

STARTERS

GRILLED OCTOPUS red wine-braised, chickpea puree, true aged 12yr balsamic	17
JUMBO LUMP CRAB CAKE creole mustard sauce	23
BLACK COD MEATBALLS ground in-house, served with a slightly spicy tomato sauce, arugula	15
SEAFOOD CHOWDER light, milk-based chowder with San Marzano tomatoes, shrimp, clams, scallops	11
FRIED CALAMARI flour and panko dusted, lemon, creole mustard, Thai dipping sauce	14
LOBSTER TOAST avocado mousse, lemon-chili dressing, radishes, toasted country bread.....	23
SALMON GRAVLAX served on a potato galette, cucumbers, dill cream, capers, red onions	16

GREENS

STEAK SALAD spicy greens, herb-marinated prime flatiron steak, blue cheese, tomatoes, fried shallots, shallot vinaigrette.....	21
SHRIMP & CRAB LOUIE hard-boiled egg, tomatoes, avocado, cucumbers, Louie dressing	26
CHOPPED CHICKEN SALAD field greens, salami, Rosie's Chicken, tomatoes, garbanzos, mozzarella	19
SPICY CAESAR SALAD little gem lettuce, Calabrian chili dressing, Lodge bread croutons.....	15
Rosie's organic pulled chicken	21
Mexican Gulf chopped shrimp.....	21
TUSCAN KALE SALAD fresh herbs, avocado, toasted almond dressing.....	14
Rosie's organic pulled chicken	20
Sesame crusted ahi tuna	23

SANDWICHES

All sandwiches served with house-cut Kennebec french fries

CREEKSTONE FARMS CHEESEBURGER ground daily in-house, remoulade, Tillamook cheddar, grilled onions, pickles.....	16
LOBSTER ROLL lemon-chili mayonnaise, brioche bun	23
FRIED CHICKEN SANDWICH buttermilk fried chicken breast, spicy kale slaw, tomatoes, pretzel bun	17
GRILLED FISH SANDWICH Cajun-spiced Hawaiian Ono, cole slaw, brioche bun	18

SIMPLY PREPARED

Grilled and served with a petite green salad and choice of salsa roja, Sicilian herb sauce, or lemon butter caper sauce

RUBY RED IDAHO TROUT	22
PACIFIC SWORDFISH	24
SCOTTISH SALMON	25
EASTERN BARRAMUNDI	24

PLATES

PETRALE SOLE MILANESE arugula, shaved Grana Padano	20
MEDITERRANEAN MUSSELS white wine, light cream, shallots, herbs, grilled country bread.....	22
SEA BREAM 'TACOS' whole grilled Sea Bream, salsa roja, salsa verde, black beans, pickled onions, warm corn tortillas.....	29
DIVER SCALLOPS sweet corn, roasted mushroom fricassee, almonds, corn broth	34
SAUTÉED BRANZINO lightly curried lentils, cucumber labneh.....	27
FISH & CHIPS fried Alaskan Cod, house-cut Kennebec french fries, fresh dill tartar sauce	18
ROSIE'S ORGANIC HALF ROASTED CHICKEN balsamic chili glaze, Corto olive oil & Banyuls vinegar smashed potatoes	21

SIDES

CRISPY BRUSSELS SPROUTS thai vinaigrette	8
ITALIAN CAULIFLOWER spicy garlic oil.....	8
SAUTÉED BROCCOLINI Parmigiano Reggiano, red pepper flakes.....	8
SAN VICENTE BLVD CORN chile crema, cotija cheese, cilantro.....	8
HOUSE-CUT KENNEBEC FRENCH FRIES	8
PETITE GREEN SALAD or CABBAGE COLE SLAW	8
LODGE COUNTRY BREAD baked daily, served grilled with Corto olive oil and Normandy butter.....	5