

APPETIZERS

- Lobster Bisque**, diced vegetables, lobster 9.⁹⁵
French Onion Soup, melted cheese, crouton 7.⁹⁵
New England Clam Chowder, bacon, oyster crackers, & scallions 7.95
Roasted Middleneck Clams Casino, diced peppers, onions, smoked bacon 11.⁹⁵
Crispy Port Judith Calamari, spicy cherry peppers & roasted red pepper-tomato sauce 13.95
Chesapeake Middleneck Steamer Clams, roasted garlic, white wine, butter, scallions 12.⁹⁵
Yellowfin Tuna Tartare, avocado, wasabi aioli, crispy wontons, ponzu sauce 14.⁹⁵
Seared Sesame Crusted Tuna, mixed greens, wasabi, crispy wontons 14.⁹⁵
Applewood Smoked Slab Bacon, Ridge Valley Maple Syrup Lacquer 12.95
P.E.I Mussels, white wine, tarragon, chorizo, fennel, crostini 13.95
Spicy Barbeque Baby Back Pork Ribs, iceberg wedge, blue cheese dressing, frites 15.⁹⁵
Spicy Crispy Lobster, local veggie slaw, sambal aioli 15.⁹⁵
Crispy Oysters "Rockefeller" 14.⁹⁵

SALADS

- Caesar Salad**, garlic croutons, grana padano 9.⁹⁵
Wedge of Iceberg Lettuce, tomato, crispy red onions, bacon, blue cheese 10.⁹⁵
Sliced Jersey Tomato & Mozzarella, basil, extra virgin olive oil, sea salt 11.⁹⁵
Heirloom Tomato Salad, shaved red onion, crumbled blue cheese, olive oil 12.⁹⁵
Arugula Salad, spicy walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 9.⁹⁵
Artisan Hand Made Burratta Cheese, Heirloom Tomato, Grilled Bread, Balsamic, Basil Pesto 14.⁹⁵
Farmers Salad, Dagele Farms roasted beets, myerov greens, spiced walnuts, calkins creamery "cowtipper" cheese, shaved local apples, red wine vinaigrette 12.⁹⁵

RAW BAR

- Chilled Seafood Platter**, lump crab, tuna tartare, shrimp cocktail, oysters, lobster tail & claw 39.95
Chilled King Crab Legs, Chilled or Warm, served with cocktail sauce & lemon 34.95
Lobster Cocktail, Whole 1 1/4 Lobster Chilled, Cocktail Sauce 22.95
1/4 lb. Colossal Lump Crab Cocktail, Sliced Avocado 15.95
***Oysters of the Day**, On the Half Shell by the Half Dozen 15.00
Chilled Jumbo Shrimp, Cocktail Sauce 15.95

ENTRÉE SALADS

- Classic Chicken Caesar**, garlic croutons, grana padano 15.⁹⁵
Lobster Cobb Salad, avocado, egg, bacon, tomato, grana padano, greens, lemon herb dressing 21.⁹⁵
Pan-Seared Jumbo Shrimp Salad, mixed greens, strawberries, almonds, feta, balsamic vinaigrette 18.⁹⁵
Steakhouse Salad, sliced 6oz prime NY strip, iceberg wedge, crispy red onions, bacon, blue cheese 21.⁹⁵
Colossal Crab Louis, colossal crab, egg, capers, plum tomato, romaine, Thousand Island dressing 13.⁹⁵
Grilled Salmon, cucumber, avocado, corn, shaved carrots, greens, balsamic soy 15.⁹⁵
Steak & Arugula Salad, sliced filet mignon, blue cheese, shaved apple, walnuts, apple cider vinaigrette 18.⁹⁵
Chopped Goffle Road Chicken, romaine, grape tomato, cucumber, corn, broccoli, mushroom, carrot, asparagus, green beans, feta cheese, black peppercorn buttermilk dressing 14.⁹⁵

SANDWICHES

All Sandwiches Served with Frites

- 10 oz. **Roots' Special Blend Burger**, local vampire slayer cheddar, smoked bacon, roots aioli 15.⁹⁵
- Kobe Sliders**, 3 ways, caramelized onions, mozzarella, mushrooms 19.⁹⁵
- Lobster Roll**, freshly shelled 1 1/4 lb. lobster, herb mayo, brioche roll 18.⁹⁵
- Sear'd Rare Sesame Tuna "burger,"** cucumber, wasabi aioli, tomato, fried onion, arugula 16.⁹⁵
- Goffle Farm's Crispy Chicken Sandwich**, heirloom tomatoes, pickled jalapenos, grilled red onion, cajun aoli 16.⁹⁵
- Grilled Vegetable Wrap**, local "cowtipper" cheese, roasted red peppers, asparagus, sliced tomato, spinach, herb aioli 16.⁹⁵
- Slow Roasted Prime Rib Cheese Steak**, onions, peppers, cheddar, American cheese, brioche roll 14.⁹⁵
- Shaved Prime Rib Sandwich**, served chilled, horseradish mayonnaise, hot au jus 14.⁹⁵
- Prime NY Strip Steak Sandwich**, swiss cheese, mushrooms, onions, Root's Homemade Steak Sauce, pretzel roll 21.95

SEAFOOD

- Roots' Fried Shrimp Scampi**, garlic, butter, white wine 16.⁹⁵
- Colossal Lump Crab Cake**, lemon, tartar sauce 14.⁹⁵
- Pan Seared Salmon**, truffle pea puree, english peas, asparagus, local mushrooms 17.95
- Hook & Line Caught Maine Halibut**, crispy leeks, maitake mushrooms, romesco sauce 16.95
- Sear'd Point Pleasant Sea Scallops**, orange scented cous cous, roasted beet puree, mint 16.95
- Grilled Spicy "Rare" Local Yellowfin Tuna**, barley salad, olives, tomato, roast pepper, basil oil 18.⁹⁵
- Grilled Swordfish Steak**, risotto with tarragon & shrimp, roasted shrimp broth 18.⁹⁵
- 9 oz. South African Lobster Tail**, Served Broiled or Steamed **46.95**
- Live Maine Lobsters** 1^{1/4} - 3 lbs. (Limited Availability) **Market Price**

STEAKS AND CHOPS

- 20 oz. **Dry Aged Kansas City Steak** 39.95
- 12 oz. **Petite Prime NY Strip Steak** 36.95
- 16 oz. **Prime NY Strip Steak** 42.95
- 14 oz. **Roots Bone-In Filet** 41.95
- 24 oz **Dry Aged T-Bone** 44.95
- 12 oz. **Filet Mignon** 39.95
- 8 oz. **Petit Filet Mignon** 34.95
- 16 oz. **Veal Chop** 39.95
- 20 oz. **Dry Aged Cowboy Steak** 39.95
- 20 oz. **Wet Aged Prime Cowboy Steak** 49.95
- 16 oz. **Domestic Double Cut Lamb Chops** 33.95
- 48 oz. **Dry Aged Porterhouse Steak for Two** 85.95
- Local Goffle Farms Chicken Breast**, Stuffed with Spinach & Parmesan, Natural Sauce 24.95
- Oscar Style Any Steak Additional 15.95** **Sauces:** Horseradish Cream 1.95 , Au Poivre 1.95
Roots Sauce (no charge)

SIDES

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| Classic Whipped Potatoes 6.95 | Local Herb Roasted Mushrooms 6.95 | Roasted Corn with Tomato, Basil, Onion 6.95 |
| Lobster Mashed Potatoes 16.95 | Green Beans, Almond Buerre Blanc 8.95 | Onion Rings 6.95 |
| Grilled Local Asparagus 7.95 | Broccoli Garlic & Oil 6.95 | Salt & Vinegar Fries 7.95 |
| Creamed Spinach 7.95 | Macaroni & Cheese 7.95 Add Lobster 16.95 | Pomme Frites or Sweet Potato Fries 6.95 |
| Spinach & Garlic 6.95 | Fried Baby Artichokes with sambal aioli 6.95 | Lobster Stuffed Yukon Gold Potatoes 14.95 |
| Cauliflower Gratin 7.95 | Potato & Andouille Sausage Hash 6.95 | Shaved Brussels Sprouts & Bacon 7.95 |
| | Blistered Shishito Peppers with sesame 7.95 | Potato Pancake 6.95 |

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
please make your server aware of any allergies or dietary restrictions



RootsSteakhouseMorristown



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