



# 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](http://RosenShingleCreek.com)



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.





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](mailto:KMarina@RosenShingleCreek.com)

*A Land  
Remembered*

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





R E S T A U R A N T

## 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 Fraîche*

**\$275.00**

### **Thick Cut House Smoked Bacon**

*Local Sugar Cane Glaze*

**\$250.00**

### **Seared Big Eye Tuna**

*Fennel, Avocado, White Balsamic*

**\$300.00**

*(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...)*

#### **Grilled Radicchio Salad**

*Baby Romaine, Corn, Cana de Cabra Cheese, Toasted Hazelnut, Herb Citrus 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...)*

**Grilled Radicchio Salad**

*Baby Romaine, Corn, Cana de Cabra Cheese, Toasted Hazelnut, Herb Citrus 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...)*

#### **Grilled Radicchio Salad**

*Baby Romaine, Corn, Cana de Cabra Cheese, Toasted Hazelnut, Herb Citrus 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)*

