

Faded Rose Restaurant

1619 Rebsamen Park Rd 72202-1859 · +15016639734 · Updated: Jan 14, 2026

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APPETIZERS 12

Rose's Louisiana Crab Cakes (Grilled or Fried)

\$12.50

Premium blue crab meat from North American waters, topped with housemade sauce

Stuffed Mushrooms

\$11.00

Filled with cheese, shrimp, and herb stuffing, topped with a lemon-butter sauce

Shrimp Tchoupitoulas (Chop-Uh-Too-Lus)

\$12.50

Large shrimp sautéed in butter with mushrooms and garlic, served over french bread rounds

Catfish Chips

\$10.00

Pride of the Pond catfish tossed in Louisiana Hot Sauce, then lightly breaded and deep fried. Served with our famous buttermilk dressing

Fried Green Tomatoes la Louisianne

\$12.25

Topped with jumbo shrimp and Remoulade sauce

Rose's Hot Red Pepper Shrimp

\$11.50

Large shrimp sautéed in our spicy roasted red pepper sauce

Cajun Popcorn

\$11.00

Lightly breaded crawfish tails served with housemade sauce

Fried Hearts of Artichokes

\$10.25

Served with our mustard dipping sauce

The Judge's Cheese Dip

\$10.00

Yes there's a story behind the name

Frog Legs Meuniere

\$12.00

Deep fried and topped with a tart lemon butter sauce

Rose's Famous French Fries

AVAILABLE OPTIONS

Large cut potato wedges with our buttermilk dressing

Serves Two or More:

\$6.75

½ Order: \$4.75

Peel & Eat Shrimp

AVAILABLE OPTIONS

Served with our cocktail sauce

¼ lb: \$11.00

½ lb: \$19.50

1 lb: \$25.75

SOUP, SALAD, GUMBO, & BEANS 9

Rose's Creole Soaked Salad

Our famous house salad of mixed lettuce, chopped tomatoes, and green olives, tossed in our garlic vinaigrette

AVAILABLE OPTIONS

Small: \$6.75

Large: \$8.25

Creole Vegetable Soup

Fresh vegetables and beans, simmered in a beef broth

AVAILABLE OPTIONS

Cup: \$6.75

Bowl: \$8.25

Today's Soup

From family recipes

AVAILABLE OPTIONS

Cup: \$6.75

Bowl: \$8.25

Shrimp, Okra & Andouille Gumbo

First you make a roux

AVAILABLE OPTIONS

Cup: \$8.00

Bowl: \$10.00

Grilled Cheese with Cup of Soup

American and Jack grilled cheese sandwich with a cup of soup

\$10.25

Mom's Shrimp Salad

Shrimp, lettuce, bell pepper, onion, celery, and tomato tossed in buttermilk dressing

AVAILABLE OPTIONS

Small: \$9.00

Regular: \$12.00

Soup & Salad

A cup of today's soup and a small Creole salad

\$10.00

Blackened Chicken Salad

Lettuce, mushrooms, tomatoes, red onions, and blackened chicken tossed in our own Creole mustard vinaigrette

\$11.75

Red Beans & Rice

AVAILABLE OPTIONS

Cup: \$7.00

Bowl: \$8.75

ROSE'S PO-BOYS 11

Fried Shrimp Po-Boy

\$12.00

Grilled Shrimp Po-Boy

\$12.00

Half & Half Po-Boy

A mix of fried oysters and shrimp

\$12.50

Fried Oyster Po-Boy

\$13.00

Fried Catfish Po-Boy

\$11.00

Fried Soft Shell Crab Po-Boy

\$12.50

Grilled Andouille Sausage Po-Boy

Opelousas, LA made andouille with our mustard sauce

\$10.50

Roast Beef Po-Boy

The quintessential po-boy. Thinly sliced, slow cooked roast beef and gravy

\$11.00

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| Hamburger Po-Boy | \$10.00 |
| Creekstone Farms Black Angus ground beef, dressed and topped with grilled onions | |
| Ragin' Cajun Burger Po-Boy | \$11.25 |
| Creekstone Farms ground beef topped with grilled onions, pepper jack cheese and jalapeno brown gravy | |
| Chicken & Hot Pepper Cheese Po-Boy | \$10.75 |
| Blackened chicken breast topped with hot pepper cheese, grilled onions, and our green chile mayonnaise | |

BURGERS & SANDWICHES 10

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|---|--------------------------|
| Hamburger | \$9.00 |
| Creekstone Farms Black Angus ground beef. Served with Creole mayonnaise, lettuce, tomato, red onions, and pickles | |
| The Muffuletta | AVAILABLE OPTIONS |
| The classic sandwich of Italian cold cuts, cheese, and olive salad on a 9" round loaf of bread. Heated upon request | |
| | ¼: \$9.25 |
| | ½: \$16.75 |
| | Whole: \$25.50 |
| Cheeseburger | \$9.75 |
| Monterey Jack, Swiss, hot pepper, or American cheese with Creole mayonnaise, lettuce, tomato, and pickles | |
| Ragin' Cajun Burger | \$10.75 |
| With pepper jack cheese, jalapeno brown gravy, Creole mayonnaise, lettuce, tomato, red onion, and pickles | |
| Rose's Special Burger | \$11.00 |
| Cheeseburger with bacon, mushrooms, brown gravy, Creole mayonnaise, lettuce, tomato, red onion, and pickles | |
| Blackened-Blue Burger | \$10.75 |
| Creekstone Farms Black Angus ground beef, blackened and topped with blue cheese butter, lettuce, tomato, red onion, pickles and Creole mayonnaise | |
| Crabcake Sandwich | \$12.75 |
| A large crab cake, grilled or fried, on a bun topped lettuce, tomato, pickles and our fresh remoulade slaw | |
| Rose's Turkey Deluxe | \$9.75 |
| Sliced, smoked breast of turkey with Swiss cheese, lettuce, tomato and our own green chile mayonnaise on toasted wheat bread | |
| Grilled Chicken Sandwich | \$9.75 |
| Grilled breast of chicken on a bun with Creole mayonnaise, lettuce, tomato, red onion & pickles | |
| Grilled Cheese | AVAILABLE OPTIONS |
| Made with American & Monterey Jack cheese | |
| | \$7.50 |
| Add Bacon and Tomatoes to Make it "Supreme": | |
| | \$9.00 |

CREOLE FAVORITES 5

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|---|----------------|
| Shrimp & Grits | \$13.25 |
| Five large wild caught Gulf shrimp in a spicy andouille cream sauce, served over creamy grit cakes | |
| Chicken Fried Steak w/ Tasso Cream Gravy | \$13.25 |
| Omaha Beef Sirloin topped with our tasso cream gravy, served with mashed potatoes and smothered cabbage | |
| Shrimp Creole | \$12.25 |
| Shrimp simmered in a tomato based Creole sauce, served over white rice | |
| Crawfish étouffée (Ay-Too-Fay) | \$12.00 |
| Served over white rice | |
| Red Beans & Rice with Andouille Sausage | \$11.50 |

LUNCHEON PLATES 6

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|--|--------------------------|
| Fried Shrimp Plate | \$12.75 |
| Served with our cocktail sauce. Tartar sauce upon request | |
| Chopped Sirloin | \$12.25 |
| Creekstone Farms Black Angus ground beef topped grilled onion and lemon-butter steak sauce | |
| Fried Oyster Plate | \$14.25 |
| Half dozen, served with our cocktail sauce. Tartar sauce upon request | |
| Lunch-K-Bob | \$13.00 |
| Tender beef tips with bell pepper & onions topped with lemon-butter sauce | |
| Grilled Redfish Meuniere | AVAILABLE OPTIONS |
| Grilled fillet, served with tart brown meuniere sauce and our lemon-butter sauce | |
| | \$13.25 |
| | Tilapia: \$12.50 |
| Grilled Breast of Chicken | \$12.00 |
| Topped with lemon-butter sauce | |

SIDES 6

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|---|---------------|
| White Rice or Wild Rice | \$3.75 |
| Smothered Cabbage | \$4.75 |
| Crawfish Rice | \$4.75 |
| Mashed Potatoes with Brown Gravy | \$4.75 |
| Small Cut French Fries | \$3.50 |
| Mixed Vegetables | \$4.50 |

ROSE'S STEAK DINNERS 11

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|---|--------------------------|
| Bacon Wrapped Filet | \$35.25 |
| Our award-winner. An 8 oz. filet topped with our lemon-butter steak sauce | |
| Blackened - Blue Filet Morgan | \$35.75 |
| Our famous bacon wrapped filet, lightly blackened, and served with our tart brown meuniere sauce and blue cheese butter | |
| Tenderloin of Beef Ecrevisse | \$37.25 |
| Lightly blackened and topped with sautéed crawfish tails, sliced mushrooms, and thinly sliced green onion. Finished with a veal demi-glace and brandy sauce | |
| NY Strip | \$31.75 |
| 12 ounces of lean strip loin, topped with our lemon-butter steak sauce | |
| Ribeye Steak | \$34.25 |
| 12 ounces, topped with our lemon-butter steak sauce | |
| Rib-Eye Steak Ala Rosa | \$35.25 |
| From the Italian influence in New Orleans cooking. Aged rib-eye steak, with a sauce of extra virgin olive oil, lemon juice, garlic, and herbs | |
| Bone-In Ribeye | \$41.75 |
| 16-18 ounce bone in ribeye steak, topped with our lemon-butter sauce | |
| Rose's Prime Rib | AVAILABLE OPTIONS |
| Slow roasted, well marbled, aged beef served with au jus and housemade horseradish sauce | Regular Cut: \$32.75 |
| | Large Cut: \$35.75 |
| Chopped Sirloin | \$15.25 |
| 12 ounces of fresh ground beef with grilled onion and lemon-butter steak sauce | |
| Steak-K-Bob | \$21.95 |
| Tender beef tips with bell pepper, red onions, and lemon-butter steak sauce. Served on a bed of wild rice or crawfish rice | |
| 9th Ward Hamburger Steak | \$17.95 |
| Chopped sirloin topped with our ragin' Cajun spicy jalapeno brown gravy and grilled onions | |

BURGERS & PO-BOYS 6

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|--|----------------|
| Fried or Grilled Shrimp Po-Boy | \$12.00 |
| Fried Oyster Po-Boy | \$13.00 |
| Fried Soft Shell Crab Po-Boy | \$12.50 |
| Ragin' Cajun Burger | \$10.75 |
| Pepper jack cheese, jalapeno brown gravy, and red onion, and fully dressed | |
| Rose's Special Burger | \$11.00 |
| Cheeseburger with bacon, mushrooms, brown gravy, and onions, and fully dressed | |
| Blackened-Blue Burger | \$10.75 |
| Blue cheese butter and red onion, and fully dressed | |

CHICKEN & PASTA 6

Chicken-K-Bob

\$18.95

Chicken skewered with bell pepper, red onions, and lemon-butter sauce. Served on a bed of wild rice or crawfish rice and choice of one side item

Grilled Breast of Chicken

AVAILABLE OPTIONS

Topped with lemon-butter sauce, with one side item

\$19.95

Blackened: \$1.75

Shrimp Marinara with Pasta

\$20.25

Tossed with house-made marinara sauce and imported Parmigiano-Reggiano cheese

Pasta Diane

AVAILABLE OPTIONS

Linguine with medium shrimp, mushrooms, green onions, and parsley in a garlic butter sauce

\$20.50

With Chicken: \$19.50

Pasta with Vegetables

\$15.00

Tossed with house-made marinara sauce and imported Parmigiano-Reggiano cheese

Rose's Garlic Chicken

\$20.95

Grilled and topped with our own fresh garlic sauce, with one side item

FRIED SOFT SHELL CRAB 3

Meuniere

\$19.25

topped with brown meuniere sauce and lemon-butter sauce

Bienvenue

\$21.50

topped with crawfish étouffée

Pontchartrain

\$24.25

topped with our Ponchartrain sauce of lump crab meat and mushrooms

SEAFOOD FAVORITES 6

Shrimp-K-Bob

\$21.95

9 large shrimp, skewered with bell pepper and red onion, served on a bed of wild rice or crawfish rice and one side

Rose's Fried Seafood Platter

\$27.25

Shrimp, oysters, crawfish tails, and thinfish, served with small cut french fries

Paul's Favorite

\$25.25

Grilled wild caught salmon topped with shrimp cream sauce, served with one side

Fried Oysters

AVAILABLE OPTIONS

Served with small cut french fries and cocktail sauce. Tartar sauce upon request

½ Dozen: \$20.25

¾ Dozen: \$23.25

1 Dozen: \$26.00

Rose's Thinfish

Thin cut, Pride of the Pond catfish fillets, lightly breaded and deep fried. Served with small cut french fries

AVAILABLE OPTIONS

Regular: \$12.75

Large: \$16.25

Fried Shrimp

Served with small cut french fries and cocktail sauce. Tartar sauce upon request

AVAILABLE OPTIONS

½ Dozen: \$18.50

¾ Dozen: \$20.50

1 Dozen: \$22.50

HOUSE WINES 4

Chardonnay

AVAILABLE OPTIONS

Glass: \$5.50

Bottle: \$19.00

Sauvignon Blanc

AVAILABLE OPTIONS

Glass: \$5.50

Bottle: \$19.00

Cabernet Sauvignon

AVAILABLE OPTIONS

Glass: \$5.50

Bottle: \$19.00

Merlot

AVAILABLE OPTIONS

Glass: \$5.50

Bottle: \$19.00

WHITE WINES 12

Chardonnay, Kendall Jackson, "Vinter's Reserve (CA)

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$25.00

Chardonnay, Sonoma Cutrer, "Russian River Ranches" (Ca)

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$34.00

Chardonnay, Cakebread (Napa Valley, CA)

\$65.00

Pinot Grigio, Vino (Washington)

AVAILABLE OPTIONS

Glass: \$6.00

Bottle: \$22.00

Pinot Grigio, Bottega Viniai "Estate Bottled" Italy

AVAILABLE OPTIONS

Glass: \$8.25

Bottle: \$30.00

Pinot Grigio, Ecco Domani (Fruit, Italy)

AVAILABLE OPTIONS

Glass: \$5.75

Bottle: \$20.00

Pinot Gris, Montinore "Estate Bottle" (Willamette Valley, Oregon)

\$21.00

Sauvignon Blanc, Green and Red (Napa Valley, Ca)

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$30.00

Sauvignon Blanc, Robertson

AVAILABLE OPTIONS

Glass: \$6.00

Bottle: \$22.00

Sauvignon Blanc, Whitehaven (New Zealand)

\$24.00

Riesling, Hogue Cellars "Late Harvest" (Washington)

AVAILABLE OPTIONS

Glass: \$5.75

Bottle: \$20.00

Riesling, Kung Fu Girl (Washington)

AVAILABLE OPTIONS

Glass: \$6.50

Bottle: \$23.00

BLUSH WINE 1

White Zinfandel, Beringer (CA)

AVAILABLE OPTIONS

Glass: \$5.25

Bottle: \$18.00

CHAMPAGNE & SPARKLING WINES 4

Perrier Jouet, Fleur de Champagne (France)

\$145.00

G. H. Mumm, Cordon Rouge (Champagne, France)

\$70.00

Korbel Brut (CA)

\$22.00

J. Roget Brut (187 ml bottle)

\$3.75

RED WINES 23

Cabernet Sauvignon, California Karma (CA)

AVAILABLE OPTIONS

Glass: \$6.00

Bottle: \$21.00

Cabernet Sauvignon, Vina Robles (Paso Robles, CA)

AVAILABLE OPTIONS

Glass: \$9.25

Bottle: \$35.00

Cabernet Sauvignon, Robert Mondavi (Napa Valley, CA)

AVAILABLE OPTIONS

Glass: \$11.50

Bottle: \$43.00

Cabernet Sauvignon, Beringer (Knights Valley, CA)

\$45.00

Cabernet Sauvignon, Burly (Napa Valley)

\$65.00

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| Cabernet Sauvignon, Caymus Vineyards (Napa Valley) | \$65.00 |
| Cabernet/Merlot, Greg Norman Estates (Australia) | AVAILABLE OPTIONS |
| | Glass: \$7.25 |
| | Bottle: \$26.00 |
| Cabernet/Merlot, Ridge, Santa Cruz Mountain (Santa Cruz, CA) | \$60.00 |
| Malbec, Gascon (Argentina) | AVAILABLE OPTIONS |
| | Glass: \$6.00 |
| | Bottle: \$21.00 |
| Merlot, Kendall Jackson, "Vinter's Reserve" (CA) | AVAILABLE OPTIONS |
| | Glass: \$7.50 |
| | Bottle: \$27.00 |
| Merlot, Clos du Bois "Reserve" (Alexander Valley) | \$35.00 |
| Pinot Noir, Block None (CA) | AVAILABLE OPTIONS |
| | Glass: \$6.00 |
| | Bottle: \$22.00 |
| Pinot Noir, Grayson Cellars (CA) | AVAILABLE OPTIONS |
| | Glass: \$7.00 |
| | Bottle: \$25.00 |
| Pinot Noir, Mark West, Santa Lucia Highlands (CA) | \$26.00 |
| Pinot Noir, Montinore, "Winemaker's Reserve" (OR) | AVAILABLE OPTIONS |
| | Glass: \$7.75 |
| | Bottle: \$28.00 |
| Pinot Noir, Francis Coppola (CA) | \$30.00 |
| Pinot Noir, Cambria ("Julia's Vineyard", Central Coast, CA) | \$45.00 |
| Pinot Noir, Anne Amie, Willamette Valley, OR | \$50.00 |
| Shiraz, Rosemount Estates (Australia) | AVAILABLE OPTIONS |
| | Glass: \$5.75 |
| | Bottle: \$20.00 |
| Syrah, Green & Red Vineyard (Napa Valley, CA) | AVAILABLE OPTIONS |
| | Glass: \$9.50 |
| | Bottle: \$36.00 |
| Zinfandel, Cline (Ancient Vines, CA) | \$26.00 |
| Zinfandel, Ravenswood, "Vinter's Blend" (CA) | AVAILABLE OPTIONS |
| | Glass: \$5.75 |
| | Bottle: \$20.00 |
| Chateau Montelena, "Calistoga Cuvee" (Napa Valley, CA) | \$60.00 |

PORT WINE ¹

Taylor Fladgate Tawny Port (Portugal)

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$25.00