

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 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
Florida Stone Crab Claws, served with cocktail sauce & mustard sauce 32.95
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 or Clams, 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 15.⁹⁵
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, carrot, asparagus, green beans, black peppercorn buttermilk dressing 14.⁹⁵

SANDWICHES

All Sandwiches Served with Frites

- 10 oz. Root's 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
Seared 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, 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, roasted autumn vegetables, aromatic red wine reduction 17.95
Hook & Line Caught Maine Halibut, creamed corn, kale, smokey-spicy breadcrumbs 16.95
Seared Barnegat Sea Scallops, shaved fennel & asparagus salad, crispy pancetta, lemon-mint aioli 16.95
Grilled "Rare" Local Yellowfin Tuna, roasted peppers, fingerling potato confit, salsa verde 18.⁹⁵
Roots Cioppino & Grilled Swordfish, mussels, clams, jumbo shrimp, hearty tomato 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, Au Poivre, Hollandaise,
Roots Sauce (no charge), Béarnaise Sauces 1.95

SIDES

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| Classic Whipped Potatoes 6.95 | Local Herb Roasted Mushrooms 6.95 | Creamed Corn with Pearl 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 | Pomme Frites or Sweet Potato Fries 6.95 |
| Creamed Spinach 7.95 | Macaroni & Cheese 7.95 Add Lobster 16.95 | Twice Baked Potato 7.95 |
| Spinach & Garlic 6.95 | Fried Baby Artichokes with sambal aioli 6.95 | Shaved Brussels Sprouts & Bacon 7.95 |
| | Potato & Andouille Sausage Hash 6.95 | Cauliflower Gratin 7.95 |
| | Blistered Shishito Peppers 7.95 | |

please make your server aware of any allergies or dietary restrictions



RootsSteakhouseMorristown



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