

Dinner

**3pm to 9pm
Monday Through Saturday**



**5pm to 9pm
Sunday**



Appetizers

Soup of the Day

Cup \$3 Bowl \$4.5

Crab Dip

Rock Crab Dip
Served with Flat Bread
\$8

Beef Skewers

\$7.5

Sweet & Spicy

Sesame wings

Served with Celery Sticks &
Garnished with Sesame Seeds
\$9



Pancetta wrapped prawns

Served with a Blackberry
Chipotle Drizzle on a Bed of
Spring Mix Greens
\$9

Hummus

Served with Flat Bread
\$8.5

Fruit & Cheese Platter

\$6.5

Fried Mushrooms

Panko Crusted Mushrooms
Served with House Ranch
\$6



Blue New York

Mesclun Greens & Hazelnuts Tossed in a Hazelnut Vinaigrette with Rogue Creamery Oregonzola Cheese.
Served with a Grilled 8 oz. New York Strip & Blue Cheese Compound Butter \$16

Classic Caesar

Crisp Romaine Lettuce with Creamy Caesar Dressing, Garlic Croutons & a Parmesan Crostini
Caesar...\$6 with Chicken...\$9.5 with Steak...\$10 with Shrimp...\$11

Smokey Pear Salad

Tossed with a Warm Smoked Pear Vinaigrette, Rogue Creamery Smokey Oregon Blue Cheese, Toasted
Hazelnuts, Fresh Ripe Pears & Grape Tomatoes \$7.5 with Chicken...\$11 with Shrimp...\$12.5

House Salad

Mixture of Romaine Hearts, Spinach and Spring Mix & Your Choice of House Made Dressing
House Salad...\$4 with Chicken...\$7.5 with Steak...\$8 with Shrimp...\$9

Southwest Chicken Salad

Fresh Fried Tortilla Shell Filled with Mixed Greens Tossed with a Zesty Ranch Dressing
Topped with Corn, Black Beans, Red Onion, Tomatoes, Fried Tortilla Strips & Pepper Jack Cheese \$9.5

Chinese Chicken Salad

Rostel's Greens Tossed in an Oriental Vinaigrette with Water Chestnuts, Mandarin Oranges
& Garnished Crispy Chow Mein Noodles \$9.5



Entrees

Served with your Choice of Soup or Salad

Blackened Chicken Fettuccine

Chicken Breast Coated in Cajun Spices & Seared
Served on a bed of Fettuccine Tossed with Fresh Spinach & Alfredo Sauce \$17.5

Vegetarian Gnocchi

Pan Seared Potato Dumplings & Roasted Vegetables Tossed with Chevre Cheese
Served with Fresh Herbs & a Port Wine Reduction \$17

Hanger Steak

Pan Seared Hanger Steak Sliced & Topped with a Green Peppercorn Demi
Served with Au Gratin Potatoes & Chef's Choice Vegetables \$17

Pasta Arrabiata

Penne Pasta Tossed in Garlic, White Wine, Tomatoes & Herbs \$14
With Chicken...\$17.5 With Shrimp...\$19 With Sauteed Mushrooms...\$16

Bronzed Salmon

7 oz. Filet Pan Seared & Topped with Dill Butter
Served with Rice Pilaf & Chef's Choice Vegetables \$18

Pancetta Pork

Pan Seared & Topped with a Poached Pear Demi
Served with Au Gratin Potatoes & Chef's Choice Vegetables \$19

Beef Rib Eye

12 oz. Rib Eye Steak Prepared To Your Specifications
Served with Herb Mashed Potatoes & Chef's Choice Vegetables \$21

Pan Seared Market Fish

Market Fresh Fish Pan Seared & Basted in Garlic Herb Butter
Served with Rice Pilaf & Chef's Choice Vegetables \$17

Coconut Shrimp

Six Succulent Coconut Breaded Shrimp Stuffed with Jalapeno Cream Cheese & Blackberry Chipotle Drizzle
Served with Jasmine Rice & Chef's Choice Vegetables \$16

Stuffed Chicken Cordon Bleu

Chicken Breast Stuffed with Canadian Bacon & Swiss Cheese, Breaded & Baked to Finish
Served with Herb Mashed Potatoes, Chef's Choice Vegetables & a Dijon Cream Sauce \$18

Enjoy Fine Cuisine & Genuine Hometown Hospitality.

Welcome to Rostel's! As long-time Central Point Residents, we know that friendly neighbors & casual good times have always been a tradition here. To build on that tradition, we renovated this landmark downtown building & created a unique restaurant & bar offering the perfect blend of hometown charm & city sophistication.

We hope you'll join us often for a drink, a fabulous meal created by Executive Chef Michael Bishop & good times-all in the heart of downtown Central Point. Rostel's. A neighborhood tradition.

Tom & Tiffany Malot, Owners



8" Pizzas



Garlic Chicken Pizza

Alfredo Sauce, Grilled Chicken, Mushrooms, Bacon, Red Onion & Garlic Topped with Mozzarella Cheese \$12

Sautéed Veggie Pizza

Marinara Sauce & Sautéed Red Onion, Tomato, Mushrooms, Bell Peppers & Squash
Served with Mozzarella Cheese upon request at no additional charge \$11

BBQ Canadian Bacon Pizza

Pineapple, Canadian Bacon, Bacon, House Made BBQ Sauce & Mozzarella Cheese \$13

Philly Pepper Jack Cheese Steak Pizza

Mushrooms, Red & Green Bell Peppers, Onion, Steak, Pepper Jack & Cream Cheeses \$13



Sandwiches



All Sandwiches Are Served With Fries. You May Substitute Salad or Soup for \$2

OI' 37

8 oz. Hand Pressed Ground Chuck Seasoned Patty on a Kaiser Bun with Spicy Mayonnaise
& Melted Swiss on Focaccia with Lettuce & Tomato on the side \$8.5

Chicken Parmigian

5 oz. Chicken Breast Breaded in Panko, Parmesan & Deep Fried topped with House Marinara
& Melted Swiss on Focaccia with Lettuce & Tomato on the side \$8

BBQ Bacon Cheddar Burger

8 oz. Hand Pressed Ground Chuck Seasoned Patty
Topped with Cheddar, Bacon & House Made BBQ sauce on a Kaiser Bun with Lettuce and Tomato \$9

Cod Sandwich with Remoullade

4 oz. Cod Loin Breaded & Fried Topped with Pepper Jack Cheese on a Hoagie Bun
Dressed in Remoullade with Lettuce and Tomato on the side \$9



Beverages



Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Ginger Ale, Squirt & Iced Tea
\$1.5

Milk, Coffee & Espresso

\$2

Espresso Drinks

Latte, Cappuccino, Mocha \$3.5

Add a flavor...Caramel, Crème de Menthe, French Vanilla, Hazelnut, Raspberry, Blackberry & Almond \$0.5 each



Dessert Wine Selection



Ports & Dessert Wines

Listed From Dryest to Sweetest

EdenVale Winery	Rogue Valley, Oregon	Late Harvest Viognier	\$5.00	\$22.00
Madrone Mountain	Applegate Valley, Oregon	Port Style Red Blend	\$5.50	
Taylor Fladgate	Portugal	10 Year Tawny Port	\$7.00	
Zinfandel Port	Paso Robles	Old Vine Zinfandel	\$4.00	



Desserts



Rostel's Hazelnut Pear

A Fresh Pear Filled with Hazelnuts Sliced and Fanned With Vanilla Bean Ice Cream Chocolate Sauce \$6

Deep Fried Oreo Martini

Cinnamon & Nutmeg Battered Oreo Cookie over Vanilla Bean Ice Cream \$5

Apple Whiskey Crème Brulee

Granny Smith Apples under Caramelized Brown Sugar on top of a Creamy Custard \$5

Mandarin Margarita

Gourmet Rice Pudding Topped with Mandarin Orange Sections & Garnish with Fresh Mint \$4.5

Turtle Cheesecake

Rich & Creamy Cheesecake Smothered in Walnuts, Caramel & Chocolate \$4.5

Chocolate Seduction Cake

Three layers of Chocolate Goodness with Rich Chocolate Frosting & a Fresh Berry Coulis \$4.5

Zinful Liquid Love

Dove Milk Chocolate & Caramel Squares Served with a Glass of Old Vine Zinfandel Port \$4.5



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\$1.5

Milk, Coffee & Espresso

\$2

Espresso Drinks

Latte, Cappuccino, Mocha \$3.5

Add a flavor...Caramel, Crème de Menthe, French Vanilla, Hazelnut, Raspberry, Blackberry & Almond
\$0.5 each

French Press

\$7

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