

STARTERS

HOUSE SALAD \$5 - CAESAR SALAD \$5 - GREEK SALAD \$5
FRENCH FRIES \$5 - SOUP OF THE DAY CUP: \$5 BOWL: \$7

APPETIZERS

CAESAR BITES \$11

Classic Caesar salad in mini crispy Parmesan bowls; one topped with grilled honey garlic chicken, one with BBQ steak, and one with spicy shrimp.

GRILLED RADICCHIO \$10

Prosciutto-wrapped bocconcini, rolled in fresh radicchio leaves and grilled, served with spring greens, sour cherry vinaigrette, with shaved Parmesan.

PRAWN MARTINI \$12

Spicy grilled prawns served in a chilled martini glass with gazpacho, fresh herbs, a splash of premium gin and garlic crostini.

SALT'N ROUGE WINGS \$11

Signature wings, unlike anything you've even tasted, with our very own combination of salty spices and mild garlic hot sauce.

Add fresh veggies & dip \$3

ARTICHOKE, SPINACH & CUCUMBER DIP \$12

Warm and creamy dip with the surprising brightness of cucumber, served with golden toasted pita crisps.

LAMB LOLLIPOPS \$18

Crispy, juicy lamb rack chops wrapped in bacon and served with apricot mustard sauce and fennel coleslaw.

CALAMARI \$12

A mountain of golden, crisp ocean fresh calamari with fresh lemon, sea salt and Mediterranean tzatziki.

CRISPY WONTON WRAPPED SHRIMP \$11

Served with pineapple salsa and teriyaki glaze.

RUSTIC ITALIAN BRUSHETTA \$9

Grilled fresh Italian bread topped with ricotta cheese, cherry tomatoes, garlic, chillies, fresh basil oregano, extra virgin olive oil, aged Balsamic and Parmigiano.

FIVE STAR CHICKEN WINGS \$9

Your choice of BBQ, Honey Garlic, Hot, Lemon Pepper, Salt and Pepper, Teriyaki, or Rouge's Fire for \$1 more - fire extinguisher not included.

Add fresh veggies & dip \$3

MINI GUINNESS SHORT RIB SLIDERS \$12

Alberta beef-boneless short ribs slow braised in Ireland's finest with sautéed mushrooms, onion and bell peppers, aged cheddar cheese and Dijon horseradish mayo, served with homemade potato chips.

ROUGE NACHOS \$18

Fresh crispy tortilla chips baked with mozzarella, cheddar and feta cheese, onions, bell peppers, jalapenos, olives and tomatoes served with sour cream and salsa.

Add beef or chicken \$4 - Add guacamole \$3

ROUGE PARTY PLATTER (min. 4 people) \$14 per person

Five Star Wings with your choice of flavour, Calamari, Bruschetta, Steak Caesar Bites and Grilled Radicchio.

GOURMET SALADS

ADD CHICKEN OR PRAWN SKEWER \$5

- B.L.T TOWER** \$12
Fresh tomato, Spring greens and a mixture of creamy ricotta with Parmesan, bacon, sun dried tomato and scallion layered between crispy flat breads.
- ROUGE CHICKEN CAESAR** \$15
Heart of romaine, buttery croutons, crispy pancetta, fried capers, fresh lemon, creamy Caesar dressing and Parmigiano.
- CAPRESE** \$12
Cherry tomatoes, Bocconcini, fresh basil and pesto vinaigrette, shaved parmigiano and aged balsamic.
- GRILLED STEAK AND PORTABELLO MUSHROOM** \$16
With arugula, oven dried tomatoes, Gorgonzola cheese and crispy onion rings.
- GRILLED CHICKEN GREEK** \$16
Fresh tomato, cucumber, red onion, Kalamata olives, red pepper, crumbled Feta, Romaine lettuce, and Red Wine vinaigrette, topped with a grilled chicken breast and pita crisps.
- GRILLED PEACH, RASPBERRY AND SPINACH** \$13
With black pepper ricotta cheese, toasted almonds, parmigiano and honey balsamic vinaigrette.

PREMIUM BURGERS

ALL BURGERS SERVED WITH YOUR CHOICE OF; HOUSE SALAD, FRIES, OR CAESAR

- ROUGE BURGER** \$14
Half pound house made patty of premium charbroiled Alberta beef with aged cheddar, smoky bacon, sautéed mushrooms, lettuce, tomato, onion, and pickles, piled on an oven fresh bun with our signature RB sauce.
- ITALIAN CHICKEN** \$14
Grilled, marinated chicken breast, crispy pancetta, marinated artichoke, salsa rosa, arugula and Parmesan mayo.
- CANDIED SALMON BURGER** \$15
Pan seared, caramelized Atlantic salmon, with pickled beets, cucumber, red onion, shaved fennel, spinach and lemon-dill cream cheese.

MAINS

- GRILLED STEAK AND MUSHROOM POUTINE** \$17
A Canadian classic with a twist! A 6 oz. Alberta "AAA" New York strip loin grilled to your liking, thinly sliced, served on a mountain of hand cut french fries and Canadian cheese curds, smothered in homemade roasted garlic mushroom gravy, drizzled with truffle oil and sprinkled with green onions.
- CHICKEN PARMIGIANA** \$16
Hand breaded chicken breast topped with marinara, melted mozzarella, Parmigiano and fresh basil Served with Fettuccine Alfredo and Caesar Salad.
- PRAWNS DIAVOLO** \$16
Penne pasta tossed with Black Tiger shrimp, salsa rosa, fresh arugula and lemon. Dressed with olive oil, and topped with crumbled Feta cheese. Served with garlic toast.
- CHERRY COLA RIBS** \$20
Slow cooked baby back ribs slathered in Cherry Cola BBQ sauce and charbroiled. Served with crispy hand cut fries and coleslaw.
- CLASSIC LASAGNA** \$17
Baked pasta layered with a rich meat sauce and mozzarella topped with marinara, pesto cream and Parmigiano. Served with garlic toast and a house salad.

SIDES

FENNEL COLESLAW \$4 - GARLIC TOAST \$4
HAND CUT FRENCH FRIES \$5 - FRESH VEGGIES & DIP \$3

ROUGE THINS

AUTHENTIC EDMONTONIAN THIN CRUST PIZZAS

SORRY, NO SUBSTITUTIONS.

CARNE

\$16

RB marinara, prosciutto, capicola, Italian sausage, soppressata and pancetta topped with fresh grated Parmigiano.

SICILIAN

\$16

RB marinara, spinach, grilled eggplant, artichoke, fire roasted red pepper, Kalamata olives, capers, sun-dried tomato and goat cheese.

PEPPERONI CURE

\$15

RB marinara, double smoked pepperoni, grilled portabello mushroom, mozzarella and Parmigiano.

PEPPERONATA

\$15

RB Marinara, locally made Italian Sausage, bell peppers, red onion, mozzarella, Parmigiano and fresh basil.

SANTORINI

\$18

Fried Calamari and shrimp, tzatziki sauce, spinach, fresh tomato, Spanish onion, lemon, sea salt and parsley.

PEACHY

\$16

Arugula, prosciutto, grilled marinated peaches, ricotta cheese, sea salt, cracked pepper, olive oil, aged balsamic reduction and Parmigiano.

MARGHERITA

\$15

RB marinara, bocconcini, cherry tomatoes, fresh basil, Parmigiano, sea salt, cracked pepper, and olive oil.

HONEY CHICKEN

\$17

Roasted garlic Alfredo, caramelized onion, grilled chicken, sauteed mushrooms, mozzarella, Parmigiano and truffle honey.

FORMAGGI

\$15

RB marinara, aged cheddar, mozzarella, feta, Parmigiano, fresh basil and scallions.

THE ORIENT

\$17

Sweet chili sauce, grilled chicken, pineapple, su choy, carrot, red pepper, onion, cashews, pea shoots, scallion and sesame ginger dressing.

SIGNATURE

SORRY, NO SUBSTITUTIONS.

WHAT'S THE STORY HERE?

ROSEBOWL'S SIGNATURE PIZZAS ARE GENEROUSLY TOPPED & SLOW-COOKED TO PERFECTION. INDIVIDUALLY PREPARED TO ORDER, BY A TECHNIQUE 3 DECADES IN THE MAKING, WITH ONLY **TOP, PREMIUM** INGREDIENTS. THIS FORMULA HAS MADE ROSEBOWL AN **EDMONTON ICON**. GET READY FOR A FAMOUS, MOUTHWATERING TRADITION. THESE AREN'T JUST PIZZAS.

THESE ARE EVENTS.

8" (S) **10" (M)** **12" (L)**
16.50 19.95 24.95

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16.50 19.95 24.95

ENJOY A GLUTEN-FREE 10" PIZZA CRUST BY KINNICK-KINNICK FOR \$3 EXTRA.

ROSE BOWL SPECIAL

A favorite for decades; onion, pepperoni, mozzarella, ham, green pepper, mushrooms, black olives, shrimp, and bacon

CHEF'S MISTAKE

What's wrong with this picture? Onion, pepperoni, mozzarella, ham, green pepper, mushrooms, black olives, pineapple, and bacon

GRILLED CHICKEN PESTO

Fresh and fragrant pesto topped with chicken, mushrooms, sun dried tomatoes, artichokes and mozzarella

MEDITERRANEAN

Spinach, cooked tomatoes, feta, red and yellow peppers, artichokes black olives, and roasted garlic sauce

CHICKEN LA ROUGE

Spicy marinara, grilled chicken, cooked tomatoes, spinach, mushrooms and pineapple

ALOHA

Double smoked ham, double tropical pineapple, cheddar and mozzarella cheese and Canadian bacon.

ISLAND SPECIAL

A taste of the tropics, cheddar and mozzarella cheese, onion, green pepper, ham, pineapple, shrimp and bacon.

THE ITALIAN

A spicy, unique, vegetarian pizza. Onion, mozzarella, green pepper, black and green olives, banana peppers and feta cheese.

ORIGINAL VEGETARIAN

Onions, mozzarella, green peppers, mushrooms, black and green olives, pineapple and fresh tomato.

MEAT LOVERS

An all meat pizza featuring pepperoni, salami, Italian sausage, ham bacon and mozzarella.

CREATE YOUR OWN

PIZZA SAUCE, ONE PREMIUM TOPPING AND MOZZARELLA CHEESE:	8" (S)	10"(M)	12"(L)
	\$11.75	\$14.75	\$18.50

PREMIUM TOPPINGS			HIGH PREMIUM TOPPINGS		
8" (S)	10"(M)	12"(L)	8" (S)	10"(M)	12"(L)
\$1.50	\$2.00	\$2.50	\$2.75	\$2.95	\$3.95
pepperoni, bacon, ham, salami, beef, Italian sausage, mushrooms, green peppers, black olives, green olives, jalapeños, Spanish onion, banana peppers, fresh tomato, cooked tomato, spinach, pineapple			cheddar, Parmigiano, mozzarella, feta, grilled chicken, spicy chicken, shrimp, anchovies, sundried tomato, artichoke hearts, red peppers		
extra cheese			\$2.00	\$2.95	\$3.95
anchovies			served by individual 50g container \$3.95		

WINES

REDS	6 oz. \$7.50	9 oz. \$11.25	BOTTLE \$35	WHITES	6 oz. \$7.50	9 oz. \$11.25	BOTTLE \$35
MCWILLIAM'S HANDOUT ESTATE SHIRAZ - AUSTRALIA 	Aromas of dark black fruit and plum combined with spice and vanilla oak. The supple yet generous palate is dominated by rich, spicy blackberry fruit flavours.			STARBOROUGH SAUVIGNON BLANC - NEW ZEALAND 	Refreshing tropical fruit accents highlighted by lively acidity.		
APOTHIC RED - CALIFORNIA 	A blend of Syrah, Zinfandel and Merlot. Intense fruit aromas and flavours of rhubarb and black cherry that are complemented by hints of mocha, chocolate, brown spice and vanilla.			MIRASSOU PINOT GRIGIO - CALIFORNIA 	Intense aromas and flavours of peach, pear and citrus with crisp, lively acidity balance to create an exceptionally refreshing wine.		
FAMILIA GASCON MALBEC - ARGENTINA 	Full bodied and elegant with soft, round tannins, layered with flavours of blackberry, blueberry, dark cherry and a hint of mocha.			MARTIN CODAX ALBARIÑO - SPAIN 	A refreshing food friendly white wine. crisp, elegant and dry, showing aromas and flavours of pear, passion fruit and apple with bright acidity.		
WHITEHAVEN PINOT NOIR - NEW ZEALAND 	\$45.00 Bottle	A deep ruby red hue with lifted aromas of ripe cherry and plum fruit flavours. This wine has a supple, silky texture, gently supporting an array of red fruits and secondary game flavours.		WHITEHAVEN SAUVIGNON BLANC - NEW ZEALAND 	\$45.00 Bottle	A light straw colored wine with classic grassy and ripe citrus accents. This wine refreshes the palate with a clean lingering finish.	
FINCA 8 MALBEC - ARGENTINA 	\$55.00 Bottle	This elegantly styled wine displays intense flavours of plums, black cherries and cassis underlined with Malbec's classic violet aromas. Unsweetened cocoa powder and hints of cigar box reflect the subtle oak notes set on a palate wrapped in silky smooth tannin.		BLUSH 6 oz. \$7.50 9TH \$11.25 BOTTLE \$35			
				GALLO FAMILY WHITE ZINFANDEL - CALIFORNIA 	Fruit flavours of dried Cranberry, watermelon with fresh cherry and strawberry notes.		
					Available by the glass and bottle.		Bottle only.

DESSERTS

TIRAMISU	\$9
A homemade, timeless Italian classic. Liqueur and espresso-soaked Savoirdi biscuits layered with mascarpone cheese, whipped cream, and chocolate sauce.	