

Appetizers

Chevapi 13

pork & beef sausage, feta cheese, raw onions, house flat bread

Crab & Artichoke Gratin 12

lump crab meat, artichoke hearts, cream cheese, sour cream, topped with parmesan cheese, broiled, served with fresh corn tortillas

Calamari* 12

buttermilk & cornmeal crusted, house marinara, zesty citrus aioli

Bacon Wrapped Scallops 16

fresh scallops wrapped in Gusto! bacon & fried crispy, white wine butter sauce

Crab Cakes 15

pan seared jumbo lump crab meat, saffron aioli and mango salsa, lemon wedge

Bruschetta 9

grilled crostini, fresh mozzarella, choice of topping
-Balsamic, basil, tomato
-Mango, pineapple, jalapeno

Meat & Cheese 14

Chef's choice of smoked meats and cheeses with house pickles, olives, and accouterments

Stuffed Peppers 11

baked local Hungarian hot peppers, house made sausage, topped with marinara & mozzarella

Rose Hill Chips 8

house chips, smoked bleu cheese sauce, maple glazed bacon, scallions

Soups

French Onion 6

sweet onions, burgundy & sherry wine, swiss cheese, herbs, house crouton

Chicken Noodle

Cup 4 | Bowl 6

pulled chicken, celery, onion, carrot, spaetzle noodle

Soup du Jour

Cup 4 | Bowl 6

daily soup creation

Salads

Caesar 10

romaine, red onion, caesar dressing, parmesan touille & shaved parmesan

Avocado Cobb 14

romaine lettuce and watercress topped with hard boiled egg, bacon, roasted chicken, chopped tomato, avocado, bleu cheese, creamy avocado cilantro lime dressing

Pepper Crusted Steak 15

romaine,

romaine lettuce tossed with bleu cheese, red onion, bacon & candied walnuts, pepper steak

Mediterranean 12

romaine lettuce, cucumbers, tomatoes, red onion, olives, bell peppers, feta cheese and oregano tossed in house red wine vinaigrette

Mandarin Chicken 12

fresh spinach, mandarin oranges, dried cranberries, sesame seeds, sliced almonds, red onion, tossed in house sesame vinaigrette, grilled chicken breast

Small Plates

Hoisin Glazed Pork Belly 12

slow roasted pork belly, house hoisin glaze, watercress salad & citrus aioli

Arancini 8

house risotto stuffed with mozzarella cheese,
panko breaded, marinara,
finished with roasted garlic aioli

Sriracha Mac & Cheese 7

smokey house cheese sauce, daily noodle topped
with panko & parmesan cheese, broiled until
golden +\$4 Loaded –
spinach, crispy chicken, bacon

Bang Bang Chicken 10

tempura battered chicken, thai chili cream,
scallions, linguine

Shrimp and Cornbread 14

jumbo shrimp, fire roasted jalapeno creamed
corn and sour cream cornbread, smoked lemon
buerre blanc

Beef or Chicken Quesadilla 12

shredded cheddar, grilled mushrooms, bacon,
choice of steak or chicken, lettuce chiffonade,
chopped tomato, green onion, sriracha aioli,
side of sour cream

Offering Full Service Catering Both On & Off Premise



For More Information Visit

RoseHillMedina.com

Entrees

All entrees

include a choice of

salad or soup, and one side.

Baked Potato | Mashed Potatoes | Spaetzle | Green Pea Parmesan Risotto

Roasted Redskins | Steamed Broccoli | Summer Squash Medley | Sautéed Spinach

Prime Rib*

Fridays & Saturdays Only

slow roasted, house rub, au jus

| 10 oz...25 |

| 12 oz...29 |

| 16 oz...34 |

Ribeye*

hand cut & grilled, herbed mushrooms, roasted
garlic compound butter

| 12 oz...27 |

| 16 oz...32 |

Seared Sirloin* 22

balsamic rosemary marinated 8 oz sirloin, fresh
bruschetta, chopped rosemary

Pork Schnitzel 18

thinly pounded tenderloin, hand breaded, house
gravy, lemon wedge

Bone-In Pork Chops* 24

grilled chops, grilled apricots, balsamic glaze

Seared Scallops Meuniere 32

pan seared scallops, garlic butter, parsley, white
wine pan sauce

Salmon Buerre Blanc* 24

salmon fillet, sauteed spinach, lemon buerre
blanc, fresh herbs & lemon wedge

Blackened Tuna 25

medium rare tuna, mango pineapple salsa,
sesame vinaigrette & sriracha aioli

Chicken Caprese 17

grilled chicken breast topped with tomato
bruschetta, fresh mozzarella and balsamic glaze
finished with a sprig of fried basil

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

Chicken Marsala 17

seared chicken breast, black garlic and mushroom marsala sauce

Chicken Paprikash S-13/L-16 tender

white & dark boneless chicken, sour cream paprika sauce, homemade spaetzles
Only served with soup or salad

Pastas

Summer Chicken Alfredo 18

tarragon alfredo sauce, al dente noodles, summer squash medley, grilled chicken breast

Shrimp Pesto 19

house pesto, linguini noodles, blistered cherry tomatoes, fresh shrimp

Spaghetti & Meatballs 17

linguine, house marinara, house pork & beef meatballs

Mediterranean 18

daily noodle, garlic, cherry tomatoes, olives, artichoke hearts, red bell peppers, white wine tomato sauce

Sandwiches & Burgers

includes house fries or chips

+1.50 onion

rings, steak fries, or sweet potato fries

Tempura Chicken 11

tempura battered chicken, avocado, watercress salad, sriracha aioli, brioche bun

onion, tomato, garlic aioli, avocado, sesame seed bun

Mahi Mahi 13

grilled mahi mahi, mango salsa, avocado cilantro lime dressing, sesame seed bun

Serbian Burger 13

ground beef & pork, Serbian spices, roasted red peppers, feta cheese, pretzel bun

Philly Dip 12

shaved prime rib, caramelized onions & mushrooms, red peppers, swiss cheese, baguette, au jus

Sweet & Spicy Burger* 11

seared burger, bacon, cheddar cheese, pineapple habenero jam, lettuce, tomato, onion, brioche bun

Black and Bleu Burger* 14

blackened seared burger, bleu cheese, caramelized onion, sesame seed bun

CYO Burger* 8

create your own burger

Black Bean Quinoa 12

house veggie burger, pepper jack cheese, watercress,

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