



Keeping Dining Out Affordable Since 1983

A Family Company Proudly Owned & Operated By Mark Jakuboski And An Amazing Dedicated Staff

Hillsborough Specials

APPETIZERS

KOREAN FRIED CHICKEN WINGS \$13

Whole Wings, Drummie, Flat & Tip. The Real Deal...Double Coated With Authentic Japanese Batter & Flour. Extra Crispy Because They Are Fried Twice. Teriyaki Sauce To Dip.

SPINACH ARTICHOKE DIP \$14

Cast Iron Skillet, Oven Baked. Grilled Naan And Crispy Pita Chips. Plenty To Share.

ROSA'S MEATBALLS \$10

Beef Veal & Pork. Two Hand Rolled Big Ones, Pan Fried.
A San Marzano Marinara Douse, Shaved Parmesan, Garlic Bread Croutons.

Make It A Meal With Fresh Made Local Linguine For \$8 Additional

STICKY ASIAN RIBS \$13

Wok Crispy Baby Backs In A Spicy-Sweet Sauce. Chopped Scallions Sesame Seed Sprinkle.
Spicy Chinese Mustard To Dip.

MAINS

TEXAS T-BONE \$38

16 Ounce Angus Steak. Thick Cut Wavy Fries Or Baked Potato With Butter Sour Cream.
Seasonal Veggies, Crispy Breaded Onion Rings.

STUFFED FLOUNDER \$31

Flounder Filets Stuffed With Crabmeat By Rosa, Our Prep Chef. White Wine Splash,
Fresh Lemon Squeeze. Oven Baked. Lobster Bisque Risotto, Seasonal Veggies.

SHORT RIB & PORK PASTA RAGU \$27

Braised Short Ribs Of Beef And Pulled Pork Slow Simmered With Carrots, Onion & Celery
In A Tomato Red Wine Sauce. Imported Bronze Cut Bucatini, Shaved Parmesan.

BRONZED GROUPE \$27

A Fresh Filet, Cajun Seasoned, Lightly Seared In An Iron Skillet. Simply Plated With Steamed
Broccoli Florets And Buttery Creamy Mashed Potatoes.

FILET MIGNON SLIDERS \$25

Three Pan Seared Medallions Pan Seared On Potato Rolls With Caramelized Onions And Arugula.
On The Side: Crispy Fries, A Few Onion Rings, Horseradish Aioli.

CHICKEN CHEESESTEAK PARMESAN \$21

Shaved Chicken Breast, Sweet Onions And Peppers Tossed On A Flat Griddle. Folded With
Melted Provolone And Marinara. Shaved Parmesan, Crispy Breaded Zucchini Sticks On The Side.

STEAK SALAD \$28

Half Pound New York Strip, Char-Broiled. Organic Greens, Roasted Red Peppers,
Grilled Portobello Mushrooms, Grilled Red Onions, Bleu Cheese Crumbles. Balsamic Vinaigrette.

CORNERD BEEF REUBEN QUESDILLA \$19

Half Pound Sliced Corned Beef, Oozing With Melted Swiss. Sauerkraut, Sliced Dill Pickles
And A Schmear Of Russian Dressing. Crispy Fries On The Side.

OLD FASHIONED BLT \$18

Lots Of Thick Cut Hickory Smoked "B", Jersey Tomato From John Drake Farms.
Choice Of County White Or Rye, Hellman's Mayo, Toast Upon Request. Side Of Fries.

CRISPY FLOUNDER SANDWICH \$23

Two Hand Breaded Filets By Rosa. Brioche Roll, Lettuce & Tomato,
Crispy Fries & House-Made Cole Slaw On The Side, Tartar Sauce.