

SMALLS | SHARING



CHEFS *East Coast* OYSTERS *on* HALF SHELL

mignonette, house horseradish, lemon cloth | (6) ...23

VILARNAU, CAVA, BRUT RESERVE, CATALONIA, SPAIN, NV, GLASS 17

OYSTERS ROSLANDS *East Coast*

bacon lardons, spinach, garlic, shallot cream sauce, pernod and oyster liquor edible cloud, parmesan | 32

SHAW + SMITH, SAUVIGNON BLANC, ADEL HILL, AUSTRALIA 2021, GLASS 17

OYSTERS & BUBBLES *East Coast*

andre clouet brut grand reserve champagne, saffron and citrus foam, white sturgeon caviar | 33

ALTAMURA WINERY, SAUVIGNON BLANC, NAPA VALLEY 2018, GLASS 16

ANDRÉ CLOUET, CHAMPAGNE, BRUT GRANDE RÉSERVE, FRANCE, NV, GLASS 19

CHILLED TIGER SHRIMP COCKTAIL

citrus poached colossal shrimp, crispy thai basil, red pepper remoulade, thai cocktail sauce | 24

ARINZANO, ROSE, TEMPRANILLO, SPAIN, 2021, GLASS 13

SMOKE AND MIRRORS HAND CRAFTED COCKTAIL 21

FRENCH STYLE ARTICHOKE AND SPINACH DIP

roasted artichokes, spinach, garlic infused fontina & mascarpone, roasted red jalapeño, peppadew peppers, tortilla chips, fire roasted salsa | 18

LA CHABLISIENNE, CHABLIS LA SEREINE, BURGUNDY, 2018, GLASS 15

TACOS CALLEJEROS

marinated and tumbled prime steak, fire-roasted peppers, lime cured red onions, serrano crema, fresh avocado, cotija, cilantro | 18

BODEGAS BORSAO, BORSAO ZARIHS SYRAH, 2018, GLASS 18

FIRECRACKER SHRIMP

chile butter glazed spicy blackened shrimp, jalapeños, crispy buttermilk shallot rings, leeks, chives, cilantro, serrano and mexican crema | 19

ENROUTE, PINOT NOIR, RUSSIAN RIVER VALLEY, 2019 18

Roslands FONDUE

fancy cheeses, caramelized pearl onions, fresh herbs, pretzel, lavash | 22

BRAVIUM, CHARDONNAY, ALEXANDER VALLEY, 2019 18

ROSLANDS PRIME & MAINS

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Finest Prime

FILET ...8 OZ 52 NEW YORK STRIP ...14 OZ 54 1.5 RIBEYE ...14 OZ 56

PRIME RIB ...16 OZ 58

(limited)

caramelized garlic and herb crusted, oven roasted horseradish cream, Chef's au jus

Choice

creamy garlic mash or aged parmesan risotto and aged balsamic heirloom tomatoes with microgreens, caramelized spiced baby heirloom carrots madeira glazed fancy broccolini

SINEGAL, CABERNET SAUVIGNON, ST. HELENA, 2018, GLASS | 29

QUIMERA, ACHAVAL FERRER MALBEC, MENDOZA, ARGENTINA, 2018 BOTTLE | 53

BROOKS, PINOT NOIR, EOLA-AMITY HILLS, 2018 BOTTLE | 93

TRIG POINT, ZINFANDEL, ALEXANDER VALLEY, 2020, GLASS | 16

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CHILEAN SEA BASS

dusted and pan seared chilean sea bass, aged parmesan risotto, madeira glazed broccolini, limoncello beurre blanc, citrus pesto, balsamic glaze, melting heirloom cherry tomatoes | 42

LA CHABLISIENNE, CHABLIS LA SEREINE, BURGUNDY, 2018, GLASS | 15

HUSIC VINEYARDS, CHARDONNAY, NAPA VALLEY, 2018, BOTTLE | 90

OCEAN PRIME SALMON

fine Wester Ross wild caught balsamic glazed salmon, chimichurri, citrus foam, chile oil, Chef's creamy garlic mash and caramelized spiced baby heirloom carrots | 32

HIGHWAYMAN, CABERNET SAUVIGNON, SONOMA VALLEY, 2019, GLASS | 19

DERNIER CRI OLD FASHIONED | 19

Rosland's Finest Organic CHICKEN & TRUFFLES

"green circle" organic free range citrus brined airline breast, fontina, forest mushrooms, aged parmesan risotto, truffles, wild mushroom cream sauce | 26

ALBERT BICHOT, CHARDONNAY, BURGUNDY, FRANCE, 2018, BOTTLE | 51

ALTA MURA, SAUVIGNON BLANC, NAPA VALLEY, 2018, GLASS | 16

LEGACY WAGYU CHICKEN FRIED STEAK

tender hand breaded Ole' fashioned center cut inside round, Chef's creamy garlic mash, madeira glazed broccolini, pan-made peppered cream gravy | 24

HIGHWAYMAN, CABERNET SAUVIGNON, SONOMA VALLEY, 2019, GLASS | 19

DERNIER CRI OLD FASHIONED | 19

FINEST AQUAPONIC SALADS ... EARTH'S GIFT TO PURITY

CHOPPED ORGANIC

finely chopped aquaponics, charbroiled organic chicken, crispy lardons, roasted corn, blistered heirloom cherry tomatoes, serrano ranch | 18

ROSLANDS SPECTACULAR

romaine, citrus poached tiger colossal shrimp, lardons, chilled mangoes, avocado, heirloom cherry tomatoes, shaved red onions, challah croutons, mango caesar | 21

THAI STEAK NOODLE

prime filet medallions, watercress, frisee, grilled chilled mangos, avocado, heirloom cherry and Campari tomatoes, toasted coconut, scallion, smoked salted peanuts, thai honey vinaigrette | 21

HEIRLOOM TOMATO BURRATA

marinated heirloom cherry and Campari tomatoes, soft burrata, watercress pesto, honey glazed roasted grapes, aged balsamic, candied walnuts, citrus pesto | 18

BORG MAGREDO, PINOT GRIGIO, FRIULI, ITALY, 2021, GLASS 12

BRAVIUM, CHARDONNAY, ANDERSON VALLEY 2019, GLASS 16

ENROUTE, PINOT NOIR, RUSSIAN RIVER VALLEY, 2019, GLASS 18

CRAFT SANDWICHES ... HAND-CUT FRIES

HOTBIRD

citrus brined buttermilk battered chicken, Signature hot sauce, havarti, house dill pickles, heirloom tomato, orange blossom honey apple cider slaw | 18

DBL'DBL CHZBGR

caramelized dry aged sirloin house ground blend, aged white cheddar, heirloom tomatoes, three onion bacon jam, spicy pickles, aquaponic | 16

BANG BANG VEGGIE BURGER

hoisin and soy glazed house made veggie patty, avocado, hydro frisee, heirloom tomato, pickled red onion, sambal aioli, challah | 17

Signature **LEGACY ... ground in-house prime dry aged sirloin burger**

porcini, morrell, chanterelle, shiitake, crimini, and oyster mushroom confit, foie gras truffle butter, smoked bone marrow, creamy boursin, truffle goat cheese, marinated heirloom tomato, dijon horseradish aioli, peppadew peppers, toasted challah | 28

SMOKED TURKEY AVOCADO

mesquite smoked turkey, thick smoked bacon, boursin, avocado, heirloom tomatoes, dried cherries, peppadew peppers, hydro frisee, Dijon horseradish aioli, sourdough | 18

FRENCH DIP

shaved roasted prime rib, fontina, fresh ground horseradish aioli, crisp baguette, fresh cracked peppercorn au jus | 18

CHEF'S HOUSEMADE DESSERTS

Chef C' Incredible Key Lime Pie (limited)

Churros with Caramel Lava and Sweet Coffee Crème Sauces

Chef C's Chocolate Shock

Layered Chocolate Mile Cake, Chocolate Bavarian Cream, Chocolate Gnash,

Chocolate Foam, Chocolate Crunch, with Chocolate Cigar

Fresh Fruits , Drizzles and Sorbets with Fresh Pressed Coffee

TO OUR CHERISHED GUEST, WE REALLY CARE... consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions and/or allergies. Rosland's offers products with peanuts, tree nuts, soy, milk, eggs and wheat. we take cautious steps to safeguard your dining experience and practice the highest standards of product maintenance. if you have any concern, please read the menu carefully, and ask your server or manager for further clarity prior to consumption. **THANK YOU KINDLY, ENJOY!**