



*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)



Bone In Ribeye

As one of Orlando's most iconic AAA Four Diamond restaurants, A Land Remembered is also Rosen Shingle Creek's signature, Florida-inspired steakhouse. Boasting spectacular views and impeccable service, the restaurant proudly serves the finest Harris Ranch All-Natural Prime Black Angus Beef and a wide variety of fresh-caught Florida seafood, as well as a variety of tantalizing side dishes. To complement our award-winning cuisine, the steakhouse also boasts a perfectly curated wine list that ensures exceptional pairings from the first course to the very last.

Adjacent to the restaurant, A Land Remembered Bar offers a tranquil setting to sip exclusive cocktails and savor a variety of dishes.

*A Land Remembered, named for the historical novel by Patrick D. Smith, is located in the Shingle Creek Clubhouse, nestled among dense oaks and pines at picturesque Rosen Shingle Creek.*



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

For inquiries, please contact:

Alison Tomaska at 407.996.9770 or [ATomaska@RosenShingleCreek.com](mailto:ATomaska@RosenShingleCreek.com)

There is a \$2,500.00 food and beverage minimum for use of the MacIvey Private Dining Room, exclusive of 6.5% sales tax and 26% taxable service charge.

## A Land Remembered

AAA Four Diamond Restaurant

Private Dining Room: 24 people

Buyout: 125 people

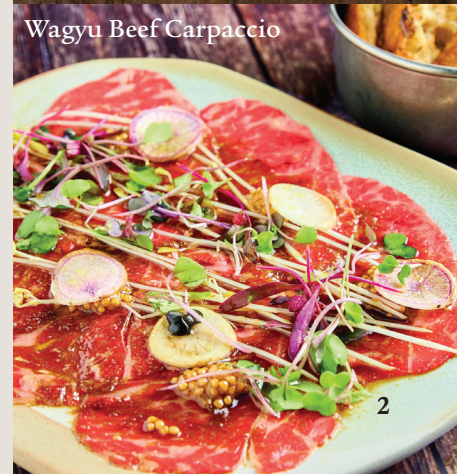
A Land Remembered Bar

Lounge: 35 people

Patio: 50 people

Lounge & Patio: 85 people

Wagyu Beef Carpaccio





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

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

### Mezze Platter

*Fava Bean Hummus, Tabbouleh, Grilled Flatbread, Garden Vegetables,  
Soft Goat Feta, Pine Nuts*

## Butler-Passed Hors d'Oeuvres

*All butler-passed items are based on four pieces per person.*

### 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*

Minimum 15 people

\$85.00++ per person *(All prices are subject to 6.5% sales tax and 26% taxable service charge.)*





R E S T A U R A N T

# GLEND A 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, Pickled Vegetables,  
Dried Fruit with Baguettes, Whole-Grain Mustard*

### Chilled Oysters

*White Grape Must Mignonette*

### Mezze Platter

*Fava Bean Hummus, Tabbouleh, Grilled Flatbread, Garden Vegetables,  
Soft Goat Feta, Pine Nuts*

## Butler-Passed Hors d'Oeuvres

*All butler-passed items are based on four pieces per person.*

### 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*

### Grass Fed Lamb Chops

*Mint Pistachio Gremolata, Zaatar Rub, Oven Roasted Tomato Puree*

### Tuna & Bay Scallop Ceviche

*Cucumber, Osetra Caviar, White Balsamic*

Minimum 15 people

\$95.00++ per person *(All prices are 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

### 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*

#### Mezze Platter

*Fava Bean Hummus, Tabbouleh, Grilled Flatbread, Garden  
Vegetables, Soft Goat Feta, Pine Nuts  
\$15.00 per person*

Minimum 15 people

*(All prices are subject to 6.5% sales tax and 26% taxable service charge.)*



Seared Big Eye 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

### **Grass Fed Lamb Chops**

*Mint Pistachio Gremolata, Zaatar Rub, Oven Roasted Tomato Puree*  
\$300.00

### **Seared Sea Scallops**

*Zellwodd Corn Puree, Local Mushrooms, Radish, House Smoked Bacon*  
\$275.00

### **Chilled Oysters**

*White Grape Must Mignonette*  
\$300.00

### **Tuna & Bay Scallop Ceviche**

*Cucumber, Osetra Caviar, White Balsamic*  
\$300.00

*(All prices are subject to 6.5% sales tax and 26% taxable service charge.)*





R E S T A U R A N T

# 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*

## Guest Choice of Salad or Soup

### Caesar Salad

*Shaved Parmesan, Focaccia Croutons, House-Made Dressing*

### Steakhouse Wedge

*Iceberg, Heirloom Tomato, House Bacon, Torn Dill, Sesame Dukkah, Gorgonzola Dressing*

### Local Shrimp & Lobster Bisque

*Crème Fraiche, Chive oil*

## Guest Choice of Entrée

### Hertaberkshwein Farms Pork Chop

*Served with Seasonal Accompaniments*

### 8 oz. Filet Mignon

*Seasonal Farm Vegetables*

### Blackened Ōra King Salmon

*Squash Puree, Corn Succotash, Smoked Trout Roe*

### Lake Meadows Half Chicken Under a Brick

*Garden Herbs, Roasted Chicken Gravy*

## Accompaniments, Served Family Style

### Mashed Potatoes

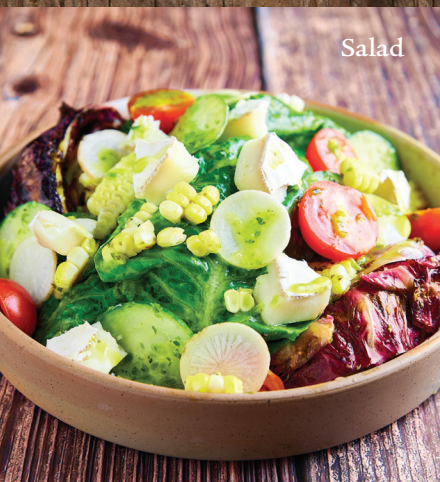
**Grilled Asparagus, Hollandaise Sauce**

**Organic Wild Mushrooms**

## Dessert Duo

### Key Lime Pie & Bourbon Milk Chocolate Cake

\$105.00++ per person *(All prices are subject to 6.5% sales tax and 26% taxable service charge.)*



Salad



R E S T A U R A N T

# 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*

## Guest Choice of Salad or Soup

### Caesar Salad

*Shaved Parmesan, Focaccia Croutons, House-Made Dressing*

### Steakhouse Wedge

*Iceberg, Heirloom Tomato, House Bacon, Torn Dill, Sesame Dukkah, Gorgonzola Dressing*

### Local Shrimp & Lobster Bisque

*Crème Fraiche, Chive oil*

## Guest Choice of Entrée

### 8 oz. Filet Mignon

*Seasonal Farm Vegetables*

### Blackened Ōra King Salmon

*Squash Puree, Corn Succotash, Smoked Trout Roe*

### 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 & Bourbon Milk Chocolate Cake

\$125.00++ per person (*All prices are subject to 6.5% sales tax and 26% taxable service charge.*)





R E S T A U R A N T

# 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*

### Grass Fed Lamb Chops

*Mint Pistachio Gremolata, Zaatar Rub, Oven Roasted Tomato Puree*

## Guest Choice of Salad or Soup

### Caesar Salad

*Shaved Parmesan, Focaccia Croutons, House-Made Dressing*

### Steakhouse Wedge

*Iceberg, Heirloom Tomato, House Bacon, Torn Dill, Sesame Dukkah, Gorgonzola Dressing*

### Local Shrimp & Lobster Bisque

*Crème Fraiche, Chive oil*

### Baked Onion Soup

*Local Tomme & Baby Swiss, Parmesan*

## Guest Choice of Entrée

### 8 oz. Filet Mignon

*Seasonal Farm Vegetables*

### 20 oz. Bone-In Rib Eye

*Seasonal Farm Vegetables*

### Blackened Ōra King Salmon

*Squash Puree, Corn Succotash, Smoked 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 & Bourbon Milk Chocolate Cake**

\$135.00++ per person *(All prices are subject to 6.5% sales tax and 26% taxable service charge.)* 9

09/23

Swordfish

