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# Roseborough Grill

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Carper Marie

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## THE ROSEBOROUGH GRILL SUMMER 2001 DINNER

### APPETIZERS AND SALADS

HOMEMADE SOUP OF THE DAY 5.5

LOCAL ORGANIC MIXED GREEN SALAD WITH OUR OWN SHALLOT VINAIGRETTE 5.5

TUSCAN STYLE CALAMARI
BRAISED IN WHITE WINE, TOMATOES AND GREEN OLIVES WITH ROASTED GARLIC CROSTINI
9

SMOKED SALMON AND SALMON CAVIAR QUESADILLA DILL HAVARTI, GREEN CHILIS AND CHIVE SOUR CREAM 11

### ROASTED GARLIC PLATE

SLOW ROASTED GARLIC HEADS, SUNDRIED TOMATO GOAT CHEESE, CARAMELIZED ONIONS, ROASTED PEPPERS, CALAMATA OLIVES AND GRILLED PEASANT BREAD

10

FRISSE SALAD WITH A GORGANZOLA, MARSCAPONE AND MACADAMIA NUT FRITTER WITH ROASTED PEARS AND RASPBERRY HONEY VINAIGRETTE

11

CRISPY POTATO PANCAKE WITH CHIVE SOUR CREAM 4.5 EA

TRADITIONAL CAESAR SALAD 9

PRINCE EDWARD ISLAND MUSSELS
IN A SALSA VERDE WHITE WINE BROTH

SAUTEÉD CHICKEN LIVERS
WITH PORT CARAMELIZED SHALLOTS ON GRILLED PEASANT BREAD
9

MEDITERRANEAN CHOPPED SALAD
ROMAINE HEARTS, TOMATOES, CUCUMBERS, ROASTED PEPPERS, RED ONION,
CALAMATA OLIVES, FETA CHEESE AND GREEK LEMON VINAIGRETTE

CRISPY WONTON SHRIMP
WITH A GINGER SOY DIPPING SAUCE AND WASABI REMOULADE
3 EA

## **E**NTRÉES

CRISPY ROAST HALF DUCKLING
WITH ROSEBERRY CASSIS SAUCE AND ROASTED GARLIC MASHED POTATOES
21

BLACK SESAME SEED ENCRUSTED SALMON FILET
WITH CELLOPHANE NOODLES, JULIENNE VEGETABLES AND SOYBEANS IN A VEGETABLE GINGER BROTH
19

15 OZ CHARCOAL GRILLED DRY AGED NEW YORK SIRLOIN WITH SHOESTRING FRIES 27

BBQ ST LOUIS STYLE RIBS WITH SWEET POTATO, CORN AND BLACK BEAN HASH 19

GRILLED WHOLE RAINBOW TROUT
WITH GRILLED PINEAPPLE AND MANGO SALSA, RICE PILAF AND ORANGE BEET VINAIGRETTE
21

RADIATORE WITH FRESH LOBSTER MEAT
IN A THAI SAUCE OF COCONUT MILK, TOMATOES, LEMON GRASS AND CILANTRO
25

CHARCOAL GRILLED CORNISH GAME HEN WITH SKILLET ROASTED WILD MUSHROOM POTATOES 18

VEGETARIAN PENNE FRANCESCA
CARAMALIZED ONIONS, ROASTED PEAR TOMATOES, GORGANZOLA AND FRESH BASIL
17
WITH GRILLED CHICKEN
20

VEGETABLE AND BEAN STEW WITH GREEN CHILI CORNBREAD AND RICE PILAF 17

TRADITIONAL CAESAR SALAD WITH GRILLED SHRIMP AND CHICKEN 18

CHEFS LAURA SHACK WILLNAUER AND JESSIE SALAS

18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE PLEASE INQUIRE ABOUT CATERED EVENTS HERE AND ON LOCATION.

71 Church Street, Lenox Massachusetts 01240 • (413) 637-2700

