



the Rosedale Diner

33RD ANNIVERSARY

DINNER

STARTERS & SALADS

FRENCH ONION SOUP | SWEET ONIONS, GRUYERE CROSTINI **9**

ISRAELI HUMMUS | ZA'ATAR & WARM CHICKPEAS, EV OLIVE OIL **7**

CALAMARI PICANTE | LIGHTLY BREADED, SERVED W/ A LEMON & CAPER AIOLI **11**

MELTED BRIE A LA SHUM | W/ GARLIC & ZA'ATAR, SERVED W/ APPLE FANS & PITA POINTS **10**

YUKON GOLD GARLIC FRITES | W/ ZA'ATAR & PARMESAN CHEESE **9**

DUCK LIVER PÂTÉ | PORT, CRISPY LEEKS, SCHMALTZ, BLUEBERRY BALSAMIC REDUCTION **9**

CHEESY THUET | GRILLED ARTISAN BREAD W/ EV OLIVE OIL, SWISS GRUYERE & ISRAELI APRICOT JAM **5**

THE HEALTHY ISRAELI | FRESH-CUT TOMATOES, CUCUMBERS, PARSLEY & ONION, EV OLIVE OIL **7**

THE ROSEDALE | ORGANIC MESCLOUN GREENS, JULIENNE VEGETABLES, SUNFLOWER SEEDS & BLACK CURRANTS, HOUSE VINAIGRETTE **7**

THE CAESAR | PARMESAN & HERBED CROUTONS **9**

BEEF & CHÈVRE SALAD | ROASTED ONTARIO BEETS, WALNUTS AND ORGANIC BABY GREENS, W/ A HONEY TARRAGON VINAIGRETTE **10**

MAINS

STICKY ASIAN PORK RIBS | IN A TAMARIND & SESAME HOISIN BBQ SAUCE, W/ FRITES **24**

CRISPY SKIN SALMON | GRILLED, W/ SAUTÉED BRUSSELS SPROUTS, SUN DRIED TOMATO - SWEET ONION COUSCOUS, RED PEPPER & CAPERS SALSA **20**

FISH & CHIPS | BEER-BATTERED DAILY FISH, MEDITERRANEAN SLAW **19**

CASSOULET | SLOW COOKED WHITE BEAN STEW WITH HOUSE SMOKED LARDON, TOULOUSE SAUSAGE, LAMB & DUCK CONFIT **24**

STEAK FRITES | AGED STRIPLIN, BRUSHED GARLIC & A BOURBON COMPOUND BUTTER **28**

MOULES FRITES | P.E.I. MUSSELS SAUTÉED W/ JULIENNE VEGETABLES IN A DAILY BROTH **18**

CHICKEN DJONAISE | GRILLED CHICKEN SUPREME W/ FRENCH BEANS IN A GRAINY DJONAISE, FRITES **20**

VEGETARIAN MOUSSAKA | ZUCCHINI, EGGPLANT, SPINACH, ONION, MUSHROOMS, GRUYERE & FETA IN TOMATO SAUCE **17**

KING COLE DUCK CONFIT | IN A CASSIS VEAL JUS W/ SAUTÉED MARKET VEGETABLES & HERB-ROASTED POTATOES **24**

PULLED PORK POUTINE | HOUSE SMOKED AND BRAISED PORK W/ QUEBECOIS CHEESE CURDS SERVED ON FRITES IN A DEMI-GLACE GRAVY **17**

THE GOURMET PACKAGE | PULLED PORK POUTINE AND A BOTTLE OF VEUVE CLICQUOT **127**

SIDES & SUBSTITUTIONS

GREEN SALAD OR GARLIC FRITES **2** CAESAR SALAD **3** SAUTÉED SPINACH, ROASTED HERBED POTATOES OR SAUTÉED MARKET VEGETABLES **6 EACH**

TAXES NOT INCLUDED ~ GOOD FOOD TAKES TIME ~ ESTABLISHED 1978





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LUNCH

STARTERS & SALADS

- FRENCH ONION SOUP** | SWEET ONIONS, GRUYERE CROSTINI **9**
- ISRAELI HUMMUS** | ZA'ATAR & WARM CHICKPEAS, EV OLIVE OIL **7**
- CALAMARI PICANTE** | LIGHTLY BREADED, SERVED W/ A LEMON & CAPER AIOLI **11**
- MELTED BRIE A LA SHUM** | W/ GARLIC & ZA'ATAR, SERVED W/ APPLE FANS & PITA POINTS **10**
- YUKON GOLD GARLIC FRITES** | W/ ZA'ATAR & PARMESAN CHEESE **9**
- DUCK LIVER PÂTÉ** | PORT, CRISPY LEEKS, SCHMALTZ, BLUEBERRY BALSAMIC REDUCTION **9**
- CHEESY THUET** | GRILLED ARTISAN BREAD W/ EV OLIVE OIL, SWISS GRUYERE & ISRAELI APRICOT JAM **5**
- THE HEALTHY ISRAELI** | FRESH-CUT TOMATOES, CUCUMBERS, PARSLEY & ONION, EV OLIVE OIL **7**
- THE ROSEDALE** | ORGANIC MESCLUN GREENS, JULIENNEED VEGETABLES, SUNFLOWER SEEDS & BLACK CURRANTS, HOUSE VINAIGRETTE **7**
- THE CAESAR** | PARMESAN & HERBED CROUTONS **9**
- BEEF & CHÈVRE SALAD** | ROASTED ONTARIO BEETS, WALNUTS AND ORGANIC BABY GREENS, W/ A HONEY TARRAGON VINAIGRETTE **10**
- THE WARM MUSHROOM** | W/ BRIE & ALMONDS ON A BED OF BABY SPINACH, BALSAMIC REDUCTION **14**
- ADD TENDER GRILLED CHICKEN BREAST TO A SALAD **6**

MAINS

- THE MID-EAST PLATE** | HUMMUS, BABA GHANOUJ, CORIANDER SLAW, FALAFEL BALLS & BUREKA **10**
- STEAK FRITES** | AGED STRIPLOIN, BRUSHED GARLIC & A BOURBON COMPOUND BUTTER **28**
- PULLED PORK SANDWICH** | HOUSE SMOKED AND BRAISED PORK, ON CIABATTA BUN W/ CARAMELIZED ONIONS, CHIPOTLE MAYO & FRITES **14**
- VEGETARIAN MED SANDWICH** | HUMMUS, CUCUMBER, HARD-BOILED EGG/PLANT, TOMATO, CORIANDER PESTO, FRITES **12**
- THE CLUB HOUSE SANDWICH** | GRILLED CHICKEN, BACON, LETTUCE, TOMATO & MAYO ON CHALLAH, FRITES **14**
- SESAME-CRUSTED CHICKEN BREAST** | IN A PITA, W/ HABANERO CHILI SALSA & MAYO, FRITES - BURGER TOPPINGS AVAIL. **12**
- MOULES FRITES** | P.E.I. MUSSELS SAUTÉED W/ JULIENNEED VEGETABLES IN A DAILY BROTH **18**
- PULLED PORK POUTINE** | HOUSE SMOKED AND BRAISED PORK W/ QUEBECOIS CHEESE CURDS SERVED ON FRITES IN A DEMI-GLACE GRAVY **17**
- THE GOURMET PACKAGE** | PULLED PORK POUTINE AND A BOTTLE OF VEUVE CLICQUOT **127**
- THE ALL-DAY BREAKFAST** | TWO EGGS, FRITES, BACON & CHALLAH TOAST **11**

SIDES & SUBSTITUTIONS

- GREEN SALAD OR GARLIC FRITES **2** CAESAR SALAD **3** SAUTÉED SPINACH, SAUTÉED OR GRILLED MARKET VEGETABLES **6 EACH**

TAXES NOT INCLUDED ~ GOOD FOOD TAKES TIME ~ ESTABLISHED 1978





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BRUNCH

STARTERS & SALADS

- FRENCH ONION SOUP** | SWEET ONIONS, SWISS GRUYERE & HERBED CROUTONS **9**
- ISRAELI HUMMUS** | ZA'ATAR & WARM CHICKPEAS, EV OLIVE OIL **7**
- CALAMARI PICANTE** | LIGHTLY BREADED, SERVED W/ A LEMON & CAPER AIOLI **11**
- MELTED BRIE A LA SHUM** | W/ GARLIC & ZA'ATAR, SERVED W/ APPLE FANS & PITA POINTS **10**
- YUKON GOLD GARLIC FRITES** | W/ ZA'ATAR & PARMESAN CHEESE **9**
- DUCK LIVER PÂTÉ** | PORT, CRISPY LEEKS, SCHMALTZ, BLUEBERRY BALSAMIC REDUCTION **9**
- CHEESY THUET** | GRILLED ARTISAN BREAD W/ EV OLIVE OIL, SWISS GRUYERE & ISRAELI APRICOT JAM **5**
- THE HEALTHY ISRAELI** | FRESH-CUT TOMATOES, CUCUMBERS, PARSLEY & ONION, EV OLIVE OIL **7**
- THE ROSEDALE** | ORGANIC MESCLUN GREENS, JULIENNE VEGETABLES, SUNFLOWER SEEDS & BLACK CURRANTS, HOUSE VINAIGRETTE **7**
- THE CAESAR** | PARMESAN & HERBED CROUTONS **9**
- BET & CHÉVRE SALAD** | ROASTED ONTARIO BEETS, WALNUTS AND ORGANIC BABY GREENS, W/ A HONEY TARRAGON VINAIGRETTE **10**

MAINS

- EGGS BENEDICT** | POACHED EGGS & HOLLANDAISE ON AN ENGLISH MUFFIN W/ PEAMEAL BACON, W/ FRITES **13**
- EGGS FLORENTINE** | POACHED EGGS & HOLLANDAISE ON AN ENGLISH MUFFIN W/ BABY SPINACH, W/ FRITES **12**
- EGGS DOSTOEVSKY** | POACHED EGGS & HOLLANDAISE ON AN ENGLISH MUFFIN W/ SMOKED SALMON, W/ FRITES **13**
- THE BREAKFAST** | TWO EGGS, FRITES, BACON & CHALLAH TOAST **11**
- THE BIGGER BREAKFAST** | THREE EGGS, BACON, SPICY ITALIAN SAUSAGE, BUTTERMILK PANCAKES FRITES & TOAST **14**
- HUEVOS PIQUANTÉ** | SCRAMBLED EGGS, GESPARO'S SAUSAGE & FRIJOLETS WRAPPED IN A FLOUR TORTILLA, W/ FRESH SALSA, SOUR CREAM & FRITES **14**
- BRIOCHE FRENCH TOAST** | W/ PEAMEAL **10** W/ SAUSAGE **12**
- BUTTERMILK PANCAKES** | 4 CAKES, W/ FRESH FRUIT AND ONTARIO MAPLE SYRUP **9**
- STEAK & EGGS** | ANY STYLE, AGED STRIPLIN IN A BOURBON COMPOUND BUTTER, W. FRITES **26**
- LOX & BAGEL** | W/ CREAM CHEESE, TOMATOES, CAPERS & RED ONION **11**
- ROASTED GRANOLA & FRESH FRUIT** | W/ NATURAL YOGURT AND ORGANIC HONEY **9**
- THE MID-EAST PLATE** | HUMMUS, BABA GHANOUJ, CORIANDER SLAW, FRITES & FALAFEL BALLS **10**
- SESAME-CRUSTED CHICKEN BREAST** | IN A PITA, W/ HABANERO CHILI SALSA & MAYO, FRITES - BURGER TOPPINGS AVAIL. **12**

SIDES & SUBSTITUTIONS

- GREEN SALAD OR GARLIC FRITES **2** CAESAR SALAD, HOLLANDAISE, ADD ONIONS TO EGGS, EGG WHITES **3 EACH**

BURGERS

HAND CRAFTED, SERVED ON A PITA WITH FRITES, TOMATO & ONION

SUB SALAD OR GARLIC FRITES - 2

SUB CAESAR - 3



LOCALLY RAISED BEEF

NATURALLY-RAISED 14



LAMB

WITH A MINT-CUMIN YOGURT 15



BISON

GRASS-FED, NATURALLY-RAISED 16



SEAFOOD

CRAB & SALMON 16



TOPPINGS

SWISS EMMENTAL / BACON / MUSHROOMS / JALAPENOS /

CARAMELIZED ONIONS / ROASTED GARLIC /

GRILLED ONIONS / ROASTED PEPPERS / HUMMIUS 1.5



SPICY CITRUS SALSA /

PEAMEAL BACK BACON / BLUE CHEESE /

AGED CHEDDAR / BRIE / GOAT CHEESE /

SMOKED GRUYERE / FRESH AVOCADO/ FRIED EGG 2.5



SERVING REAL FOOD TO REAL PEOPLE SINCE 1978!