



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



At 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.



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. Kristi Marina, 407.996.9770 or KMarina@RosenShingleCreek.com

*A Land
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R E S T A U R A N T

Private Dining Room
Seating Capacity: 24

Ahi Tuna



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 26% taxable service charge.

EMMA MENU

Group Hors d'Oeuvres

International and Domestic Cheese Display

Garnished with Fresh Fruit

Assortment of Crackers, Flatbreads

Charcuterie Board

Chef's Selection of Dried Aged Meats and Salami, Picked Vegetables, Dried

Fruit with Baguettes, Whole-Grain Mustard

Steakhouse Crudités

Avocado Aioli

Butler-Passed Hors d'Oeuvres

Wagyu Beef Carpaccio

Pickled Mustard, Black Garlic Shoyu, Radish, Grilled Bread, Cured Yolk

Jumbo Lump Crab Cake

Preserved Lemon Tartar

Cape Canaveral White Shrimp

Traditional Cocktail

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

Minimum 15 people

\$85.00++ per person *(Subject to 6.5% sales tax and 26% taxable service charge)*



GLENDAMENU

Group Hors d'Oeuvres

International and Domestic Cheese Display

*Garnished with Fresh Fruit
Assortment of Crackers, Flatbreads*

Charcuterie Board

*Chef's Selection of Dried Aged Meats and Salami,
Pickled Vegetables, Dried Fruit with Baguettes, Whole-Grain Mustard*

Chilled Oysters

White Grape Must Mignonette

Steakhouse Crudités

Avocado Aioli

Butler-Passed Hors d'Oeuvres

Wagyu Beef Carpaccio

Pickled Mustard, Black Garlic Shoyu, Radish, Grilled Bread, Cured Yolk

Jumbo Lump Crab Cake

Preserved Lemon Tartar

Cape Canaveral White Shrimp

Traditional Cocktail

Colorado Lamb Ribs

Zaatar Rub, Onion-Tomato Jam, Yogurt

Deviled Eggs

Crème Fraiche

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

Minimum 15 people

\$95.00++ per person (Subject to 6.5% sales tax and 26% taxable service charge)



R E S T A U R A N T

À LA CARTE RECEPTION MENU

Reception Displays *(Minimum 15 People)*

Group Hors D'oeuvres

International and Domestic Cheese Display

Garnished with Fresh Fruit

Assortment of Crackers, Flatbreads

\$19.00 per person

Charcuterie Board

Chef's Selection of Dried Aged Meats and Salami,

Pickled Vegetables, Dried Fruit with Baguettes, Whole-Grain Mustard

\$20.00 per person

Chilled Oysters

White Grape Must Mignonette

\$19.00 per person

Steakhouse Crudités

Avocado Aioli

\$15.00 per person

(Subject to 6.5% sales tax and 26% taxable service charge)



Ahi Tuna

BUTLER-PASSED HORS D'OEUVRES

(All items are priced per 50 pieces.)

Wagyu Beef Carpaccio

*Pickled Mustard, Black Garlic Shoyu, Radish, Grilled Bread,
Cured Yolk*
\$360.00

Jumbo Lump Crab Cake

Preserved Lemon Tartar
\$360.00

Cape Canaveral White Shrimp

Traditional Cocktail
\$300.00

Colorado Lamb Ribs

Zaatar Rub, Onion-Tomato Jam, Yogurt
\$300.00

Deviled Eggs

Crème Fraiche
\$275.00

Thick Cut House Smoked Bacon

Local Sugar Cane Glaze
\$250.00

Seared Big Eye Tuna

Fennel, Avocado, White Balsamic
\$300.00

Lake Meadows Duck Breast

Duck Liver Pate, Blueberry Preserves, Grilled Brioche
\$275.00

(Subject to 6.5% sales tax and 26% taxable service charge)



TOBIAS MENU

Appetizers *(Served Family Style)*

Wagyu Beef Carpaccio

Pickled Mustard, Black Garlic Shoyu, Radish, Cured Yolk, Grilled Bread

Jumbo Lump Crab Cake

Preserved Lemon Tartar

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

Caesar Salad

Shaved Parmesan, Focaccia Croutons, House-Made Dressing

Steakhouse Wedge

Frog Song Organic Greens, Gorgonzola Dressing, Heirloom Tomato, Smoked Bacon, Chopped Egg

Local Shrimp & Lobster Bisque

Crème Fraiche, Chive oil

Entrée *(Guest Choice of...)*

Hertaberkshwein Farms Pork Chop

Stone fruit Butter, Andouille Spoon Bread, Pan Drippings

8 oz. Filet Mignon

Seasonal Farm Vegetables

Grilled Ft. Pierce Swordfish

Braised Local Greens, Smoked Tomato & Saffron Broth, Trout Roe

Lake Meadows Half Chicken Under a Brick

Garden Herbs, Roasted Chicken Gravy

Accompaniments *(Served Family Style)*

Mashed Potatoes

Grilled Asparagus, Hollandaise Sauce

Organic Wild Mushrooms

Dessert Duo

Key Lime Pie & Banana Cheesecake

\$105.00++ per person *(Subject to 6.5% sales tax and 26% taxable service charge)*



Steakhouse Wedge

ZECH'S MENU

Appetizers *(Served Family Style)*

Wagyu Beef Carpaccio

Pickled Mustard, Black Garlic Shoyu, Radish, Grilled Bread, Cured Yolk

Jumbo Lump Crab Cake

Preserved Lemon Tartar

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

Caesar Salad

Shaved Parmesan, Focaccia Croutons, House-Made Dressing

Steakhouse Wedge

Frog Song Organic Greens, Gorgonzola Dressing, Heirloom Tomato, Smoked Bacon, Chopped Egg

Local Shrimp & Lobster Bisque

Crème Fraiche, Chive oil

Entrée *(Guest Choice of...)*

8 oz. Filet Mignon

Seasonal Farm Vegetables

Grilled Ft. Pierce Swordfish

Spice Rubbed, Lemon Caper Beurre Blanc

16 oz. Prime New York Strip

5 Peppercorn Rub

Lake Meadows Half Chicken Under a Brick

Garden Herbs, Roasted Chicken Gravy

Accompaniments *(Served Family Style)*

Mashed Potatoes

Creamed Spinach & Local Greens

Grilled Asparagus, Hollandaise Sauce

Fungi Johns Local Mushrooms

Dessert Duo

Key Lime Pie & Banana Cheesecake

\$125.00++ per person *(Subject to 6.5% sales tax and 26% taxable service charge)*

SOLOMON MENU

Appetizers *(Served Family Style)*

Wagyu Beef Carpaccio

Pickled Mustard, Black Garlic Shoyu, Radish, Grilled Bread, Cured Yolk

Jumbo Lump Crab Cake

Preserved Lemon Tartar

Colorado Lamb Ribs

Zaatar Rub, Onion-Tomato Jam, Yogurt

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

Caesar Salad

Shaved Parmesan, Focaccia Croutons, House-Made Dressing

Steakhouse Wedge

Frog Song Organic Greens, Gorgonzola Dressing, Heirloom Tomato, Smoked Bacon, Chopped Egg

Local Shrimp & Lobster Bisque

Crème Fraiche, Chive oil

Baked Onion Soup

Local Tomme & Baby Swiss, Parmesan

Entrée *(Guest Choice of...)*

8 oz. Filet Mignon

Seasonal Farm Vegetables

20 oz. Bone-In Rib Eye

Seasonal Farm Vegetables

Grilled Ft. Pierce Swordfish

Braised Local Greens, Smoked Tomato & Saffron Broth, Trout Roe

Lake Meadows Half Chicken Under a Brick

Garden Herbs, Roasted Chicken Gravy

Accompaniments *(Served Family Style)*

Mashed Potatoes

Sweet Potato Mashed, Honey Butter

Grilled Asparagus, Hollandaise Sauce

Creamed Spinach & Local Greens

Fungi Johns Local Mushrooms

Dessert Duo

Key Lime Pie & Banana Cheesecake

\$135.00++ per person *(Subject to 6.5% sales tax and 26% taxable service charge)*

