

## DESSERTS

Crème Brûlée

Cannoli

Key Lime Pie

Double Chocolate Cake

Mile High Carrot Cake

Sugar Free Cheesecake

Hot Chocolate  
topped with whipped cream

Espresso

Cappuccino

*Dessert Specials Available Daily*

## BEVERAGES



## BEER

### DOMESTIC



### IMPORTED



## History

Mike Kodra, began his restaurant career in Chicago, 1965. He along with his two sons, Rick and Bill, founded Rosebuds in 1995 continuing the tradition of a true restaurant family.

We strive for service, quality, and consistency. With a warm, inviting and energetic atmosphere, Rosebud's is a seriously successful restaurant with a stellar reputation on the south end of Sarasota that is truly worth the drive. A quaint and cozy but lively bar where you can come to hang-out with good friends, or just kick back with a good glass of wine or cognac.

We specialize and feature aged, hand-cut, Black Angus steaks, fresh seafood, chicken and veal sautés -- prepared the Rosebud's way.

Rick (owner/chef) is constantly creating new dishes with fresh ingredients and personal touches using what is in season, Ipswich clams, mussels, stone crabs, and live Maine lobster (only during season).

**ROSEBUD'S**  
Steak & Seafood House  
*established 1995*

## APPETIZERS

Oysters on the Half Shell\* x  
1/2 dozen \$7.99 1 dozen \$13.99

Consumer Information  
There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat fully cooked oysters. If unsure of your risk, consult a physician.

Oysters Rockefeller\* x  
Baked in a Sambuca spinach sauce\* topped with bacon, bread crumbs  
1/2 dozen \$9.99 1 dozen \$15.99

Jumbo Shrimp Cocktail x  
Served with a spicy cocktail sauce \$9.99

Fire Cracker Shrimp  
Hand breaded & tossed in buffalo sauce with red onion, scallions, diced bell peppers, Gorgonzola cheese, cream \$8.99

Mussels Fra Diavolo x  
Sautéed with garlic, white wine, tomato sauce, crushed red pepper, herbs \$9.99

Tuna Tataki x  
Sushi grade tuna crusted with sesame seeds, black peppercorns, served with Thai peanut soy sauce, wasabi cream drizzle \$11.99

Brie  
in Phyllo w/raspberry & almonds \$7.99

Italian Sausage w/onions & peppers  
Mild Italian sausage, sautéed onions, peppers, tomato sauce on garlic baguette toast \$8.99

Fried Calamari  
with marinara sauce \$8.99

Escargot x  
Large snails baked in mushroom caps & garlic shallot butter \$8.99

Jumbo Lump Crab Cakes  
All real jumbo Lump Crab, Ritz crackers, seafood seasonings, tarter sauce, lemon wedge \$10.99

Rosebud's Signature Sizzling Garlic Shrimp x  
Gulf shrimp sautéed in garlic, herb, lemon butter, and garlic toast served in a sizzling skillet \$8.99

## SOUPS

French Onion Fondue \$4.50  
New England Clam Chowder \$4.50

## SIGNATURE SALADS

Chicken Caesar Salad\* x  
Grilled chicken, chopped romaine, mixed with caesar dressing topped with croutons and shaved parmesan \$12.99

Shrimp Caesar Salad\* x  
Jumbo cocktail shrimp, chopped romaine, mixed with caesar dressing topped with croutons and shaved parmesan \$15.99

Steak House Salad x  
Romaine wedge topped with sliced top sirloin steak, bleu cheese dressing, diced tomato, fried onions, balsamic glaze \$17.99

Choice of Salad Dressings: x

Roasted Garlic Ranch • Raspberry Walnut Vinaigrette • Honey Mustard • Bleu Cheese • Caesar • Oil & Vinegar

## SIDES DISHES

Steak Fries Vegetable of the Day  
Baked Potato Linguini Marinara

## EXTRA SIDES

Fresh Grilled Asparagus, topped with bernaise \$4.00  
Fresh Wilted Spinach with garlic butter \$3.00  
Anchovies on any Salad \$1.00  
Burgundy Mushroom Sauce \$2.50  
Side House or Caesar Salad\* \$4.99  
Sautéed Onions \$2.50  
Sautéed Mushrooms \$2.50

\*Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## STEAKS & PRIME RIB

### Black Angus

Steaks are cut daily in house by our Chef, and are aged a minimum of 30 days.

Prime Rib\* x  
Fabulous tender and trim prime rib, served au jus.  
Queen Cut (10 oz.) \$18.99  
King Cut (12 oz.) \$21.99  
Royal Cut (16 oz.) \$26.99

Larger Cuts Available  
Slow roasted daily, served until sold out.

New York Strip, 12 oz.\* x  
Center cut of loin, chargrilled, topped with chef's garlic butter \$22.99

English Cut Prime Rib\* x  
Tender slices of prime rib, trimmed, topped with Burgundy mushroom sauce \$18.99


Land, Sea, & Gulf\*  
8 oz. top Sirloin, topped with chef's garlic butter, 1 crab cake, 2 fried shrimp \$24.99

Filet Mignon\* x  
Wrapped in bacon, topped with with chef's garlic butter. Served with Bernaise  
8 oz. \$24.99 10 oz. \$26.99

Top Sirloin, 11 oz.\* x  
Aged and tender top sirloin steak, chargrilled and topped with chef's garlic butter \$18.99

Steak & Fried Shrimp\*  
8 oz. Top Sirloin, topped with with chef's garlic butter, served with fried shrimp \$23.99

Steak & Lobster\* x  
8 oz. filet bacon wrapped, topped with chef's garlic butter, coupled with 8 oz. Cold water lobster tail, drawn butter \$42.99

 This wine is paired well with Steak & Prime Rib.

ROSEBUD'S BONE-IN BUTCHER CUT RIBEYE\* x  
18 oz. Bone in Ribeye topped with chef's garlic butter, au jus \$29.99


## VEAL SPECIALTIES

Veal Marsala x  
Fresh veal sautéed with shallots, garlic, mushrooms and Lombardo sweet Marsala wine, veal demi glaze \$18.99

Veal Piccata x  
Fresh veal sautéed with garlic, mushrooms and capers in a lemon white wine sauce \$18.99

Veal Parmesan x  
Coated with Italian bread crumbs, sautéed and topped with marinara sauce and mozzarella \$18.99

Baby Veal Liver\* x  
Fresh veal liver sautéed with onions and bacon, au jus \$16.99

 This wine is paired well with Veal Specialties.

## CHICKEN SPECIALTIES

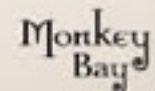
Chicken Francese  
Egg dipped, fried and sautéed with mushrooms and shallots in a garlic, white wine and lemon sauce \$16.99

Chicken Parmesan x  
Coated with Italian bread crumbs, sautéed and topped with marinara sauce and mozzarella \$16.99

Duck Bigarade  
Half roasted Long Island duckling w/ grand marnier plum sauce \$17.99

Chicken Fontina x  
Sautéed with garlic, white wine sundried tomatoes, artichoke hearts & fontina cheese \$16.99

Chicken Marsala x  
Sautéed with shallots, garlic, mushrooms and Lombardo sweet Marsala wine, demi glaze \$16.99

 This wine is paired well with Chicken Specialties.

Above entrees are served with a choice of tossed or caesar salad your choice of: baked potato, steak fries, fresh linguini marinara, or vegetable of the day

## RIBS & CHOPS

T-Bone Lamb Chops\* x  
Chargrilled New Zealand loin chops \$24.99

Center Cut Pork Chops\* x  
Two center cut chops from the loin. Thick and juicy, served with cinnamon apples, au jus \$16.99

BBQ Pork Ribs x  
A full rack of the tastiest pork ribs served with cinnamon apples \$18.99

BBQ Pork Ribs & Chicken x  
Half rack of ribs with grilled chicken breast, BBQ sauce, mozzarella, bacon, scallions \$17.99

## FROM THE SEA

Fresh Atlantic Salmon Filet\* x  
Broiled and seasoned served with dill sauce \$16.99

Sea Bass "Crab Louie" x  
Baked Chilean Sea Bass topped with lemon butter, Lump Crab, avocado, sundried tomatoes \$26.99

New Zealand Orange Roughy x  
Caught "Down Under." Seasoned to perfection, then sautéed with a light flour crust \$17.99

Broiled Sea Scallops  
Broiled with garlic, white wine, extra virgin olive oil, seasoned bread crumbs \$18.99

Fried Oysters  
Fresh Appalachian oysters breaded with cracker crumbs & seasoned flour \$16.99

Fried Shrimp  
Butterfly shrimp, hand breaded in Panko bread crumbs, served with cocktail sauce and lemon \$16.99

Fried Fisherman's Platter  
Fried fish, oysters and Gulf shrimp \$22.99

Twin Lobster Tails x  
Cold water lobster tails, 8 oz. each. Served with drawn butter and lemon wedge \$39.99

Single Lobster Tail x \$23.99  
Stuff each Tail with Crab Meat \$5.00

Alaskan King Crab Legs x  
1-1/4 pound already split for you Market Price

Orange Ginger Glazed Salmon  
Flame grilled Asian style, shredded carrots, slivered almonds, scallions, diced bell pepper, sesame seeds, orange sesame sauce \$18.99



This wine is paired well with Fish & Seafood.

Above entrees are served with a choice of tossed or caesar salad your choice of: baked potato, steak fries, fresh linguini marinara, or vegetable of the day

## PASTA DISHES

Pasta dishes served with tossed or caesar salad

Shrimp Adriatic  
Gulf shrimp sautéed in olive oil with garlic, scallions, diced tomato, green olives, feta cheese, and vodka served over linguini \$17.99

Honey Walnut Prawns  
Sautéed in peanut oil with garlic, honey, orange sesame sauce, shredded carrots, candied walnuts, scallions, onion, red bell pepper and served over rice \$17.99

Eggplant Parmigiana (Vegetarian)  
Coated with Italian bread crumbs, sautéed and topped with marinara sauce, mozzarella over linguini \$13.99

Rigatoni Bolognese  
Rigatoni with meat sauce, grated Parmesan, served with garlic toast \$13.99

Pasta Cacciatore (Vegetarian)  
Sautéed with garlic, mushrooms, red and green bell peppers, onions, oregano, thyme, and tomato sauce tossed with cavatappi pasta \$13.99  
Add chicken \$ 3.00  
Add shrimp \$ 4.00

Blackened Chicken Pasta  
Served over linguini Alfredo, topped with diced red bell pepper, red onion, scallions, served with garlic toast \$16.99

x = gluten free upon request

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