



ROSEWOOD BISTRO

AND WINE BAR

LUNCH MENU

1900 DUNDAS STREET WEST, MISSISSAUGA

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

EXECUTIVE CHEF JAMES ROBERTSON

GENERAL MANAGER CHRIS WILSON

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**

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**

GOURMET PIZZA

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**

PASTA & RISOTTO

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**

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**

PORK DUO - SEARED PORK TENDERLOIN MEDALLIONS & BRAISED PORK BELLY SERVED WITH SEASONAL VEGETABLES,

WHITE & WILD RICE AND APPLE BACON COMPOTE **20**

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

SNOW CRAB - 1 POUND OF CRAB LEGS WITH HERBED WHITE WINE BUTTER, WHITE & WILD RICE AND VEGETABLES **29**

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

SANDWICHES

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 PANINI 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**

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!