



# ROSEWOOD BISTRO AND WINE BAR

## SUNDAY BRUNCH

1900 DUNDAS STREET WEST, MISSISSAUGA

905-855-3913 - WWW.ROSEWOODBISTRO.CA / MANAGEMENT@ROSEWOODBISTRO.CA

EXECUTIVE CHEF JAMES ROBERTSON / GENERAL MANAGER CHRIS WILSON

## BRUNCH

**ROSEWOOD BREAKFAST** - 2 EGGS ANY STYLE, SERVED WITH BACON, SAUSAGE & CROISSANT **9**

**EGGS BENEDICT** - TOASTED ENGLISH MUFFIN, PEAMEAL, POACHED EGGS GLAZED WITH CITRUS HOLLANDAISE **11**

**BREAKFAST SANDWICH** - SCRAMBLED EGGS, CHEDDAR, SLICED TOMATO & GREENS ON TOASTED PANINI **12**

**DAILY QUICHE** - ASK YOUR SERVER FOR TODAY'S FEATURE **MARKET PRICE**

**STEAK & EGGS** - 2 EGGS ANY STYLE, ON A GRILLED 6 OZ. NY STRIP WITH BACON, SAUSAGE & HOLLANDAISE **19**

**ROSEWOOD OMELETTES** - SERVED WITH HOME FRIES OR GREENS

**WILD MUSHROOM** - 3 EGG OMELETTE WITH SAUTEED MUSHROOMS & FRESH HERBS **10**

**TOMATO, ONION & CHEVRE** - 3 EGG OMELETTE WITH SAUTEED ONION, TOMATO & GOAT'S CHEESE **11**

**OMELETTE FEATURE** - ASK YOUR SERVER FOR TODAY'S FEATURE **MARKET PRICE**

## SIDES

**GRANOLA PARFAIT** - FRESH FRUIT, TRUFFLE HONEY YOGOURT & ORGANIC GRANOLA **8**

**FRENCH TOAST** - PAN FRIED PAIN AU LAIT WITH MAPLE NUT RUM SAUCE, VANILLA BUTTER & ICING SUGAR **9**

BACON, SAUSAGE, PEAMEAL BACON, TOASTED BAGUETTE OR HOME FRIES **2**

FRESH FRUIT **4**

FOIE GRAS (2 OZ) **7**

## APPETIZERS

**CALAMARI** - CRISPY CALAMARI WITH FIRE CHIPOTLE PEPPER AIOLI **12**

**ARANCINI** - GOLDEN FRIED, GORGONZOLA FILLED SAFFRON RISOTTO BALLS WITH FRESH TOMATO COULIS **10**

**BAKED BRIE** - PHYLLO WRAPPED BRIE CHEESE SERVED WITH STRAWBERRY COMPOTE **13**

**CRAB TEMPURA** - CRISPY BATTERED SNOW CRAB WITH PICKLED VEG & LIME PONZU SAUCE **14**

**FOIE GRAS** - SEARED FOIE GRAS & BRAISED PORK BELLY WITH CARROT GINGER PUREE & SAUTEED APPLES **21**

**CHEESE PLATE** - CHOICE OF 3 - ASK FOR TODAY'S SELECTION, WITH MIXED NUTS & FRUIT COMPOTES **13**

**TUNA SASHIMI** - SERVED WITH PICKLED GINGER, WASABI & CITRUS DRESSING **15**

**BRUSCHETTA** - HERBED FLATBREAD TOPPED WITH SEASONED TOMATO, CUCUMBER, OLIVE OIL & FETA **10**

**MOULES ET FRITES** - CHOICE OF WHITE WINE HERB, PERNOD CREAM, MEDITERRANEAN

MARINARA OR INDIAN CURRY WITH HAND CUT YUKON GOLD FRITES **13**

**DAILY FEATURES - TUESDAY** - ALL PIZZAS 11.95, **WEDNESDAY** - ALL YOU CAN EAT MUSSELS 13.95 FROM 4PM TO 9PM, **THURSDAY - DATE NIGHT** - 3 COURSE DINNER FOR 2 FOR \$59.95

**FRIDAY** - 1 PIECE FISH & CHIPS 9.95 FROM 1130AM TO 6PM, **SATURDAY** - ROSEWOOD BURGER & DRAUGHT 13.95 FROM 1130AM TO 4PM, **SUNDAY** - BRING YOUR OWN WINE - FREE CORKAGE!

## SOUPS & SALADS

**CAESAR** - ROMAINE, GARLIC DRESSING, CROUTONS, REGGIANO CHEESE & DOUBLE SMOKED BACON **10**

**BISTRO GREENS** - FIELD GREENS IN A HONEY, YOGOURT POPPYSEED DRESSING WITH JULIENNE VEGETABLES **9**

**BEET & CHEVRE** - TOSSED WITH FRISEE & CANDIED WALNUTS IN A BALSAMIC VINAIGRETTE **12**

**SPINACH** - CITRUS VINAIGRETTE WITH HONEY ROASTED PEARS, PECANS, GORGONZOLA & ORANGE SEGMENTS **11**

**ASPARAGUS SOUP** - CREAM PUREE OF OVEN ROASTED ASPAGAGUS **8**

**SOUP DU JOUR** - OUR CHEF'S SOUP IS HOMEMADE WITH FRESH INGREDIENTS **8**

**SOUP AND SALAD** - CUP OF SOUP WITH YOUR CHOICE OF CAESAR OR FIELD GREENS **10**

## SANDWICHES, PASTA & GOURMET PIZZA

**STRIPLOIN SANDWICH** - SHAVED BEEF ON PAIN AU LAIT, WITH HORSERADISH AIOLI, GORGONZOLA & TOMATO, WITH FRITES **17**

**ROSEWOOD CLUB** - PANSEARED CHICKEN BREAST, SLICED TOMATO, DOUBLE SMOKED BACON ON TOASTED WHITE, WITH FRITES **1**

**HAM & SWISS** - BLACK FOREST HAM, GRUYERE, TOMATO, SPROUTS & DIJON AIOLI ON GRILLED PANNINI WITH GREENS **13**

**REUBEN** - SLICED BRISKET WITH SAUERKRAUT, MOZZARELLA & CHIPOTLE AIOLI ON PAN TOASTED RYE, WITH FRITES **12**

**PHILLY STEAK WRAP** - SAUTEED BEEF TIPS WITH MOZZARELLA, PEPPERS, ONIONS & MUSHROOMS, WITH GREENS **14**

**ROSEWOOD BURGER** - TOPPED WITH HEIRLOOM TOMATO, RED ONION & GREENS, SERVED WITH HAND CUT FRITES **13**

ADD BACON & CHEDDAR **3**

ADD MUSHROOM & BRIE **3**

ADD CILANTRO SLAW & GINGER AIOLI **3**

ADD BALSAMIC BRAISED SHALLOTS & GORGONZOLA **5**

ADD 2 OZ FOIE GRAS & TRUFFLE AIOLI **9**

**BEEF STROGANOFF** - FETTUCCHINE TOSSED WITH BEEF TIPS, TAME & WILD MUSHROOMS IN A SOUR CREAM DEMI GLACE **18**

**PESTO CHICKEN** - CHICKEN BREAST, ASPARAGUS TIPS & CHERRY TOMATOES WITH FETTUCCHINE IN A PESTO CREAM SAUCE **16**

**SEAFOOD ALFREDO** - SHRIMP, SCALLOPS, CALAMARI, CLAMS & MUSSELS WITH FETTUCCHINE **25**

**RISOTTO** - CREAMY ARBORIO RICE WITH MUSHROOMS, ASPARAGUS & PARMIGIANO REGGIANO **18**

**QUATTRO FORMAGGI** - ALFREDO SAUCE, BRIE, MOZZARELLA, CHEVRE & GORGONZOLA **14**

**DUCK CONFIT** - HOISIN SAUCE, PEPPERS, MUSHROOMS & GREEN ONION **16**

**ALSACE** - TOMATO SAUCE, MOZZARELLA CHEESE, SLICED TOMATOES, FRESH BASIL & BOCCONCINI **13**

**VALENTINO** - TOMATO SAUCE, CHORIZO SAUSAGE, BLACK OLIVES & SWEET PEPPERS **15**

**NORMANDY** - TOMATO SAUCE, MOZZARELLA, CHICKEN, DOUBLE SMOKED BACON, GORGONZOLA & SHAVED RED ONION **16**

**PIZZA & SALAD** - SMALLER 8" VERSION OF ANY OF THE PIZZAS ABOVE WITH CAESAR OR FIELD GREENS **10**

## ENTREES

**STEAK FRITES** - GRILLED NEW YORK STRIPLOIN WITH FRITES AND DEMI GLACE. 10 OR 12 OUNCE CUT **28 / 34**

**FOIE DE VEAU** - PAN SEARED CALF'S LIVER WITH CARAMELIZED ONIONS, DOUBLE SMOKED BACON,

CHEF'S FRESH SEASONAL VEGETABLES, RED WINE JUS AND MASHED POTATOES **23**

**SALMON NICOISE** - PAN SERAED, WITH BEANS, FINGERLINGS, CHERRY TOMATO, BOILED EGG, CAPERS & CITRUS VINAIGRETTE **18**

**COQ AU VIN** - RED WINE, PEARL ONION & BACON BRAISED CHICKEN SUPREME OVER MASHED POTATOES & VEGETABLES **20**

**FISH & CHIPS** - 1 OR 2 PIECES OF BEER BATTERED HADDOCK, WITH HAND CUT FRITES, HOUSE MADE TARTAR AND SLAW **12 / 16**