



ROSEMONT RESTAURANT WEEK

MARCH 2 - 8, 2025

DINNER | \$45*

STARTERS

Choice of One:

Seasonal Mixed Greens

Candied Walnuts, Gorgonzola Cheese, White Balsamic Vinaigrette

M&S Wedge Salad

Iceberg, Candied Bacon, Radish, Pickled Mustard Seeds,
Gorgonzola Cheese, Buttermilk Dressing

New England Clam Chowder

Clams, Potatoes, Bacon

ENTRÉES

Choice of One:

Crab & Shrimp Stuffed Salmon

Brie Cheese, Sundried Tomatoes,
Artichoke Hearts, Mashed Potatoes,
Seasonal Vegetables

Roasted Chicken Al Pastor

One Bone Chicken, Smashed Potatoes,
Green Chili Crema

Classic Shrimp Scampi

Heirloom Cherry Tomatoes, White Wine,
Bucatini Pasta, Fresh Herbs

Braised Lamb Shank

Pearl Couscous, Merguez, Roasted Peppers,
Lamb Jus

Lake Superior Whitefish

Pan Seared, Sautéed Spinach,
Lobster Risotto

Wagyu Steak Frites +\$7

Roasted Shallot Confit, au Poivre,
Truffle Frites

DESSERTS

Choice of One:

Upside Down Candied Walnut Apple Pie

Candied Walnut Crust, Drizzled Caramel Sauce, Cinnamon Ice Cream

Chocolate Truffle Cake

Flourless Chocolate Truffle Cake, Salted Caramel, Heath Bar Crunch

Classic Crème Brûlée

Vanilla Bean Custard, Fresh Seasonal Berries

*Price does not include tax or gratuity.



ROSEMONT RESTAURANT WEEK

MARCH 2 - 8, 2025

LUNCH | \$30*

STARTERS

Choice of One:

Seasonal Mixed Greens

Candied Walnuts, Gorgonzola Cheese, White Balsamic Vinaigrette

M&S Wedge Salad

Iceberg, Candied Bacon, Radish, Pickled Mustard Seeds,
Gorgonzola Cheese, Buttermilk Dressing

New England Clam Chowder

Clams, Potatoes, Bacon

ENTRÉES

Choice of One:

Sugar & Spice Cedar Roasted Salmon

Farro Risotto, Butternut Squash Purée,
Balsamic Brown Butter

Yellowfin Ahi Tuna Poke Bowl

Sticky Rice, Sesame Cucumber Salad,
Marinated Daikon, Edamame, Chai Tea
Infused Egg, Peanuts

Classic Shrimp Scampi

Heirloom Cherry Tomatoes, White Wine,
Bucatini Pasta, Fresh Herbs

Al Pastor Fish Tacos

Buttermilk Fried, Corn Tortilla, Red Cabbage
Slaw, Pineapple, Avocado Purée, Green
Chili Crema

Roasted Vegetable Power Bowl (V)

Sweet Potatoes, Cauliflower, Broccoli,
Pickled Red Onion, Egg, Brown Rice,
Tahini Dressing

Wagyu Steak Frites +\$5

Roasted Shallot Confit, au Poivre, Truffle Frites

DESSERTS

Choice of One:

Chocolate Truffle Cake

Flourless Chocolate Truffle Cake, Salted Caramel, Heath Bar Crunch

Classic Crème Brûlée

Vanilla Bean Custard, Fresh Seasonal Berries

*Price does not include tax or gratuity.