

Starters

Hot

Hugo's Texas BBQ Shrimp w/Maytag Blue Cheese Slaw

Wine: Sausal Vineyard & Winery Zinfandel Beer: Duvel Strong Golden Ale

Crimini Mushroom Soup w/Parmesan Cheese & White Truffle Oil

Wine: Talbott "Sleepy Hollow Vineyard" Chardonnay Beer: Blanche de Bruxelles Witbier

Pan Fried Veal Sweetbreads w/French Green Lentils & Creole Mustard Butter

Wine: Louis Latour Pinot Noir Beer: Samuel Smith's Nut Brown Ale

Twice Baked Parmesan Soufflé w/Garlic Cream & Wild Mushrooms

Wine: Jacques Bavard Bourgogne Blanc Beer: Triple Karmeliet

Homemade Tasso Ham & Crawfish Risotto w/Smoked Tomato Jus

Wine: Domaine Girard Sancerre Beer: Schlenkerla Helles Lagerbier

Panko Crusted Crab Boulettes w/Emulsified Ravigote Sauce & G-ma's Sweet & Sour Cucumbers

Wine: Delta Sauvignon Blanc Beer: Orval Trappist Ale

Cold

Beef & Maytag Blue Cheese Carpaccio w/Arugula, Granny Smith Apple, Candied Walnuts & Port Wine Syrup

Wine: Dr. Loosen "Blue Slate" Riesling Beer: Blanche de Bruxelles Witbier

House Salad w/Roasted Onion Vinaigrette & Rosemary Crackers

Wine: Domaine Girard Sancerre Beer: Sierra Nevada Pale Ale

Wilted Spinach w/Port Wine Shallots, Goat Cheese Cake, Spiced Pecans & Sherry Mustard Dressing

Wine: Louis Latour Pinot Noir Beer: Samuel Smith's Nut Brown Ale

Arugula, Endive & Radicchio w/Maytag Blue Cheese, Riesling Poached Pear, Toasted Hazelnuts & Port Wine Syrup

Wine: Dr. Loosen "Blue Slate" Riesling Beer: Pilsner Urquell

Caesar for Mark w/Parmesan Croutons

Wine: Delta Sauvignon Blanc Beer: Zatec "Bright Lager"

Salmon Tartar w/Watercress, Saffron Sauce & Caraway Crackers

Wine: Nicolas Feuillatte "Cuvee Gastronomie" Brut Beer: Pilsner Urquell

Entrees

Roasted Rack of Lamb w/Kalamata Olive Creamed Potatoes & Balsamic Reduction Sauce

Wine: La Fleur de Boüiard Lalande de Pomerol Beer: Celebrator Doppelbock

Seared Sea Scallops w/Parsnip Potato Puree, Apple Cider Beurre Blanc, Crispy Prosciutto & Parsnip Strips

Wine: Dierberg Chardonnay Beer: La Fin du Monde

Brick Chicken w/Wild Mushroom Cous Cous, Pea Shoots & Dijonaise Sauce

Wine: San Felice "Il Grigio" Chianti Classico Riserva Beer: Sierra Nevada Pale Ale

Grilled Pork Chop w/Hoppin' John & Creole Mustard Reduction Sauce

Wine: Celler Mas Doix "Salanques" Garnacha Blend Beer: Maudite Strong Red Ale

Halibut Linguist w/Sautéed Garlic Spinach, Sizzled Leeks & Chive Muscadet Butter Sauce

Wine: Vincent Mothe "Fourchaume" 1er Cru Chablis Beer: Triple Karmeliet

Prosciutto Wrapped Veal Tenderloin w/Fingerling Potatoes & Green Peppercorn Sauce

Wine: Holdredge Russian River Valley Pinot Noir Beer: Westmalle Trappist Ale

Prosciutto Crusted Salmon w/White Cheddar Creamed Potatoes & Bloody Mary Beurre Blanc

Wine: Finca de Arantei Albarino Beer: Triple Karmeliet

Parmesan Tossed Angel Hair Pasta w/Green Vegetables, Basil Pesto, Pistachios & Parmesan Cream

Wine: King Estate Pinot Gris Beer: Zatec "Bright Lager"

Grilled Prime Ribeye w/Anson Mills Grits & Homemade Steak Sauce

Wine: Alvaro Palacios "Les Terrasses" Priorat Beer: Chimay Premiere Trappist Ale

SIDES 5.00

Black Olive Creamed Potatoes | Maytag Blue Cheese Slaw | Sautéed Vegetables

Garlic Spinach | Hoppin' John | Anson Mills White Cheddar Grits

Pre Fixe \$55.00

Parties of 8 or More are subject to 18% Gratuity

All Applicable Nevada Sales Tax Included in Final Bill

Rosemary's Uses Raw Egg Products in Our Salad Dressings. Drinking wine, beer & other alcoholic beverages during pregnancy can cause birth defects.