

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



Bone In Ribeye

*A*s 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 Linz Heritage 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

There is a \$2,800.00 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: 50 people

Patio: 25 people

Lounge & Patio: 75 people





R E S T A U R A N T

TOBY MENU

Displayed 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.

A5 Kagoshima Wagyu Ribeye Carpaccio

Black Garlic Shoyu, Pickled Mustard Seed, Cured Yolk, Chive Oil

Jumbo Lump Crab Cake

Preserved Lemon Tartar

Cape Canaveral White Shrimp

Traditional Cocktail

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

BONZO MENU

Displayed 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.

A5 Kagoshima Wagyu Ribeye Carpaccio

Black Garlic Shoyu, Pickled Mustard Seed, Cured Yolk, Chive Oil

Jumbo Lump Crab Cake

Preserved Lemon Tartar, Parsley Salad

Cape Canaveral White Shrimp

Traditional Cocktail

Anderson Ranch Lamb T-Bone

Mint Pistachio Gremolata, Zaatar Rub, Oven Roasted Tomato Puree

Seared Sea Scallops

Corn Puree, Local Mushroom, Radish, House Smoked Bacon

Minimum 15 people

\$115.00++ per person

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

À LA CARTE RECEPTION MENU

Reception Displays

Group Hors D'oeuvres

International and Domestic Cheese Display

Garnished with Fresh Fruit

Assortment of Crackers, Flatbreads

\$20.00 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

\$20.00 per person

Mezze Platter

Fava Bean Hummus, Tabbouleh, Grilled Flatbread, Garden

Vegetables, Soft Goat Feta, Pine Nuts

\$16.00 per person

Minimum 15 people

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





R E S T A U R A N T

BUTLER-PASSED HORS D'OEUVRES

All items are priced per 50 pieces.

A5 Kagoshima Wagyu Ribeye Carpaccio

Black Garlic Shoyu, Pickled Mustard Seed, Cured Yolk, Chive Oil
\$400.00

Jumbo Lump Crab Cake

Preserved Lemon Tartar, Parsley Salad
\$400.00

Cape Canaveral White Shrimp

Traditional Cocktail
\$375.00

Anderson Ranch Lamb T-Bone

Mint Pistachio Gremolata, Zaatar Rub, Oven Roasted Tomato Puree
\$350.00

Seared Sea Scallops

Corn Puree, Local Mushrooms, Radish, House Smoked Bacon
\$375.00

Chilled Oysters

White Grape Must Mignonette
\$350.00

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





RESTAURANT

MACIVEY MENU

Appetizers, Served Family Style

Anderson Ranch Lamb T-Bone

Mint Pistachio Gremolata, Zaatar Rub, Oven Roasted Tomato Puree

Cape Canaveral White Shrimp

Traditional Cocktail

Guest Choice of Salad or Soup

Caesar Salad

Shaved Parmesan, Focaccia Croutons, House-Made Dressing

Steakhouse Wedge

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

Local Shrimp & Lobster Bisque

Crème Fraiche, Chive Oil

Guest Choice of Entrée

Hertaberkshwein Farms Pork Chop

Bordelaise

10 oz. Filet Mignon

Blackened Ōra King Salmon

Squash Puree, Corn Succotash, Smoked Trout Roe

Circle Oak Pastures Half Chicken

Chicken Jus

Accompaniments, Served Family Style

Mashed Potatoes

Grilled Asparagus, Hollandaise Sauce

Local Mushrooms

Dessert Duo

Key Lime Pie & Milk Chocolate Whiskey Cake

\$120.00++ 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

ZECH'S MENU

Appetizers, Served Family Style

A5 Kagoshima Wagyu Ribeye Carpaccio

Black Garlic Shoyu, Pickled Mustard Seed, Cured Yolk, Chive Oil

Jumbo Lump Crab Cake

Preserved Lemon Tartar, Parsley Salad

Guest Choice of Salad or Soup

Caesar Salad

Parmesan, Focaccia Croutons, House-Made Dressing

Steakhouse Wedge

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

Local Shrimp & Lobster Bisque

Crème Fraiche, Chive oil

Guest Choice of Entrée

10 oz. Filet Mignon

Seasonal Farm Vegetables

Chilean Sea Bass

Potato Galette, Brussels Sprouts, Pine Nuts, Preserved Lemon, Caper Butter Sauce

16 oz. New York Strip

Circle Oak Pastures Half Chicken

Chicken Jus

Accompaniments, Served Family Style

Mashed Potatoes

Creamed Spinach & Local Greens

Grilled Asparagus, Hollandaise Sauce

Local Mushrooms

Dessert Duo

Key Lime Pie & Milk Chocolate Whiskey Cake

\$135.00++ 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

A5 kagoshima Wagyu Ribeye Carpaccio

Black Garlic Shoyu, Pickled Mustard Seed, Cured Yolk, Chive Oil

Jumbo Lump Crab Cake

Preserved Lemon Tartar, Parsley Salad

Anderson Ranch Lamb T-Bone

Mint Pistachio Gremolata, Zaatar Rub, Oven Roasted Tomato Puree

Guest Choice of Salad or Soup

Caesar Salad

Parmesan, Focaccia Croutons, House-Made Dressing

Steakhouse Wedge

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

Local Shrimp & Lobster Bisque

Crème Fraiche, Chive oil

Baked Onion Soup

Local Tomme, Baby Swiss, Parmesan

Guest Choice of Entrée

10 oz. Filet Mignon

20 oz. Bone-In Rib Eye

Blackened Ōra King Salmon

Squash Puree, Corn Succotash, Smoked Trout Roe

Circle Oak Pastures Half Chicken

Chicken Jus

Accompaniments, Served Family Style

Mashed Potatoes

Sweet Potato Mash

Grilled Asparagus, Hollandaise Sauce

Creamed Spinach & Local Greens

Local Mushrooms

Dessert Duo

Key Lime Pie & Milk Chocolate Whiskey Cake

\$145.00++ 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

PATRICK MENU

Appetizers, Served Family Style

A5 Kagoshima Wagyu Ribeye Carpaccio

Black Garlic Shoyu, Pickled Mustard Seed, Cured Yolk, Chive Oil

Jumbo Lump Crab Cake

Preserved Lemon Tartar, Parsley Salad

Seared Sea Scallops

Corn Puree, Local Mushrooms, Radish, House Smoked Bacon

Chilled Oysters

White Grape Must Mignonette

Guest Choice of Salad or Soup

Heirloom Tomato & Buffalo Mozzarella Caprese

Chilled Smoked Tomato Coulis, Basil, 50 Years Aged Balsamic

Steakhouse Wedge

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

Local Shrimp & Lobster Bisque

Crème Fraiche, Chive oil

Baked Onion Soup

Local Tomme, Baby Swiss, Parmesan

Guest Choice of Entrée

10 oz. Filet Mignon

20 oz. Bone-In Rib Eye

16 oz. New York Strip

Gundagai Lamb Rack

GLQ5+ Australian Lamb, Garden Herb & Pistachio Crust, Bordelaise, Mint & Hot Honey Yogurt

Chilean Sea Bass

Potato Galette, Brussels Sprouts, Pine Nuts, Preserved Lemon, Caper Butter Sauce

Accompaniments, Served Family Style

Lobster Macaroni & Cheese

Local Mushrooms

Mashed Potato

Grilled Asparagus, Hollandaise Sauce

Dessert Duo

Key Lime Pie & Milk Chocolate Whiskey Cake

\$170.00++ per person

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

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