PER PERSON

FIRST COURSE - CHOOSE ONE

SOUP DU JOUR

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.

CHOPPED SEAFOOD COBB SALAD

Mixed Greens tossed with Shrimp, Lobster, Crab, Bacon, Hard-Boiled Egg, Red Onions, Cherry Tomatoes, Bleu Cheese Crumbles & a creamy Rosemary And Thyme Dressing.

THE WAIKKI CHICKEN SANDWICH

Tempura-fried Boneless Chicken Breast placed on a Toasted Kaiser Roll, topped with Pepper Jack Cheese, Red Onion & a Spicy Pineapple Sambal. 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 Buttered-Griddled Bun. Served with choice of Rosemary Fries, Tossed Salad or Fresh Fruit.

ARANSAS PASS GROUPEL SANDWICH

Blackened Gulf Grouper on a Toasted Kaiser Roll with Lettuce, Tomato & an Ancho Chili Remoulade. Served with choice of Rosemary Fries, Tossed Salad or Fresh Fruit.

THE WILLIE NELSON

House-Smoked Pulled Pork & Brisket topped with sliced, Smoked Sausage & Muenster Cheese, then served on a Toasted Kaiser Roll. Served with George's Interesting Sauce & 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, accompanied by 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.

EL HUARACHE TEX-MEX FAVORITE

House-Made Corn & Black Bean Tortilla with your choice of grilled Chicken, Steak or Shrimp, topped with Salsa Verde, Avocado, Tomato, Lettuce, Mexican Cheese & a Key Lime Sour Cream 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.

HOUSE FISH & CHIPS

Panko-Crusted, deep-fried fresh Gulf Grouper served with Rosemary Fries & House-Made Tartar Sauce.

THIRD COURSE - CHOOSE ONE

APPLE PIE

KEY LIME PIE

VANILLA ICE CREAM & FRESH BERRIES WITH MELBA SAUCE

FLOURLESS CHOCOLATE MOUSSE CAKE

TIRAMISU