



ROSEN
SHINGLE CREEK™

9939 Universal Blvd., Orlando, FL 32819

A Land Remembered

RESTAURANT

Hours: 5:30 p.m. - 10:00 p.m.

For reservations,
call 407.996.3663.

Seating Capacity: 110

RosenShingleCreek.com



A

t A Land Remembered, named for the historical novel by the late Patrick D. Smith, guests are delighted with an unforgettable menu of prime cut meats, including Harris Ranch Black Angus Five Diamond Prime Beef and other American favorites, paired with robust side dishes. A Land Remembered also features a fresh catch selection prepared in a variety of ways, including blackened, broiled or pan seared. An extensive wine selection promises the perfect companion to any entrée.

In keeping with the hotel's tribute to Florida's natural environment, A Land Remembered steakhouse is located in the Shingle Creek Clubhouse, nestled among dense oaks and pines along picturesque Rosen Shingle Creek.



A Land Remembered's MacIvey Private Dining Room is the perfect setting for rehearsal dinners or any intimate gathering. Inside, rich dark woods accented with brass fixtures and artwork by Native American artists adorn the walls. Located within a secluded section of the restaurant, the MacIvey Room comfortably seats up to 24 guests.

For inquiries, please contact:

Mrs. Emily Weinstein, 407.996.9770 or EWeinstein@RosenShingleCreek.com

There is a \$2,000.00 food and beverage minimum for use of the MacIvey Private Dining Room, exclusive of 6.5% sales tax and 24% taxable service charge.

A
Land
Remembered

RESTAURANT

Private Dining Room
Seating Capacity: 24

Ahi Tuna





R E S T A U R A N T

EMMA MENU

Group Hors d'Oeuvres

International and Domestic Cheese Display

*Garnished with Fresh Fruit
Assortment of Crackers, Flatbreads*

Charcuterie Board

*Country Pâté, Smoked Duck Breast, Grapes, Chorizo Vela,
Fennel and Wild Boar Salami, Soppressata, Olives, Cornichons,
Nuts, Macerated Dried Fruit with Baguettes, Whole-Grain Mustard*

Steakhouse Crudités

Avocado Aioli

Butler-Passed Hors d'Oeuvres

Bistro Steak Bruschetta

*Grilled Tenderloin, Boursin, Parmesan, Baby Arugula,
Tomato, Onion, Balsamic, Horseradish Aioli, Toasted Baguette*

Creek Steak Skewers

Tenderloin, Linguiça Sausage, Garlic, Fresh Herbs

Sun-Dried Tomato, Bacon Spring Roll

Avocado Aioli

Goat Cheese Fritters

Vidalia Onion, Tomato Jam, Toasted Baguette

(Above butler-passed items are based on four pieces per person.)

Minimum 15 people

\$50.00++ per person (Subject to 6.5% sales tax and 24% taxable service charge)





R E S T A U R A N T

GLENDAMENU

Group Hors d'Oeuvres

International and Domestic Cheese Display

*Garnished with Fresh Fruit
Assortment of Crackers, Flatbreads*

Charcuterie Board

*Country Pâté, Smoked Duck Breast, Grapes, Chorizo Vela,
Fennel and Wild Boar Salami, Soppressata, Olives, Cornichons,
Nuts, Macerated Dried Fruit with Baguettes, Whole-Grain Mustard*

Ahi Tuna

Herb-Crusted, Napa Slaw, Chili Pepper Citrus Vinaigrette

Grilled Vegetable Display

*Market Vegetables, Marinated and Grilled
Aged Balsamic Vinegar*

Butler-Passed Hors d'Oeuvres

Bistro Steak Bruschetta

*Grilled Tenderloin, Boursin, Parmesan, Baby Arugula,
Tomato, Onion, Balsamic, Horseradish Aioli, Toasted Baguette*

Sun-Dried Tomato, Bacon Spring Roll

Avocado Aioli

Chilled Jumbo Shrimp

Mango Cocktail Sauce

Crab Cakes

Scallion Aioli, Red Chili Pepper Glaze

Goat Cheese Fritters

Vidalia Onion, Tomato Jam, Toasted Baguette

(Above butler-passed items are based on six pieces per person.)

Minimum 15 people

\$65.00++ per person (Subject to 6.5% sales tax and 24% taxable service charge)

À LA CARTE RECEPTION MENU

Reception Displays *(Minimum 15 People)*

International and Domestic Cheese Display

*Garnished with Fresh Fruit
Assortment of Crackers, Flatbreads
\$16.50 per person*

Charcuterie Board

*Country Pâté, Smoked Duck Breast, Grapes, Chorizo Vela,
Fennel and Wild Boar Salami, Soppressata, Olives, Cornichons,
Nuts, Macerated Dried Fruit with Baguettes, Whole-Grain Mustard
\$18.50 per person*

Steakhouse Crudités

*Avocado Aioli
\$13.50 per person*

Ahi Tuna

*Herb-Crusted, Napa Slaw, Chili Pepper Citrus Vinaigrette
\$16.00 per person*

Grilled Vegetable Display

*Market Vegetables, Marinated and Grilled
Aged Balsamic Vinegar
\$13.50 per person*

(Subject to 6.5% sales tax and 24% taxable service charge)



Ahi Tuna



R E S T A U R A N T

BUTLER-PASSED HORS D'OEUVRES

(All items are priced per 50 pieces.)

Diver Scallops

Pan-Seared New Bedford Scallops, Citrus Salsa, Lemon Basil Vinaigrette
\$300.00

Creek Steak Skewers

Tenderloin, Linguica Sausage, Garlic, Fresh Herbs
\$275.00

Sun-Dried Tomato, Bacon Spring Roll

Avocado Aioli
\$240.00

Goat Cheese Fritters

Vidalia Onion, Tomato Jam, Toasted Baguette
\$240.00

Bistro Steak Bruschetta

*Grilled Tenderloin, Boursin, Parmesan, Baby Arugula,
Tomato, Onion, Balsamic, Horseradish Aioli, Toasted Baguette*
\$275.00

Chilled Jumbo Shrimp

Mango Cocktail Sauce
\$275.00

Crab Cakes

Scallion Aioli, Red Chili Pepper Glaze
\$275.00

(Subject to 6.5% sales tax and 24% taxable service charge)





R E S T A U R A N T

TOBIAS MENU

Appetizers *(Served Family Style)*

Creek Steak Skewers

Beef Tenderloin, Linguiça Sausage, Garlic, Fresh Herbs

Goat Cheese Fritters

Vidalia Onion, Tomato Jam, Toasted Baguette

Salad or Soup *(Guest Choice of...)*

Caesar Salad

Shaved Parmesan, Focaccia Croutons, House-Made Dressing

Steakhouse Wedge

Iceberg Lettuce Wedge, Creamy Gorgonzola, Heirloom Tomato, Cherrywood Bacon, Chopped Egg, Shaved Red Onion

Gator Creek Stew

Alligator, White Beans, Greens

Entrée *(Guest Choice of...)*

Duroc Dry-Aged Pork Rib Chop

12 oz. Apple-Brined Chop, Peach Glaze, Andouille Spoon Bread Dressing, Pan Gravy

8 oz. Filet Mignon

Roasted Garlic, Fried Green Tomato

Cedar Plank Roasted Salmon

Spice Rubbed Skuna Bay Salmon, Local Honey

Citrus Grilled Chicken

10 oz. Organic Chicken Breast, Florida Citrus, Wilted Arugula, Mushroom Vinaigrette

Accompaniments *(Served Family Style)*

Garlic Mashed Potatoes

Sweet Potato Mashed, Honey Butter

Grilled Asparagus, Hollandaise Sauce

Organic Wild Mushrooms

Dessert Duo

Key Lime Pie & Strawberry Cheesecake

\$80.00++ per person *(Subject to 6.5% sales tax and 24% taxable service charge)*



Steakhouse Wedge



R E S T A U R A N T

ZECH'S MENU

Appetizers *(Served Family Style)*

Bistro Steak Bruschetta

Grilled Tenderloin, Boursin, Parmesan, Baby Arugula, Tomato, Onion, Balsamic, Horseradish Aioli, Toasted Baguette

Goat Cheese Fritters

Vidalia Onion, Tomato Jam, Toasted Baguette

Salad or Soup *(Guest Choice of...)*

Caesar Salad

Shaved Parmesan, Focaccia Croutons, House-Made Dressing

Heirloom Tomato Salad

Red Onion, Blue Cheese, Balsamic Vinaigrette

Gator Creek Stew

Alligator, White Beans, Greens

Entrée *(Guest Choice of...)*

8 oz. Filet Mignon

Roasted Garlic, Fried Green Tomato

Blackened Grouper

Spice Rubbed, Lemon Caper Beurre Blanc

16 oz. New York Strip

5 Peppercorn Rub

Citrus Grilled Chicken

10 oz. Organic Chicken Breast, Florida Citrus, Wilted Arugula, Mushroom Vinaigrette

Accompaniments *(Served Family Style)*

Garlic Mashed Potatoes

Sweet Potato Mashed, Honey Butter

Grilled Asparagus, Hollandaise Sauce

Organic Wild Mushrooms

Dessert Duo

Key Lime Pie & Strawberry Cheesecake

\$90.00++ per person *(Subject to 6.5% sales tax and 24% taxable service charge)*



R E S T A U R A N T

SOLOMON MENU

Appetizers *(Served Family Style)*

Shrimp Cocktail

Citrus Scented Shrimp, Mango, Wasabi Avocado and Cocktail Sauces

Creek Steak Skewers

Beef Tenderloin, Linguiça Sausage, Garlic, Fresh Herbs

Goat Cheese Fritters

Vidalia Onion, Tomato Jam, Toasted Baguette

Salad or Soup *(Guest Choice of...)*

Steakhouse Wedge

Iceberg Lettuce Wedge, Creamy Gorgonzola, Heirloom Tomato, Cherrywood Bacon, Chopped Egg, Shaved Red Onion

Grilled Hearts of Romaine

Warm Goat Cheese Fritter, Pickled Beets, Palm Sugar Vinaigrette

Gator Creek Stew

Alligator, White Beans, Greens

Entrée *(Guest Choice of...)*

10 oz. Filet Mignon

Roasted Garlic, Fried Green Tomato

20 oz. Bone-In Rib Eye

Creekstone Natural

Duroc Dry-Aged Pork Rib Chop

12 oz. Apple-Brined Chop, Peach Glaze, Andouille Spoon Bread Dressing, Pan Gravy

Pan-Seared Sea Bass

Pan-Seared Chilean Sea Bass, Lemon Caper Beurre Blanc

Accompaniments *(Served Family Style)*

Garlic Mashed Potatoes

Sweet Potato Mashed, Honey Butter

Grilled Asparagus, Hollandaise Sauce

Organic Wild Mushrooms

Dessert Duo

Key Lime Pie & Strawberry Cheesecake

\$100.00++ per person *(Subject to 6.5% sales tax and 24% taxable service charge)*

