

~Appetizers~

Crispy Oysters, 12 Oysters w. Roasted Red Pepper Cream. \$10

Scallops, with Pascalina Farms Wilted Greens, Truffled Horseradish, Grape Tomatoes and Roquefort 11\$

Grilled Baby Portabella Carpaccio, with Pascalina Farms Winter Greens and a Julienne of Red Peppers w. Shallot Geleé 9\$

~Salads & Soup~

Soup of Today \$6

House Salad, Artisan Greens with Julienne Red onions, Cucumbers, Grape Tomatoes, Roquefort and Toasted Almonds W. Sherry Vinaigrette. \$6

Rose Hill Caesar Salad, with Baby Romaine, Southwest Crouton,
House-Made Caesar Dressing \$7

~Entrees~

Salmon and Asparagus Tips in Pastry ~ with Pascalina Farms Wilted Kale
\$24

Rose Hill Shellfish and Grits ~ with Sautéed Jumbo Shrimp, Diver Scallops,
Andouille Sausage and Corn over Local Stone-Ground Grits with Andouille
Cream \$20

Center Cut Clemens Farm Prime Bone-in Pork Chop ~ with Sweet Potato
Fingerlings, Pascalina Farms Broccoli Raab and a Tomato Mushroom Ragout
\$23

All-Natural Frenched Airline Chicken Breast with a Diver Scallop ~ On
Asiago and Parmesan Risotto; Pascalina Farms Winter Greens w/ Roasted
Red Pepper Sauce \$23



7oz Grilled Certified Angus Beef Tenderloin ~
With Braised Fingerling Potatoes, Sautéed Spinach, Oyster and Shitake
Julienne. \$28

½ New Zealand Lamb Rack ~ With Sweet Potato Fingerlings, Asparagus and
Veal & Caramelized Apple Demi-Glace \$28

Seafood and Penne ~ Shrimp, Scallops, Shitake Mushrooms, Peas, Red
onions and Tomatoes tossed in a Lobster Cream Sauce \$25

