

The Royal Rose

Appetizers

Steak Crostini 15

Delicious seared skirt steak served on Crostini with an herbaceous, sun-dried tomato chimichurri

Bacon Wrapped Sea Scallops 26

Two large, fresh sea scallops wrapped in applewood smoked bacon drenched in garlic butter (Gf)

Entrees

Jumbo Lump Crab Cake 28

6oz Crab Cake with prosciutto wrapped asparagus and scalloped potato stack *(Add additional Crab Cake for \$10)*

Wild Mushroom Lasagna 20

Lasagna baked to perfection with wild mushrooms topped with creamy spinach bechamel overtop (Vg)

Dessert

Dark Chocolate Mousse 12

Rich dark chocolate mousse topped with raspberry coulis

Chocolate Strawberry Cheesecake 15

Chocolate graham cracker crust with decadent strawberry cream cheese

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Cocktails

Pickle Me Pink *by Madison Cuesta* 16

ALB Vodka, Norman's Shuck "Oyster" Vodka, Madison's Pink
Pickle Juice *21% ABV*

Love on the Bayou *by Mike Vander Horn* 22

St George Baller Whisky, St George Nola Coffee, Sazerac Rye,
Raspberry, Absinthe *28% ABV*

Tiramisu *by Karen Gitsas* 18

El Dorado 8 Year Rum, Mr Black, Amaretto, Fresh Espresso,
Cinnamon, Lady Finger, Egg *13% ABV*

Matcha My Freak *by Madison Cuesta* 20

Crème de Menthe, Crème de Cacao, Suntory Toki, Heavy
Cream, Matcha *17% ABV*

Never Let Go, Jack *by Ray Giampapa* 19

Laird's Apple Brandy, Plymouth Gin, Blood Orange, Grenadine,
Prosecco, Ruby Port & Pomegranate Foam *13% ABV*