



Welcome To Our Restaurant

Family Owned & Operated
Serving Good, Honest, Simple Food Since 1983

Keeping
Dining Out
Affordable

-ENTREE SALADS-

BIG CAESAR Or GARDEN SALAD \$14

Caesar: Organic Romaine Hearts
Classic Dressing, Shaved Parmesan, Croutons

Garden: Hydroponic Baby Greens, Cukes & Tomato.



Boneless Grilled Chicken	\$7
Grilled Jumbo Shrimp	\$9
Grilled Salmon Filet	\$11
Filet Mignon Medallions	\$11

Add
For
These
Salads

WEDGE SALAD \$15

Iceberg, Bleu Cheese Crumbles, Tomato,
Crispy Bacon Bits & Slices, Bleu Cheese Dressing.



PEAR & GORGONZOLA SALAD \$19

Mixed Organic Greens, Red Wine Poached
Pears, Gorgonzola Cheese, Candied Walnuts.
Sherry Wine Vinaigrette.



BALSAMIC CHICKEN SALAD \$24

Mixed Organic Greens, Tomatoes, Mediterranean
Olives, Artichoke Hearts, Mozzarella Balls, Boneless
Halal Grilled Chicken, Balsamic Vinaigrette Dressing.

CHOPPED COBB SALAD \$17

With Grilled Chicken Or With Grilled Shrimp, \$7 Additional

Romaine, Cucumber, Tomato, Red Onion, Bacon, Fresh
Avocado, Hard Boiled Egg. Choice Of Dressing.

SEARED CHILLED AHI TUNA SALAD \$24

Black Pepper Encrusted Pan-Seared Rare Ahi
Tuna, Hydroponic Greens, Cucumber, Sweet Red Pepper,
Carrot, Snap Peas, Avocado. Japanese Vinaigrette Dressing.

BEET SALAD \$19

Organic Greens, Sliced Roasted Reds, Sliced Poached Pears,
Slivered Red Onion, Candied Walnuts, Crumbled Goat
Cheese. Balsamic Vinaigrette.

GREEK SALAD \$19

Romaine, Tomato, Cucumber, Red Onion, Crumbled Feta,
Red Pepper, Greek Olives, Lemon-Wine Vinaigrette.
Add Grilled Chicken Breast \$7 Add Grilled Salmon \$11

POKE BOWL \$23

Sushi Grade Tuna, Shaved Cucumber, Scallions, Mango,
White Rice, Wakame Seaweed. Japanese Vinaigrette.

MEDITERRANEAN FALAFEL SALAD \$20

Mixed Greens, Crispy Falafel, Cucumber, Red Onion,
Tomato, Greek Olives, Hummus. Tahini Sauce Drizzle.

New



STEAK & WATERMELON SALAD \$25

Organic Greens, Grilled Watermelon, Sliced Char-Fired
NY Strip, Grape Tomatoes, English Cucumber, Shaved Red
Onion, Crumbled Feta. Balsamic Vinaigrette.

SIDE SALAD \$8

Garden With Choice Of Dressing Or Classic Caesar

Add: A Crock Of Our Creamy Tomato Basil Soup \$5 Additional

-JUST FOR THE KIDS-

CHICKEN STRIPS \$12

Breaded Tenders, Fried Crispy.
Shoe String Fries, BBQ & Honey Mustard Sauce To Dip.

PASTA \$11

Rigatoni Or Fettuccine With Marinara Or Melted Butter.

GRILLED CHEESE \$11

Crispy French Fries.

KID'S BURGERS \$12

Two Sliders, Broiche Roll, American Cheese, Shoestring Fries.

KRAFT MAC 'N CHEESE \$7

GIGANTIC CHEESE RAVIOLI \$8

Marinara Or Melted Butter, Parmesan Cheese.

-STARTERS-

BREAKING BREAD \$8

Whole Hot Italian NYC Baguette,
Compound Butter, Extra Virgin Olive Oil & Herbs, Hummus.

QUESADILLAS

With Salsa & Sour Cream To Dip
Add Guacamole For \$3

Three Cheese \$12

Marinated Chicken \$16

Adobe Rubbed Roasted Pulled Breast Meat. Jack & Cheddar.

Philly Cheese Steak \$17

Shaved Prime Rib, Sauteed Peppers & Onions, Jack & Cheddar.

Pulled Pork \$16

Roasted Jalapenos, Green Onions, Cilantro, Jack & Cheddar.

MAKE IT A MEAL With Rice & Beans, PLEASE Add \$3

MARGHERITA FLATBREAD \$12

Wood Fired Crust, San Marzano Sauce, Fresh Mootz & Basil.

ROSA'S MEATBALLS \$14

Three Handmade Jumbos, Douse Of San Marzano Sauce,
Melted Mootz, Shaved Parmesan, Ricotta Dollop.

CHICKEN FINGERS \$13

Three Hand Breaded Fresh Tenderloins With Panko By Our
Prep Chef, Rosa. Served Crispy With Three Dipping Sauces.

PEROGIES \$16

Potato & Cheese Stuffed, Pan Flashed,
Caramelized Onions, Crumbled Bacon, Sour Cream.

BOOM-BOOM SHRIMP \$15

Crispy Tempura Shrimp, Spicy Sauce. Steamed Rice Noodles.

A Pound Of HOT 'N SPICY WINGS \$14

Classic Buffalo, Tossed Or On The Side. Bleu Cheese Dressing.

MEDITERRANEAN PLATTER \$16

Hummus, Feta, Roasted Peppers, Greek Olives,
Warm Naan Bread, Crispy Pita Chips.

PHILLY CHEESE STEAK EGG ROLLS \$13

Handmade By Rosa. Shaved Rib-Eye, Sweet Peppers, Onions,
Provolone. Served Crispy. Cheese Sauce To Dip.

LOCAL CALAMARI \$17

From Rhode Island, Nice & Tender. Tempura Flour Dusted.
Blistered Spanish Pepper, Marinara & Remoulade To Dip.

GIANT BAVARIAN PRETZEL \$13

Cheese Sauce, Spicy Beer Infused Mustard.

TRADITIONAL NACHOS \$15

Chips, Cheddar & Jack Cheese, Tomato & Jalapenos. Queso
Fresco, Crema Drizzle, Sour Cream, Salsa, Guacamole.
Add Filet Mignon Chili For \$5

BROCCOLI BITES \$13

Breaded Baco, Broccoli & Cheese Pockets Fried Crispy.

New



BLOOMIN ONION PETALS \$13

Sweet Spanish Onions, Slivered, Battered, Fried Crispy.
That Famous Steakhouse Copy-Cat Sauce To Dip.

MOZZARELLA PLANKS \$14

Hand Cut And Hand Breaded Mootz By Our Prep Chef, Rosa.
Fried Crispy, San Marzano Marinara For Dipping.

-BOWLS-

FRENCH ONION SOUP \$9

Caramelized Onion & Swiss Cheese Baked Flatbread.

FILET MIGNON & PRIME RIB CHILI

Crock \$9 Biq Bowl Meal \$14

Hand Diced. Simmered With Sweet Green Peppers & Onions.

OUR FAMOUS TOMATO BASIL SOUP

Crock \$6 Biq Bowl \$10

A Credit Card Charge PLUS A Tip Adds 5% To A Small Business As Direct Cost. We Can Absorb This And Raise Our Prices But We Rather Offer Our Guests The Choice To Save.
There Is A Discount Of 3.5% On Non-Cash Transactions, Excluding Debit Cards.  Visa & Mastercard Posted A 55% PROFIT In 2024 ... Most Small Businesses Post 10%

-HAND HELDS-

PRIME DRY-AGED WAGU BURGER \$18

FROM Esposito’s Philadelphia, PROPRIETARY TO OMR IN NEW JERSEY
Brioche Roll, Crispy Fries, Lettuce & Tomato.

Add: Cheddar, Swiss, American, Provolone, Sauteed Mushrooms,
Sauteed Onions...\$1 Additional Each With Bacon, Add \$2

TOTALLY VEGAN GARDEN BURGER \$18

Eight Ounce Seven Vegetable Burger Pan Seared.
Ciabatta Roll, Lettuce & Tomato, Sliced Avocado. Tahini Sauce
Drizzle. Crispy Oven Roasted Red Potatoes On The Side.

GARLIC BREAD CHICKEN PARM SANDWICH \$19

Crispy Breaded Cutlet, Marinara, Fresh Mootz, Oven Baked.
On Garlic Bread With A Basil Pesto Drizzle. Zucchini Fries.

SLOPPY JOE \$19

Triple Stacked Rye With Sliced Prime Rib, Real Turkey Breast,
Hot Corned Beef. Smothered With Russian Dressing
And Cole Slaw On Every Layer. Fresh Made Potato Chips.

OLD SCHOOL CHICKEN SALAD SANDWICH \$17

Roasted Chicken Tossed With Celery And Hellman’s Mayo.
Choice Of Roll, Rye Or Country White. Lettuce & Tomato.
Warm Fresh Made Potato Chips. Add Bacon For \$2

CHICKEN CAESAR WRAP \$18

Warm Flour Tortilla, Grilled Chicken Tenders, Romaine Lettuce,
Tomato. Caesar Dressing. House Made Warm Potato Chips..

TURKEY CLUB \$19

Real Roasted Turkey. Toasted Country White Or Rye.
Bacon, Lettuce, Tomato, Mayo. Fresh Made Potato Chips.

SOUP & GRILLED CHEESE \$18

Classic American On Buttery White. A Bowl Of Tomato Soup.
Crispy French Fries.

PRIME RIB FRENCH DIP \$23

1/2 Pound Of Thinly Sliced Roasted Rib Eye Dunked In Au-Jus.
Crispy Baquette , Side Of House Made Au-Jus. French Fries.

GRILLED CHICKEN SANDWICH \$18

Halal Breast, Brioche Roll, Lettuce & Tomato. Crispy Fries

CRISPY CHICKEN SANDWICH \$18

Halal Chicken, Panko Breaded By Rosa. Brioche Roll,
Lettuce, Tomato, Hot Honey Or Siracha Aioli. Crispy Fries.

SMOTHERED STEAK SANDWICH \$24

Char-Broiled Rib Eye Topped With Sauteed Mushrooms &
Onions, Melted Provolone. Crispy Baquette, Wavy Fries.

RUEBEN SANDWICH \$19

½ Pound Of Corned Beef, Pastrami Or Both.
Melted Swiss, Kraut, Russian Dressing. Fresh Made Chips.

HALF SANDWICH & CUP OF TOMATO SOUP \$18

Choose: Turkey, Corned Beef, Pastrami Or Chicken Salad.
Country White Or Rye, Fresh Warm Potato Chips, Dill Pickle.

-SLIDERS-

THREE HOT SANDWICHES, BROICHE BUN, SERVED WITH CRISPY FRENCH FRIES

FILET MIGNON \$23

Char-Broiled. Cheese Sauce, Caramelized Onions, Arugula.

NASHVILLE CHICKEN \$18

Crispy White Halal Breast Meat, A Spicy-Sweet-Smokey Sauce,
Topped With Cole Slaw.

BBQ PULLED PORK \$18

Smoked Pork, Simmered In House Made Sauce.
A Side Of Home Made Cole Slaw.

-TACOS-

Three Soft Flour Or Corn Tortillas Served With A Side Of Rice & Beans

FILET MIGNON \$23

Char-Grilled. Guacamole Dollop, Sour Cream, Pico, Chimichurri.

FISH \$18

Cajun Seasoned Bronzed Atlantic Cod, Shredded Lettuce,
A Mango-Red Onion And Sweet Red Pepper Salsa.

SHRIMP \$20

Taco Seasoned Pan Flashed Jumbos. Chopped Tomato
Shredded Lettuce, Avocado, Crumbled Queso, Crema Drizzle.

POLLO ASADO \$18

Marinated Chicken Tenders Char-Broiled. Shredded
Lettuce, Pico De Gallo, Queso Fresco, Crema Drizzle.

-ENTREES-

Keeping It Local!

Our Butcher: Esposito’s, Philadelphia
Our Fresh Made Pasta: Family Kitchen, Flanders, NJ
Produce & Eggs: John Drake Farm, Montgomery NJ
Our Seafood: Samuel & Sons, Philadelphia

ANGUS New York Strip Steak 12 Ounce \$39

ANGUS Boneless Rib Eye Steak 12 Ounce \$39

Includes A Choice Of Two Sides:

Petite Garden Or Caesar Salad, Baked Potato, Oven Roasted
Potatoes, Creamy Mashed Potatoes, Wavy Steak Fries,
Baked Mac & Cheese, Seasonal Mixed Vegetables.

Add: Florida Grilled Jumbo Shrimp- \$9 Or Sauteed Mushrooms & Onions- \$2

VEGETABLE RISOTTO \$17

Creamy Arborio Rice, A Toss Of Leafy Greens
And Roasted Butternut Squash. Parmesan Finish.
Add SALMON Medallions, Chicken Or Shrimp... \$7

ROSA’S CRAB CAKES \$29

Hand Made With Lump Maryland Crab. Oven Baked. Cole Slaw.
Choose Another Side:
Thick Wavy Fries, Jasmine Rice & Veggie Toss, Garden Salad.

STUFFED SHRIMP \$29

Gulf Jumbos Topped With Crabmeat. Oven Baked.
A Jasmine Rice-Seasonal Vegetable Medley Toss.

SHORT RIBS OF BEEF \$34

Over A Pound, On The Bone, The Real Deal! Fork Tender.
Seasonal Vegetable, Creamy Mashed, Or Mushroom Risotto.
A Douse Of Natural Au Jus.

GRILLED SALMON \$29

Half Pound, Char-Broiled. Roasted Red Potatoes, Seasonal
Vegetable Medley, Lemon Vinaigrette Drizzle.

FISH & CHIPS \$24

Tempura Battered East Coast Cod Fried Crispy. House Made
Cole Slaw, French Fries, Tartar Sauce On The Side.

CHICKEN PARMESAN \$25

With SAN MARZANO MARINARA Or “DRUNKEN” With Pink Vodka Sauce

Pounded Halal Breast, Hand Breaded By Rosa. Melted Mootz,
Shaved Parmesan. Fresh Pasta With Sauce. Garlic Bread.

MEATLOAF \$23

House Made With My Nonni’s Recipe. Two Thick Slices, Creamy
Mashed Potatoes, Peas & Carrots. A Douse Of Beef Gravy.

CHICKEN POT PIE BOWL \$21

Organic Chicken Simmered In Bone Broth With Fresh
Vegetables. Served Atop & Below Fresh Baked Puff Pastry.

FRESH MADE FETTUCCINE \$18

Choice Of Creamy Alfredo, Marinara Or Classic Pink Sauce.
Add Grilled Or Crispy Breaded Chicken...\$7

MACARONI & CHEESE \$15

Fresh Local Pasta, White Cheddar, Colby, Swiss, Provolone
And Gouda. Breadcrumb Topped, Oven Baked.
Add: CHEESY BROCCOLI FLORETS - \$4 Pulled Pork - \$7

VEGGIE STIR FRY \$18

With Asian Vegetables, Hoisin, Garlic & Soy.
Add: CHICKEN BREAST, SALMON Medallions Or Shrimp \$7

JUMBO BURATTA CHEESE RAVIOLI \$23

Insanely Huge Handmade Pasta Pockets By Family Kitchen
Flanders NJ. Buratta Mozzarella, Ricotta & Romano.
San Marzano Marinara, Shaved Parmesan. Garlic Bread.

BBQ RIBS

\$24 Half Rack \$32 Whole Rack

Kansas City Cut. Dry Rubbed, Slow Roasted, Char-Broiled,
Basted With Our House Made Sauce. Sweet Potato Fries,
Fresh Made Cole Slaw, Crispy Onion Petals.

SHRIMP & SCALLOP RISOTTO \$29

Pan Seared Local Scallops, Florida Gulf Shrimp
Simmered With Creamy Carranoli Rice, Red Ripe Tomatoes,
Baby Greens. Shaved Parmesan On Top.

- SIDE ORDERS \$7 -

Our Famous Wavy French Fries, Shoe String Fries, Sweet Fries,
Oven Roasted Reds, Mashed Or Baked Potato, Garlic Bread,
Jasmine Rice, Seasonal Vegetables, Big Guacamole, Big Cole Slaw,
Garlic Bread, Petite Mac & Cheese, Petite Garden Salad.
Great Deal! - Swap One Side On Any Order ... Just \$2 Additional -



Let Us Know Of Any Allergies...We Can Accommodate Many Requests