



BREAKFAST

Served 7:00am- 2pm, Sat., Sun. & Holidays Only

EGGS, OMELETS & SCRAMBLES

{Most served with Seasoned Potatoes and choice of Toast or Bagel. **egg beaters** or Egg Whites available .95¢ extra}



Two Your Way \$4.95

2 Farm Fresh Eggs, any style you wish.
 {Add Sausage Patties, Ham, Canadian Bacon, Bacon or
 Kosher Salami} \$6.95

Joey's Special \$7.95

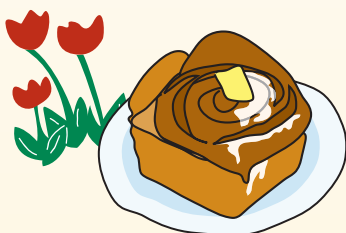
Diced Kosher Salami and Green Onions scrambled
 with 3 Eggs.

Lox, Eggs & Onion \$7.95

Lox Trim and Green Onion scrambled with 3 Eggs.

Country Biscuit Scramble \$6.95

Scrambled Eggs, Biscuit smothered in Country Gravy &
 side of Pit Ham. Served with Seasoned Potatoes.



Gourmet 3 Egg Omelets

Ham'n Cheese \$8.25

Lean Pit Ham and Cheddar Cheese.

Classic Denver \$8.25

Pit Ham, Cheddar Cheese, Onions, Green
 and Red Peppers.

The Italian Scallion \$8.95

Flavorful Italian Sausage, Provolone Cheese,
 Mushrooms & Green Onions.

The Laredo \$9.25

Avocado, Red and Green Peppers, Pepper Jack Cheese,
 Black Olives, Sour Cream and House Made Salsa.

Shrimp & Bacon \$10.95

Bay Shrimp, Smoked Bacon, Cheddar Cheese and
 Cream Cheese.

Smoked Salmon & Asparagus \$11.95

Wild Pacific NW Salmon, grilled Asparagus, Swiss and
 Cheddar Cheeses, Green Onions and Cream Cheese
 topped with our Red Pepper Hollandaise.

HOUSE SPECIALTIES

Pancake Breakfast \$7.95

3 large Buttermilk Pancakes, 2 Eggs your
 way, and choice of Meat. Served with real
 Maple Syrup.

Famous Cinnamon Roll French Toast \$7.95

Irresistible. Thick slices of our famous
 giant Cinnamon Roll, grilled and served with
 Butter and real Maple Syrup.
 {Half Order} \$6.25

Housemade Hashes \$8.75

Traditional Corned Beef or Wild Pacific
 Smoked Salmon topped with freshly poached
 Eggs and your choice of Toast or Bagel.

Eggs Benedict Classic or Florentine \$8.95

Traditional favorites served
 on a toasted
 English Muffin with
 Seasoned Potatoes.

Crab or Salmon Cake Benedict \$12.95

Atlantic Blue Crab or
 Pacific Salmon.
 Made from scratch and
 perfectly seasoned.

Lox & Bagel \$11.25

Sliced Nova served with Cream Cheese,
 all the trimmings and choice of Bagel.
 {Lox Trim} \$8.25

Country Fried Steak & Eggs \$8.75

Hearty portion served with our
 chef's own Sausage Gravy, 2 Eggs,
 Seasoned Potatoes and a choice of
 Toast or Biscuit.

Ol' Fashioned Cheese Blintzes \$9.75

Dusted with Powdered Sugar and served
 with warm seasonal Fruit Compote and
 Sour Cream.

SIDES & BEVERAGES

| | |
|---------------------------------|--------|
| 1 Egg, any style | \$1.25 |
| Sausage Patties, Ham or Bacon | \$3.25 |
| Canadian Bacon | \$3.50 |
| Short Stack Buttermilk Pancakes | \$3.50 |
| Ol' Fashioned Oatmeal | \$4.25 |
| Biscuit & Country Gravy | \$3.95 |
| Side of Country Gravy | \$1.95 |
| Seasoned Potatoes | \$2.75 |

| | |
|--|--------|
| Giant Cinnamon Roll | \$3.95 |
| Fresh Bagel & Cream Cheese | \$1.95 |
| Toast w/Jam & Butter | \$1.95 |
| Rose's Signature Blend Coffees | \$1.95 |
| Assorted Stash Teas | \$1.75 |
| Espressos, Lattes, Mochas, Steamers, etc. | |
| All made with Rose's Signature Blend Coffees | |

| | |
|--------------------|---------------|
| Fresh Orange Juice | \$2.25/\$2.75 |
| Apple Juice | \$1.35/\$1.95 |
| Tomato Juice | \$1.35/\$1.95 |
| Grapefruit Juice | \$1.35/\$1.95 |
| Bloody Mary | \$5.25 |
| Champagne | \$5.25 |
| Mimosa | \$5.75 |

Our Full Service Bar stocks all your
 favorite spirits



18% Gratuity on parties of 8 or more.

Texasborn



SAVORY SOUPS

Made fresh daily... Always delicious.

Cup with Saltines \$3.25

Bowl with Roll \$4.50

Mama Rose's Chicken Noodle Soup

Signature recipe with lots of Noodles, Chunks of Chicken & tender Veggies.

Chicken Matzo Ball

Grandma's secret recipe ... from scratch..., and simply the best on either coast!



Soups of the Day

It's Split Pea with Ham on Wednesday and New England Style Clam Chowder on Friday. The other days it's Chef's Choice & you can bet it'll be great!

ENTRÉE SALADS

Shrimp & Avocado Salad

\$10.95

Crisp Romaine Hearts topped with Bay Shrimp, Avocado, sliced hard boiled Egg, Black Olives, Mozzarella Cheese and Tomato. Served with our new Catalina Blue Cheese Dressing.

Blackened Salmon Caesar

\$10.25

"Wild" Pacific Salmon perfectly seasoned and seared in a cast iron skillet. Served on a bed of crisp Romaine Hearts tossed with Parmesan Cheese, Croutons and our own Lemon Caesar Dressing.

Grilled Chicken Breast Caesar

\$8.95

Crisp Romaine Hearts, grilled Chicken Breast & our own Lemon Caesar Dressing tossed with Parmesan Cheese and Croutons. Served with house Bagel Chips.

Asian Chicken Salad

\$8.95

Sliced Chicken Breast, served warm over Mixed Greens with toasted Almonds, Green Onions and Mandarin Oranges tossed in a Sesame Ginger Dressing and topped with Rice Noodles.

Original Caesar

\$6.95

Same as above, but hold the Chicken!

Taco Salad

\$8.95

Crisp Romaine Hearts tossed in a Cilantro Vinaigrette Dressing and topped with Ground Beef, shredded Cheese, Tomatoes, Red Onions, Sour Cream, our house made Guacamole and Tortilla Chips.

Cobb Salad

\$9.75

Classic style with Turkey Breast, Ham, crisp Bacon, Tomato, Gorgonzola Cheese, hard boiled Egg, Green Onions and Garbanzo Beans. Served with our own Pesto Ranch Dressing.

The Nob Hill

\$8.25

Tender Field Greens tossed with Red Grapes, toasted Almonds, Craisins and crumbled Gorgonzola. Served with a delicious Fat Free Balsamic Basil Dressing.



ROSE'S COMBO MEALS



Create the meal you want! \$7.50!



Soup & Salad ... Soup & Deli Sandwich or Grilled Cheese ... Salad and Deli Sandwich or Grilled Cheese

Side Green Salad

Romaine Hearts & Tomatoes with your choice of dressing on the side.

Cup o' Soup

Chicken Noodle, Matzo Ball, or Daily Special Hungrier? Bowl \$1.00 extra

Half Deli Sandwich

Choose Turkey Breast, Virginia Ham, Roast Beef, Hot Corned Beef, Hot Pastrami, Chicken Salad, Tuna Salad, or Egg Salad on your choice of bread with Lettuce & Tomato.

Side Caesar Salad

Hand tossed Romaine Hearts, Parmesan Cheese, Croutons & our own Lemon Caesar Dressing.

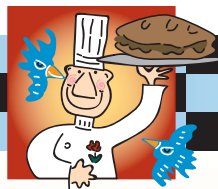
Grilled Cheese

Cheddar or Swiss on grilled Sourdough.



18% Gratuity on parties of 8 or more.

Sherwood



HOUSE SPECIALTIES



Served with choice of homemade Potato Salad, Cole Slaw or French Fries & a Kosher Dill.

- French Dip** \$9.25
Award Winning! Warm Roast Beef, stacked really high with melted Swiss Cheese and served on a Baguette with Au Jus.
- Oyster Club** \$8.75
Fried Chesapeake Bay Oysters, Pepper Bacon, sliced Tomatoes, Lettuce and Mayo on our toasted Light Rye.
- Meatloaf** \$8.25
Just like Mom's. Our house recipe is served warm on grilled Sourdough with Lettuce & Tomato.
- Club House** \$8.25
Triple decker with Bacon, Turkey Breast, Cheddar Cheese, Lettuce & Tomato on toasted Sourdough with Mayo.
- Sliced Nova** \$9.25
Thinly sliced Nova Lox served on your choice of Bagel with Cream Cheese, Tomato, Onion & Capers.
- BBQ Brisket** \$8.25
Slowly braised tender Beef Brisket, smothered in our Chef's BBQ Sauce with Red Onions. Served on a Kaiser Bun with melted Swiss Cheese.
- BLT** \$6.50
A classic favorite. Crisp Pepper Bacon, sliced Tomatoes, Lettuce and Mayo.
- Lox Trim** \$7.95
Tender pieces of Belly Lox Trim with Cream Cheese served on your choice of Bagel with Tomato, Onion & Capers.
- Kosher Salami** \$7.50
Hebrew National brand served on Light Rye with Lettuce, sliced Tomato & Red Onion garnish.
- Grilled Vegetarian** \$8.95
Grilled Eggplant, house roasted Bell Peppers, Red Onions, Swiss Cheese and fresh Basil Pesto.

Chopped Chicken Liver \$7.50
Our own recipe served on Light Rye garnished with sliced Tomatoes and Red Onion.

Fish & Chips

West Coast or East Coast? The choice is yours! Fresh NW Halibut or cold water Atlantic Cod. Both dipped in batter, lightly fried in Canola Oil, and served with French Fries and our House made Cole Slaw.

NW Halibut \$9.75 **Atlantic Cod** \$7.50

BURGERS

The following menu items are served with your choice of French Fries, Potato Salad or Cole Slaw & a Kosher Dill.
(Add Cheese at no cost, add Pepper Bacon .75¢)

Chicken Burger \$8.75
Grilled Chicken Breast, dressed with Lettuce, Tomatoes, and Red Onion. Served on a grilled Kaiser Bun.



Gourmet Burger \$8.75
A full Half-Pound of the highest quality U.S.D.A. Ground Beef available. Grilled to order and served on a Kaiser Bun.
(Sub Boca® Burger on request.)

Patty Melt \$8.75
A classic! Melted Swiss Cheese & grilled Red Onions on grilled Light Rye.

DELI SANDWICHES

\$6.25

As tasty as the Big Guys... Just more room for Dessert!

Served on your choice of bread with Lettuce & Tomato. Includes Potato Salad, Cole Slaw or French Fries & a Kosher Dill.

Turkey Breast
Virginia Ham
Roast Beef

House Made Tuna Salad
House Made Egg Salad
House Made Chicken Salad

Half Sandwich \$4.25 Half Corned Beef or Pastrami \$4.75
(Half Sandwiches **DO NOT** include Potato Salad, Cole Slaw or French Fries)



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WORLD FAMOUS

REUBENS

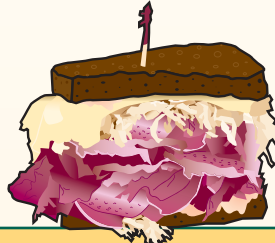
They're famous for a reason... We built our reputation on them! Weighing in at nearly a pound, all Reubens come stacked high on grilled Dark Rye, with Sauerkraut, Swiss Cheese & our House Thousand Island Dressing. Served with choice of homemade Potato Salad, Cole Slaw or French Fries & a Kosher Dill. **\$9.50**

The Traditional

The Classic Reuben featuring Rose's Kosher style lean Corned Beef Brisket.

The Bronx

Love Pastrami? This one's for you! Loaded with Rose's Kosher style most flavorful Pastrami, thinly sliced and stacked high.



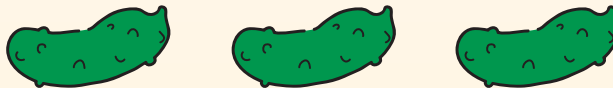
The Original, since 1956
Introduced by Rose herself, this unique combo of Corned Beef and Turkey Breast is our trademark offering.

The Uptowner

Love 'em both? This combo lets you have your Corned Beef and eat Pastrami, too!

The Rookie

Reuben 101...or for those who just love Turkey. Naturally low fat thinly sliced Turkey Breast.



GIANT GOURMET SANDWICHES

Just like you remember... These colossal offerings have made Rose's a tradition for generations. Served with choice of homemade Potato Salad, Cole Slaw or French Fries & a Kosher Dill. **\$9.50**

Hot Pastrami or Corned Beef

A deli classic, pure and simple. Stacked sky high on grilled Light Rye.

23rd Avenue

Pastrami and Corned Beef, served warm on grilled Light Rye with our house Thousand Island Dressing.

Downtownner

Lean Roast Beef, Turkey Breast, Swiss Cheese, Lettuce, Tomato & Thousand Island stacked on Dark Rye.

Executive

Flavorful Virginia Ham, Turkey Breast, Swiss Cheese, Lettuce, Tomato & Thousand Island stacked on Dark Rye.

Rose City

Thinly sliced Turkey Breast, Leaf Lettuce, Cream Cheese & our own Cranberry Mustard on Sourdough.

New Yorker

Warm Corned Beef topped with Cole Slaw & Thousand Island Dressing on grilled Dark Rye.

Royale

Genuine deli Hot Pastrami topped with House Made Egg Salad & served on grilled Dark Rye.

LS Supreme

*Lean Corned Beef, Turkey Breast, Swiss Cheese, Lettuce & Thousand Island served on Dark Rye with a side of Sauerkraut....
 Yep, it's a cold Reuben!*



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Sherwood



LITE BITES & SIDES

| | | | | | |
|---|--------|----------------------------|--------|----------------------------|--------|
| Onion Rings | \$4.25 | Side of Fries | \$2.50 | Side Caesar Salad | \$3.25 |
| Chicken Strips | \$6.75 | Side of Fries <i>Large</i> | \$3.95 | Scoop Tuna Salad | \$3.50 |
| Chopped Chicken Liver <i>Served with Bagel Chips</i> | \$4.95 | Side Green Salad | \$3.25 | Scoop Chicken Salad | \$3.50 |
| Baked Mac 'n Cheese | \$4.95 | Side Potato Salad | \$1.75 | Side Cottage Cheese | \$1.75 |
| Kettle Chips <i>Assorted</i> | \$1.50 | Side Cole Slaw | \$1.75 | Avocado <i>Half Sliced</i> | \$2.25 |

Rose's Lounge

For your enjoyment, our Lounge stocks a select variety of beers, wines & spirits.

WINES

| | <u>Glass</u> | <u>Bottle</u> |
|---|--------------|---------------|
| REDS | | |
| Rex Hill Pinot Noir '02 (OR) <i>Consistently one of Oregon's best. The finish is long, velvety & voluptuous.</i> | 9. | 34. |
| Desert Wind 'Ruah' '98 (WA) <i>Oregon roots, Columbia Valley grapes. A luscious blend of Cabernet Sauvignon, Merlot and Cabernet Franc. Dark, rich and complex.</i> | 7. | 26. |
| Covey Run Merlot '00 (WA) <i>A soft, well-balanced wine from Washington's Columbia Valley.</i> | 6. | 20. |
| Jacob's Creek Cab/Merlot '02 (Aust) <i>A 64/36 blend, this wine is medium-bodied with focused berry flavors with a hint of oak.</i> | 5. | 16. |
| Duck Pond Syrah '02 (WA) <i>Lush and inky purple in color, this soft wine will stand up to most flavorful foods.</i> | 5. | 16. |
| WHITES | | |
| Rex Hill Pinot Gris '03 (OR) <i>Another great example of this wine from a pioneer in producing Oregon Pinot Gris. Wonderful aroma. Crisp, yet rich and elegant.</i> | 7. | 26. |
| Yellow Tail Pinot Grigio '03 (AUST) <i>Zesty, yet well-balanced with citrus fruit aromas and undertones of peas.</i> | 5. | 16. |
| Kendall-Jackson Chardonnay '02 (CA) <i>A Sonoma standard, with hints of apple, citrus, pineapple and a trace of oak.</i> | 8. | 28. |
| Duck Pond Chardonnay '02 (WA) <i>A nice wine from the Columbia Valley with a buttery finish and just a hint of oak.</i> | 6. | 18. |
| Snoqualmie Riesling '04 (WA) <i>Luscious, with rich aromas of honeyed fruit and apricots.</i> | 5. | 16. |
| Beringer White Zinfandel '04 (CA) <i>Light, with bright crispness and floral aromas.</i> | 5. | 15. |

BEERS ON TAP

| | <u>10 oz</u> | <u>PINT</u> |
|--------------------|--------------|-------------|
| Budweiser | \$1.95 | \$2.75 |
| Coors Light | \$1.95 | \$2.75 |
| Widmer Hefeweizen | \$2.75 | \$3.50 |
| Widmer Drop Top | \$2.75 | \$3.50 |
| Mirror Pond IPA | \$2.75 | \$3.50 |
| Black Butte Porter | \$2.75 | \$3.50 |

BY THE BOTTLE

| | |
|-----------------------|--------|
| Miller Genuine Draft | \$2.75 |
| Bud Light | \$2.75 |
| Michelob Ultra | \$2.75 |
| Corona | \$3.25 |
| Heineken | \$3.25 |
| Amstel Light | \$3.25 |
| Kaliber Non-Alcoholic | \$3.25 |

SPIRITS

| | | |
|-------------------------|---------------------|--------------------|
| BLENDED WHISKEYS | SCOTCHES | VODKA |
| Crown Royal | Johnny Walker Black | Grey Goose |
| Jameson Irish Whiskey | Johnny Walker Red | Kettle One |
| Seagram's VO | Cutty Sark | Stoli |
| Canadian Club | Dewar's White Label | Stoli Vanilla |
| Black Velvet | | Absolut |
| Seagram's 7 Crown | | Absolut Citron |
| McNaughton's | | Absolut Mandrin |
| | BOURBON | Monopolowa |
| | Knob Creek | Smirnoff |
| | Old Granddad 114 | Smirnoff Apple |
| GIN | Wild Turkey 101 | Smirnoff Raspberry |
| Bombay Sapphire | Marker's Mark | |
| Tangeray | Jack Daniel Black | RUM |
| Beefeaters | Jim Beam | Appleton Estate |
| | | Bacardi Gold |
| TEQUILA | | Bacardi Light |
| Patron Silver | | Meyer's Dark |
| Reposado 1800 | | Malibu |
| Sauza Hornitos | | Captain Morgan |
| Jose Curevo | | |





DINNER

(Served 4:00 – Close)

Rose's Scratch Recipe Pot Roast \$11.95
Slow-cooked in its natural juices with Red Potatoes, Onions and fresh Veggies. Fork tender and delicious. Includes choice of soup or salad.

Baked Meatloaf \$10.25
House made recipe with savory Old Fashioned Gravy. Served with choice of Potato and fresh Veggies. Includes choice of soup or salad.

Chicken Parmesan \$10.95
A tender Chicken Breast, sautéed, topped with Mozzarella and our own Marinara Sauce. Served with Pasta, Garlic Bread and choice of soup or salad.

Chicken Victoria \$ 11.95
Boneless Breast of Chicken, lightly sautéed with fresh Spinach, Mushrooms and imported Swiss Cheese. Served with choice of Potato and fresh Veggies. Includes choice of soup or salad.

Alaskan Halibut Filet \$15.95

Pan sautéed in Lemon Dill Butter and served with Green Beans and Mushrooms with a choice of Potato and soup or salad.

Northwest Salmon Filet \$13.95
Fresh, "Wild" NW Salmon. Sautéed in Lemon Dill Butter or seared and blackened in a cast iron skillet. Served with Fresh Veggies, choice of Potato and soup or salad.

Northwest Salmon Cakes \$13.25
A House Specialty. Fresh NW Salmon, select herbs and spices lightly pan sautéed and served with red Potatoes and fresh Veggies. Includes choice of soup or salad.

Chesapeake Bay Oysters \$11.95
A treat from the "other" coast...Tender and flavorful. Lightly fried in Canola Oil, and served with French Fries and our house made Cole Slaw.

PASTA

Baked Ziti \$9.95
We toss the pasta in our Sun-Dried Tomato Marinara Sauce and bake with mild Italian Sausage, Mozzarella and Parmesan Cheeses. Served with Garlic Bread and choice of soup or salad.

Spaghetti & Meatballs \$9.75
Flavorful house made Sicilian-style Meatballs and pasta al dente, topped with our own Marinara Sauce. Served with Garlic Bread and choice of soup or salad.

Chicken Pesto Fettuccine \$10.95
Pasta with grilled Chicken Breast cooked to order and tossed in a marvelous, Creamy Pesto Sauce. Topped with grated Parmesan. Served with salad and a crusty Garlic Baguette.

Seafood Fettuccine \$12.75
Shrimp and Scallops atop pasta tossed in a rich, flavorful Alfredo Cream Sauce. Served with salad and a crusty Garlic Baguette.

Fish & Chips

West Coast or East Coast? The choice is yours! Fresh NW Halibut or cold water Atlantic Cod. Both dipped in batter, lightly fried in Canola Oil, and served with French Fries and our house made Cole Slaw.

NW Halibut \$11.75
Atlantic Cod \$ 9.50

Prime Rib

(Every Friday & Saturday 'til gone!)

Certified Angus Beef®. Perfectly seasoned and slowly roasted to perfection! Served with choice of Potato, fresh Veggies and Au jus. Includes choice of soup or salad.

12 oz. \$17.95



18% Gratuity on parties of 8 or more.

Sherwood



COLOSSAL CAKES

All cakes by the slice

\$5.75

French Chocolate

Our signature Chocolate cake. Layered with rich Chocolate Butter Cream & finished with a poured Ganache top.

Raspberry Poppyseed

Layers of Poppyseed Cake with Oregon Raspberry Preserves & a flavorful Raspberry Butter Cream Icing.

Black Forest

Dark, rich Chocolate Cake layered with Kirschwasser Cherries & real Whip Cream.

Banana Bavarian

Delicious Banana Cake layered with a delicately flavored Banana Bavarian Cream & finished with Whip Cream Frosting.

Tiramisu

Laced with Coffee Liquor, Brandy and Mascarpone Custard. Finished with Lady Fingers & Whip Cream.

Mandarin Chocolate Dream

Dark Chocolate Cake layered with real Fudge & Sweet Orange Cream Cheese finished in Ganache. A truly decadent experience!

Pecan Fudge

Back by popular demand! A rich Chocolate Cake layered with Pecans & Fudge and frosted with Pecan Pieces and Fudge.

Carrot

Moist, dense Carrot cake chock full of delicate Nutmeats & Raisins with a traditional sweetened Cream Cheese Icing.

German Chocolate

Dark Chocolate Cake layered with creamy Caramel Coconut Praline & rich Chocolate Butter Cream.

Vienna Mocha Torte

A Rose's original! White Cake layered with Mocha Butter Cream and Apricot Preserve, finished with a Mocha Fondant and sliced Almonds.

À la mode? Scoop of vanilla ice cream \$1.25

DELECTABLE DESSERTS



Napoleon \$5.75 each

Delicate layers of puff pastry with Bavarian Cream, Raspberry Jam & a poured Fondant icing.

NY Style Cheesecake \$5.25 a slice with berries \$5.75

This is the real thing... rich, dense & creamy.

Chocolate or Banana Cheesecake \$5.25 each

Giant Éclair \$5.25 each

Bavarian Cream filled éclair shell dipped in rich Chocolate

Death by Chocolate Torte \$4.95 a slice

A true flourless Chocolate Torte on a thin Meringue Crust covered in Chocolate Ganache... remember, we warned you!

Granny Apple Tart \$5.25 each

Apples with Brandy and Nutmeg topped with an Oat, Walnut, and Brown Sugar Streusel.

Rum Ball \$2.75 each

Dark, rich Chocolate Rum Truffle rolled in Chocolate Jimmies.

Please ask your server about seasonal dessert specials, whole cake availability & special occasion cakes.

