

the rose tattoo

grille & wine

Small Plates:

Hummus with Fire Grilled Herbed Flat Bread	\$8.95
3 Cheese, Spinach, & Artichoke Dip with Bacon, Sour Cream, & White Corn Chips	\$10.95
Sautéed Mussels, Garlic, Shallots, Tomato, Saffron, & Thyme	\$12.95
Grilled Chile Relleno stuffed with Smoked Chicken with a Mole Sauce	\$10.95
Fire Grilled Skewers:	
Asian Chicken Meatballs with Tare Dipping Sauce	\$4.50
Asparagus & Bacon with Spicy Mustard & Chili Flake	\$4.50
Eggplant & Roasted Peppers with Tare Dipping Sauce	\$4.50
Lamb, Pepperoncini & Red Onion with Dill Tzatziki Sauce	\$6.50
Spicy Shrimp Thai Peanut Dipping Sauce	\$6.50
Creole Beef & Bacon with Spicy Mustard & Chili Flake	\$6.50
Caesar Salad (add \$8. for fire grilled chicken breast)	\$6.95
Mixed Greens with Choice of Dressing (add \$8. for fire grilled chicken breast)	\$5.95
“New Mexican” Green Chili Stew with Pork with Flour Tortillas	\$9.95
Tomato Bisque with Fresh Basil	\$5.95

Artisan Cheese Selection:

Cheese Plates are served with Imported Olives, Compotes, Nuts, Fruit, & Crackers

Manchego (3 month)	English Cheddar with Guinness
Black Pepper Crusted Goat with Truffle Oil	Brie (Double Cream)
Regina German Bleu (Triple Cream)	Mahôn Cave Aged (6 month)
(2) Cheese Plate \$10.95 – (3) Cheese Plate \$15.95 – (4) Cheese Plate \$19.95	

Fire Grilled Flat Bread:

Goat Cheese, House-Dried Tomatoes, Roasted Peppers, Herbs, & Roasted Garlic	\$7.95
Caprese – Mozzarella, Tomato, & Fresh Basil with Pesto Drizzle	\$7.95
Wild Mushrooms, Roasted Red Onions, & Fontina Cheese	\$8.95
Smoked Chicken, Black Bean, Chorizo, & Jack Cheese	\$8.95
Four Cheese – Mozzarella, Fontina, Ricotta, & Parmesan drizzled with Truffle Oil	\$7.95
Grilled Eggplant, Roast Pepper, Squash, Ricotta, & Mozzarella Cheese	\$6.95
Creole Shrimp, Poblano, Pepperoncini, Red Onion, Roasted Pepper, & Jack Cheese	\$9.95

Large Plates:

Big Salads

Greek Flat Iron Steak Salad with Feta Cheese, Cucumber, Tomato, Kalamata Olives, Red Onion, & Mixed Green in a Lemon & Oregano Vinaigrette	\$17.95
The “Cobb” with Grilled Breast of Chicken, Tomato, Black Olives, Avocado, Bacon, Bleu Cheese, Egg, & Choice of Dressing	\$15.95
Dressings: Balsamic Vinaigrette, Ranch, Bleu Cheese, Honey Creole Mustard, Lemon & Oregano Vinaigrette	

Fire Grilled Entrees

Fired Grilled Entrees are served with Fresh Vegetables and a choice of Mashed & Gravy, Black Beans & Rice, Risotto of the Day, Cous Cous, or Grilled Rosemary Red Potatoes

Chicken Breast Rubbed with Olive Oil & Herbs with a Natural Reduction	\$17.95
Tenderloin Brochette Brushed with Roasted Garlic Olive Oil & Cracked Black Pepper	\$25.95
Flat Iron Steak with a Red Onion, Wild Mushroom, & Balsamic Vinegar Reduction	\$21.95
Dijon & Herb Crusted Rack of Lamb with a Roasted Shallot Red Wine Demi	\$26.95
Scottish Salmon with a Balsamic Citrus Glazed	\$19.95
Rosemary Rubbed Shrimp with Champagne Scampi Sauce	\$22.95
Pork Loin with a Cuban “Mojo” Marinated	\$18.95

Sides:

Mashed & Gravy	\$5.95	Fresh Vegetables	\$5.95
Risotto of the Day	\$5.95	Cous Cous with Pesto	\$5.95
Black Beans & Rice	\$5.95	Grilled Rosemary Red Potatoes	\$5.95