

Lunch Menu- \$15

1ST Course

Rosso House

*Artisan Lettuce, Hard Gorgonzola, Bosc Pear, Crisp 7-Grain Bread,  
Port Wine Vinaigrette*

Blue Crab and Corn Soup

*Tarragon Oil*

Caesar\*

*California Artisan Romaine,*

*Parmesan Encrusted Poached Egg, White Anchovy,*

*Lemon Zest Croutons,*

*Cold Pressed Olive Oil*

2ND course

Margherita

Crushed Tomato,

Fresh Mozzarella, Sweet Basil

Duck Trap River

Smoked Salmon

*Parsnip Garlic Cream, Crème Fraîche, Chives, Red Onion, Parmesan*

Barbeque Chicken

*3 Year Aged Henning's Cheddar, Sweet Onion, House Made Barbeque Sauce, Apple Wood Smoked Bacon*

Steak Melt

*Roasted Sirloin, Smoked Gouda, Horseradish Cream, Onion,*

*Local Ciabatta*

Diver Caught Scallops \*

*Succotash, Pea Greens, Beurre Blanc*

Dinner Menu- \$33

1ST course

Caesar\*

*California Artisan Romaine,*

*Parmesan Encrusted Poached Egg,*

*White Anchovy, Lemon Zest Croutons, Cold Pressed Olive Oil*

Rosso House

*Artisan Lettuce, Hard Gorgonzola,*

*Bosc Pear, Crisp 7-Grain Bread,*

*Port Wine Vinaigrette*

Calamari Fries

*Green Cabbage, Fennel, Jalapeno, Black Pepper Aioli*

Crab Cake Florentine

*Wilted Spinach, Tomato Confit, Limonata Sauce*

2ND course

Atlantic Salmon

*Pan Seared, Creamed Leeks, Toasted Corn Bread, Buttered French Beans*

Fried Chicken

*Boursin Stuffed, Delmonico Potatoes, Buttered French Beans, Béchamel*

USDA Prime Beef Tenderloin\*

*Pomme Croquette, Asparagus, Veal Glace*

Dessert

Our Dessert Selection Will Change On A Daily Basis