



APPETIZERS

Spinach & Artichoke Dip - A delightful combination of herbs and spices compliment the spinach, artichoke and cheese mixture. Served with pita chips. 7.50

Rose's Grilled Louisiana Crab cakes - From an old New Orleans recipe. We use only premium blue crab meat from North American waters. 7.50

Cajun Popcorn - Lightly breaded crawfish tails served with our own dipping sauce. 7.25

Peel' um & Eat' um Shrimp - Wild caught Gulf shrimp. Cooked to order and served warm. 1/4 lb...7.25 1/2 lb...13.50 1 lb...19.75

Frog Legs (fried or sautéed) - Lightly breaded and deep fried or sautéed in olive oil, butter, garlic, white wine and herbs. 7.50

Rose's Famous French Fries - Large cut potato wedges with our buttermilk dressing (serves two or more). 3.50 1/2 order 2.50

SPICY Shrimp Ma Mère - Hand breaded medium shrimp fried crispy then tossed in our spicy Jalapeño fish sauce. 7.50

The Judge's Cheese Dip - Yes, there's a story behind the name. Served with tri-colored tortilla chips. 6.75

Fried Hearts of Artichokes - Lightly breaded and deep-fried. Served with our own mustard dipping sauce. 6.95

SPICY Rose's Hot Red Pepper Shrimp - Plump shrimp sautéed in our spicy roasted red pepper sauce. 8.25

Shrimp Tchoupitoulas - (chop-uh-too-lus) Shrimp sautéed in butter with mushrooms, garlic, herbs and seasonings. Served over french bread rounds. 8.50

Stuffed Mushrooms - Mushroom caps stuffed with our cheese, shrimp and herb stuffing, topped with a lemon-butter sauce. 6.95

SOUP - SALAD - GUMBO - BEANS

Creole Vegetable Soup - Yellow squash, zucchini, white beans, green beans, tomatoes, carrots, potatoes, herbs & spices simmered in a beef broth. Sm bowl 3.75 Lg bowl 4.95

Blackened Chicken Salad - Lettuce, mushrooms, chopped tomato, red onion, and strips of blackened chicken tossed in our own Creole mustard vinaigrette dressing. 7.50

Red Beans & Rice - A New Orleans classic. Sm bowl 3.75 Lg bowl 4.95
add small Creole salad with bread basket.....3.25

Rose's Creole Soaked Salad - Rose's famous house salad of mixed lettuce, chopped tomatoes and green olives tossed in our garlic vinaigrette dressing. sml 3.95 lg 5.25

Mom's Shrimp Salad - A delightful combination of shrimp, lettuce, bell pepper, onion, celery & tomato in our own dressing. 7.75

Shrimp, Okra & Andouille Gumbo - First you make a roux. Sml bwl 4.95 Lg bwl 6.25
add small Creole salad with bread basket.....3.25

Red Beans & Rice w/Andouille Sausage

The traditional New Orleans dish with a 6 ounce serving of grilled Andouille sausage and a small Creole salad. 9.50

BURGERS & SANDWICHES

Served with potato chips and pickle spear.
Substitute small cut fries for chips\$1.75

SPICY Ragin' Cajun Burger - Burger with cheese, brown jalapeño pepper gravy, lettuce, tomato, red onion & pickles. 5.75

Blackened - Blue Burger - Fresh choice ground sirloin, lightly blackened and topped with our blue cheese butter, lettuce, tomato, red onion & pickles. 5.75

Hamburger - Fresh, hand patted, ground beef on a bun with lettuce, tomato, red onions & pickles. 4.95

Grilled Chicken Sandwich - Grilled breast of chicken on a bun with Creole mayonnaise, lettuce, tomato, red onion & pickles. 6.25

Muffuletta - The classic New Orleans round sandwich of Italian cold cuts, cheese and marinated olive salad on a 9" round loaf of bread. Heated upon request. qtr. 5.25 half 8.45 whole 13.95

Cheeseburger - Your choice of Monterey Jack, Swiss, Hot Pepper or American Cheese with lettuce, tomato, red onions & pickles. 5.50

Rose's Special Burger - The cheeseburger with bacon, mushrooms, brown gravy, lettuce, tomato, red onion & pickles. We believe this is the "best burger in town" 6.25

Rose's Prime Rib Sandwich - Slow cooked Prime Rib on french bread with lettuce, tomato & red onion served with a creamy horseradish sauce. 10.25

Rose's Turkey Deluxe - Sliced, smoked breast of turkey with Swiss cheese, lettuce, tomato and our own green chile mayonnaise on toasted wheat bread. 5.95

ROSE'S FAMOUS PO-BOY SANDWICHES

All Po-Boys are served dressed with lettuce, tomato, pickles and your choice of sauce.

Shrimp Po-Boy - Recommended sauce--Creole mayonnaise, cocktail sauce or tartar sauce 7.75

Chicken & Hot Pepper Cheese - A lightly seasoned chicken breast with hot pepper cheese, grilled onions & Rose's green chili mayonnaise. 6.75

SPICY Grilled Andouille Sausage Po-Boy - Recommended sauces--Rose's mustard sauce or Creole mayonnaise 6.50

☺ **Roast Beef Po-Boy** - Back by popular demand. Recommended sauce---home made mayonnaise or Creole mayonnaise. 8.25

Oyster Po-Boy - Recommended sauce---Creole Mayonnaise 8.95

Catfish Po-Boy - Recommended sauces--- Tartar sauce or Creole mayonnaise 6.50

ROSE'S FAMOUS STEAK DINNERS

Served with your choice of our famous Creole soaked salad or a cup of Creole vegetable soup. Choice of one side item. Baked potato available after 4:00 p.m. only.

add four large shrimp (fried, grilled or sautéed) to any steak selection\$3.95

Filet Mignon - Rose's filet mignon, for over 26 years considered the best in Arkansas. We still use the same beef from the same packer and hand cut it fresh in our kitchen. Topped with our traditional lemon-butter steak sauce. 24.95

Rib-eye Steak* - 12 ounces of hand cut, well marbled*, closely trimmed beef. Grilled to your specification and topped with our lemon-butter steak sauce. 21.95

Chopped Sirloin - Hand patted fresh ground beef with grilled onion and lemon-butter sauce. 11.25

Rib-eye Steak* ala Rosa - From the Italian influence in New Orleans cooking. Aged rib-eye steak, pan broiled in a sauce of extra - virgin olive oil, lemon juice, garlic and herbs. 22.95

Blackened - Blue Filet Morgan - Our famous filet mignon, lightly blackened and placed on a pool of tart Sauce Morgan and topped with a blue cheese butter. 25.95

N. Y. Strip - A hand cut 12 ounces of lean strip loin, closely trimmed and cooked to your specs and topped with our lemon-butter steak sauce. 22.95

Tenderloin of Beef Ecrevisse - (eh-kruh-veese) Tenderloin of beef, butterflied, lightly blackened and topped with sautéed crawfish tails. Finished with a demi-glace. 25.95

Steak-K-Bob - Skewered tender beef tips with bell pepper & red onions. 15.95

Rose's Prime Rib* - Slow roasted, well marbled*, aged beef served with au jus and horseradish sauce. Reg cut 22.50 Lge cut 25.50

SPICY 9th Ward Hamburger Steak

A spicy version of our chopped sirloin, grilled and topped with our ragin' cajun hot sauce and grilled onions.. 11.95

Any steak blackened add \$1.25

* Upper choice prime-rib and rib-eye steaks are by definition well marbled (i.e. fat).
If you prefer leaner meat (less fat content), please consider ordering a Filet Mignon or NY Strip.

How would you like it cooked?

Red, cool center
RARE

Red, warm center
MEDIUM RARE

Pink, hot center
MEDIUM

Grey, hot center
MEDIUM WELL

CHICKEN & PASTA SELECTIONS

Served with a small Creole salad or Creole vegetable soup.

Grilled Breast of Chicken - Tender, succulent, boneless breast of chicken, lightly seasoned, then grilled and topped with a lemon-butter sauce. Served with your choice of one side item. 12.50 Blackened add \$1.25

Shrimp Diane - Linguine with medium shrimp, mushrooms, green onions and parsley tossed in a garlic butter sauce. Served with side of mixed vegetables. 15.25

Pasta w/Vegetables - Linguine tossed with fresh vegetables and imported Parmigiano-Reggiano cheese in a light marinara sauce. 10.50

Chicken-K-Bob - Tender chunks of chicken grilled on a skewer with bell pepper & red onions. Served on a bed of crawfish rice. Choice of one side item. 12.50

Rose's Garlic Chicken - A boneless breast of chicken, grilled and topped with our own fresh garlic sauce. Served with your choice of one side item. 12.95

Shrimp Marinara w/ Pasta - Linguine tossed with medium shrimp in a light marinara sauce. Served with side of mixed vegetables. 14.95

SIDE ITEMS

Not all items available at all times.

Hand Mashed Potatoes -with your choice of brown or red gravy. 2.75

White Rice or Wild Rice - 2.75

Mixed Vegetables - 2.75

Crawfish Rice - 3.25

Small Cut French Fries - 1.95

Baked Potato - with butter & sour cream 2.75 +
bacon, cheese & chivesadd 1.50

Smothered Cabbage - 2.75

Side of Pasta - 3.50

18% gratuity may be added to parties of six or more.



SEAFOOD & CREOLE SPECIALTIES

Served with a small Creole salad or Creole vegetable soup.

Seafood Plates

Rose's Fried Seafood Platter - Lightly breaded medium shrimp with fried oysters, crawfish tails and thinfish all on a bed of small cut french fries. 19.95

Fried Shrimp - Large (21-25 cnt) gulf shrimp, hand breaded to order and deep fried. Served with small cut french fries. 1/2 dz...12.95 3/4 dz. ...15.95 1 dz. ...17.95

Fried Oysters - Plump, Gulf Coast oysters lightly breaded and deep fried 'till golden. Served with small cut french fries. 1/2 dz.... 14.50 3/4 dz..... 16.50 1 dz 18.50

Shrimp-K- Bob - 9 Jumbo gulf shrimp, skewered with bell pepper & onion, grilled and served on a bed of crawfish rice. Choice of one side item. 15.95

Rose's Thin fish - Thin cut, Pride of the Pond® farm raised, catfish fillets, lightly breaded and deep fried. Served with small cut french fries. Reg ... 8.75 Lg ... 11.75

Rose's Famous Frog Legs - Small, succulent frog legs, hand breaded to order, then deep fried, or if you prefer, sautéed in olive oil, butter, garlic, herbs and spices. Served with your choice of one side item. 16.25

SPICY Catfish Benitez - Farm raised Pride of the Pond® (USA) catfish fillet, hand breaded and fried in trans-fat free canola oil. Topped with our spicy Jalapeño fish sauce. Served with choice of one side item. 14.95

Creole Favorites

Crawfish Étouffée - (ay-too-fay) A south Louisiana favorite with plenty of crawfish tails, served over rice. 13.75

SPICY Shrimp Creole - Medium wild caught shrimp simmered in a spicy sauce of tomatoes, bell pepper, celery spices and herbs, served over rice. 14.50

Blackened Redfish - Farm raised redfish, seasoned and blackened in a white hot skillet, then topped with a lemon-butter sauce. Served with choice of one side item. 18.50

Redfish Courtbouillon - (coo-bee-yahn) The classic South Louisiana fish dish. Chunks of redfish simmered in a seasoned broth of tomatoes and the traditional Creole vegetables. 15.50

★ **Tilapia Amandine** - A lightly breaded fillet topped with toasted almonds and a lemon-butter sauce. Served with choice of one side item. 17.25

★ **Tilapia Creole** - Tilapia fillet, pan broiled with our light Creole sauce of tomatoes, bell pepper, onion, garlic, celery and herbs and spices. Served with choice of one side item. 17.50

★ **Tilapia Meunière** - (mun-yeah) Tilapia fillet, lightly breaded, deep fried and topped with lemon-butter sauce. Served with choice of one side item. 16.50

★ **Tilapia Pontchartrain** - Tilapia Meunière topped with lump crab meat sautéed with mushrooms, roasted red peppers, green onions and creole seasonings. Choice of one side item. 19.50

Soft Shell Crab Meunière - Soft shell blue crab, lightly breaded and deep fried, topped with a lemon-butter sauce. Served with choice of side item. 12.75 ... add 1 extra crab + \$5.00

Soft Shell Crab Bienvenue - Lightly breaded soft shell crab, deep fried and topped with crawfish étouffée. Served with choice of one side item. 14.95 ... add 1 extra crab + \$5.00

SPICY Barbeque Shrimp New Orleans - Our version of the now classic dish created at Pascal's Manale Restaurant in New Orleans. Whole jumbo shrimp with head and shell on, simmered in a spicy olive oil and butter sauce. Bib and extra paper napkins furnished. Choice of one side item. 17.95

★ You may substitute Red Fish for an additional charge. Ask your server.

Since opening in 1982, we at The Faded Rose® have taken pride in serving fine food at reasonable prices.

We use only the finest USDA Choice Mid-Western grain fed beef, and other high quality products, such as trans-fat free, no-cholesterol oil for frying, Extra Virgin Olive Oil for sautéing, and both Leidecheimer French bread and Community Coffee from New Orleans.

We take pride in the fact that, with a few exceptions, all items are made fresh in our kitchen. We blend spices for our seasoning mixes, make our own mayonnaise, make all of the sauces and soups and hand bread items to order. However, we are proud of our customers. We have truly been blessed with the best.

We sincerely appreciate your support and look forward to serving you in the future.

Sincerely,

The Management & Staff of "The Rose"





DESSERTS

☺ **Bread Pudding w/Rum & Brandy Sauce** - An old family recipe with lots of fruit. 4.75

Banana Chocolate Chip Cake - A long time favorite from Sweet Streets®. 4.95

Rose's White Chocolate Brownie ala Mode - A made from scratch white chocolate brownie with a scoop of Blue Bell® Homemade Vanilla ice cream and our own chocolate sauce. 4.95

Scoop of Homemade Vanilla - From Blue Bell®. Yummm it's good. 1.95

Cheesecake - A yummy premium cheesecake; custom made for us by The Blue Cake Company of West Little Rock. Choice of Caramel, Chocolate or Raspberry topping w/whipped cream. 5.95

KIDS STUFF

under 12 please

served with small cut fries.

Kids Hamburger - 3.50

Kids Cheeseburger - 3.75

Grilled American Cheese - 3.25

Fried Popcorn Shrimp - 3.75

Kids Catfish Nuggets - Hand breaded strips of deep fried catfish. 3.95

Hamburger Pattie - 3.25

BEVERAGES

Coffee, Tea, Soft Drinks - Free refills. 1.95

Milk, Hot Chocolate, Hot Tea - No Refills. 2.00

Fruit Juices, Bottled Water - No Refills 2.25

Adult Beverages

Import & Specialty Draft (pints) - 3.75

Import & Specialty Bottles - 3.75

Domestic Bottle Beer - 3.00

Domestic Draft Beer (pints) - 2.75

House Wine - Please see wine list.

Full Bar - Please ask your server

EXTRAS

Tartar Sauce - lg .85 sml .50

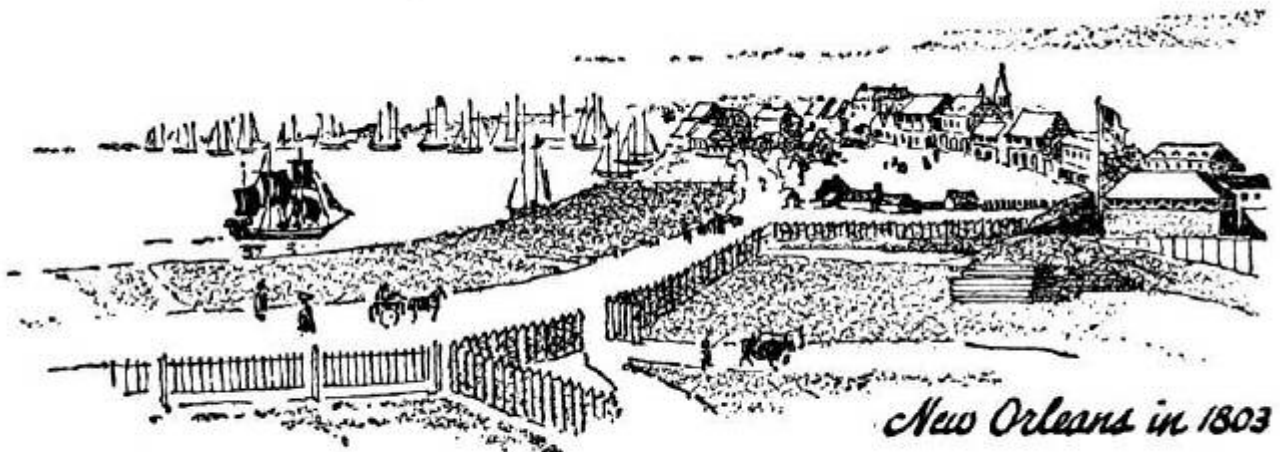
Jalapeño-fish Sauce - lg...1.25

Buttermilk Dressing - lg .85 sml .50

Sliced dill pickles - .50

Other Salad Dressings - lg .85 sml .50

Sliced Jalapeño peppers - .50



New Orleans in 1803

LUNCHEON SPECIALS

Available from 11:00 A.M. to 3:00 P.M.

SOUP, SALAD & SUCH

Soup & Salad - A small bowl of Today's Soup and a small Creole Salad. 6.75

Grilled Cheese w/Cup of Soup - Our two cheese grilled cheese sandwich and a cup of Today's Soup. 6.75

Today's Soup - Made fresh daily from home recipes. Sm bowl 3.75 Lg bowl 4.75

Grilled Cheese - A grilled cheese sandwich made with both American & Monterey Jack cheese. 4.75

LUNCHEON PLATES

Served with a small Creole salad.

Grilled Breast of Chicken - Fresh, boneless breast of chicken, filleted, lightly seasoned and topped with lemon-butter sauce. Served with choice of one side. 8.50

Chopped Sirloin - Fresh hand patted ground beef with grilled onion & lemon-butter sauce. Choice of one side. 8.50

Fried Shrimp Plate - Medium shrimp, lightly breaded and deep fried to a golden. Served with your choice of one side. 8.50

Fried Oyster Plate - Half dozen plump oysters lightly breaded and deep fried to a golden. 9.25

Lunch K-Bob - Tender beef tips with bell pepper & onion topped with lemon-butter sauce. Served with a choice of one side item. 9.75

Tilapia Meunière - (mun-yeah) Hand breaded fillet, lightly breaded, deep fried and topped with lemon butter. Choice of one side item. Can be grilled upon request. 7.75

CREOLE SPECIALTIES

Served with small Creole salad.

Chicken Fried Steak w/Tasso Cream Gravy - An Omaha Beef sirloin, hand breaded and deep fried in trans fat free oil. Topped with our signature Tasso Cream Gravy. Served with hand mashed potatoes and smothered cabbage w/Tasso. 8.95

Shrimp Creole - A lunch sized portion. of medium shrimp simmered in a tomato based Creole sauce. 8.95

Crawfish Étouffée - (ay-too-fay) A lunch sized portion of a south Louisiana favorite. 8.95

Creole Meat Loaf - Meat loaf seasoned with the traditional Creole vegetables and spices, baked in a Creole sauce and accompanied by hand mashed potatoes. Served with a small Creole salad. 7.75

Red Beans & Rice w/Andouille Sausage - A luncheon plate of red beans & rice with grilled Andouille sausage. 7.75



MENU



**STEAKS - SEAFOOD
CREOLE SPECIALTIES**

Established 1982

WEST LITTLE ROCK
400 N. Bowman Road
501-224-3377

RIVERDALE AREA
1619 Rebsamen Park Road
501-663-9734