

# Rose Hunt Restaurant

## Cold Appetizers

- Caprese** 7  
fresh mozzarella, vine ripe beefsteak tomatoes & roasted red peppers, topped fresh basil and extra virgin olive oil dressing
- Melon and Prosciutto di Parma** 7  
sliced seasonal melon topped with Italian cured ham & crowned with California Strawberry
- Clams or Oysters on the half shell** 9  
served with cocktail sauce

- Shrimp Cocktail** 10  
poached prawns with a spicy cocktail & our house Cardinale sauce

## Hot Appetizers

- Maryland Crab Cakes** 12  
Chesapeake lump crabmeat breaded, sautéed, & drizzled with a roasted red pepper champagne remoulade
- Fried Calamari** 10  
Prepared golden brown and served with A spicy marinara sauce
- Vongole Oreganate** 8  
Littleneck clams topped with Italian style Herb breadcrumbs, baked in their natural juices

## Soups

- French Onion** 7  
A traditional blend of caramelized onions in a Sherry wine beef broth, topped with toasted Crouton & a melted trio of select cheeses
- Soup du jour** P/A

## Salads

- Fox Hollow** 5  
a blend of California lettuce served with vine ripe tomatoes, hearts of palm & select bell peppers topped with our house vinaigrette
- Caesar** 6  
hearts of Romaine & toasted garlic croutons tossed in a Dijon anchovy lemon dressing covered with parmesan cheese shavings

## Pasta & Risotti

- Ravioli di Magro** 14  
large homemade cheese filled semolina pasta sautéed with fresh sage & walnuts in a gorgonzola mascarpone cheese sauce
- Homemade Gnocchi Bolognese** 16  
pasta pillows accompanied by a fresh meat sauce

## Entrees

- Filet Mignon Gorgonzola** 28  
center cut tenderloin topped with melted Italian bleu cheese & Port wine demi glaze
- N. Y. Shell Steak** 28  
grilled to perfection
- Salmon Calamata** 19  
fillet of pan roasted Norwegian salmon with a
- Caribbean Dusted Snapper** 21  
market fresh fillet of with Caribbean spices served with a pear and mango coulis
- Chilean Sea Bass Aqua Pazza** 19  
warm water South American fillet poached in Fresh seafood stock with zucchini, squash, tomatoes & saffron served with cous cous
- Shrimp Scampi** 21  
Broiled prawns in a traditional herb butter, Garlic & white wine sauce
- Veal Chop Rustica** 26  
Breaded chop pan fried served on a bed of baby greens Balsamic dressing
- Pollo Balsamico** 17  
Sautéed French breast of chicken topped with Melted mozzarella cheese in a balsamic vinegar



**All Seafood Items Can Be Grilled or Broiled  
All Entrees Are Served With Our Chef's  
Selection of fresh Garden Vegetable**