

APPETIZERS

- Lobster Bisque**, diced vegetables, lobster 9.⁹⁵
- French Onion Soup**, melted cheese, crouton 7.⁹⁵
- New England Clam Chowder**, apple wood smoked bacon 7.⁹⁵
- P.E.I Mussels**, white wine, tarragon, chorizo, fennel, crostini 12.⁹⁵
- Rhode Island Crispy Calamari**, cherry peppers, roasted red pepper, “marinara” 13.⁹⁵
- Roasted Middleneck Clams Casino**, diced peppers, onions, smoked bacon 11.⁹⁵
- Yellowfin Tuna Tartare**, avocado, wasabi aioli, crispy wontons, ponzu sauce 14.⁹⁵
- Spicy Crispy Lobster**, cucumber, red onions, bell pepper & carrot slaw, siracha aioli 15.⁹⁵
- Middleneck Steamer Clams**, roasted garlic, white wine, butter, scallions 12.⁹⁵
- Seared Sesame Crusted Tuna**, mixed greens, wasabi, crispy wontons 14.⁹⁵
- Applewood Smoked Slab Bacon**, ridge valley maple syrup lacquer 12.⁹⁵
- Crispy Oysters “Rockefeller”** 14.⁹⁵

SALADS

- Caesar Salad**, garlic croutons, grana padano 9.⁹⁵
- Sliced Tomatoes & 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 Burrata Cheese**, heirloom tomato, grilled sourdough, basil pesto 14.⁹⁵
- Wedge of Iceberg Lettuce**, tomato, crispy red onions, bacon, blue cheese 10.⁹⁵
- Farmers Salad**, myerov farm greens, shaved apples, spiced walnuts, cow tipper cheese, red wine vinaigrette 10.⁹⁵

RAW BAR

- Chilled Seafood Platter**, lump crab, tuna tartare, shrimp cocktail, lobster, oysters 46.⁹⁵
- Stone Crab Claws** house made sauces, cocktail & mustard 32.⁹⁵
- Lobster Cocktail**, whole 1 1/4 lobster chilled, cocktail sauce 22.⁹⁵
- Iced Oysters of the Day**, half shell, by the half dozen 2.50 each
- 1/4 lb. Colossal Lump Crab Cocktail**, sliced avocado 15.⁹⁵
- Chilled Jumbo Shrimp**, cocktail sauce 15.⁹⁵

ENTRÉE SALADS

- Classic Chicken Caesar**, garlic croutons, grana padano 15.⁹⁵
- Maine Lobster Cobb Salad**, avocado, egg, bacon, tomato, parmesan, greens, lemon herb dressing 21.⁹⁵
- Pan-Seared Jumbo Shrimp Salad**, mixed greens, strawberries, almonds, feta, balsamic vinaigrette 18.⁹⁵
- Steakhouse Salad**, sliced 6 oz 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
- Steak & Arugula Salad**, sliced filet mignon, blue cheese, walnuts, apple, cider vinaigrette 18.⁹⁵
- Grilled Salmon**, cucumber, avocado, corn, shaved carrots, greens, balsamic soy 15.⁹⁵
- Chopped Chicken Salad**, romaine, iceberg, cucumber, tomato, corn, feta cheese, bacon, creamy black peppercorn dressing 14.⁹⁵

SANDWICHES

All Sandwiches are Served with Frites

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

10 oz Root's Special Blend Burger, cow tipper cheese, bacon, lettuce, tomato Roots Steak Sauce aioli 15.⁹⁵

Goffle Farm's Crispy Chicken Sandwich, heirloom tomatoes, pickled jalapenos, grilled red onion, cajun aoli 16.⁹⁵

Grilled Vegetable Wrap, cow tipper cheese, roasted red peppers, asparagus, sliced tomato, herb aioli 13.⁹⁵

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

Root's Fried Shrimp Scampi, garlic, butter, white wine 16.95

Grilled Spicy "Rare" Tuna, roasted peppers, fingerling potato confit, salsa verde 18.95

Pan Seared Salmon, roasted autumn vegetables, aromatic red wine reduction 17.95

Hook & Line Caught Nova Scotia Halibut, creamed corn, kale, smokey-spicy breadcrumbs 18.95

Roots Cioppino & Grilled Swordfish, mussels, clams, jumbo shrimp, hearty tomato broth 18.95

Seared Sea Scallops, shaved fennel & asparagus salad, crispy pancetta, lemon-mint aioli 16.95

Grilled Mahi Mahi, parsnip puree, roasted mushrooms, crispy artichokes 18.95

9 oz. South African Lobster Tail, served broiled or steamed 46.95

Live Maine Lobsters 2-3 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

Spicy Barbeque Baby Back Pork Ribs, iceberg wedge, blue cheese 14.95

Local Goffle Farms Chicken Breast, stuffed with spinach & parmesan, natural sauce 24.95

Sauces: Horseradish Cream, Au Poivre, Hollandaise, Roots Sauce (no charge), Béarnaise Sauces 1.95

Oscar Style Any Steak Additional 15.95

SIDES

Classic Whipped Potatoes 6.95

Lobster Mashed Potatoes 16.95

Grilled Local Asparagus 7.95

Creamed Spinach 7.95

Spinach & Garlic 6.95

Fried Baby Artichokes 6.95

Local Herb Roasted Mushrooms 6.95

Green Beans, Almondine 8.95

Broccoli Garlic & Oil 6.95

Macaroni & Cheese 7.95 Add Lobster 16.95

Potato & Chorizo Hash 6.95

Roasted Corn Tomato, Basil, Onion 6.95

Onion Rings 6.95

Pommes Frites or Sweet Potato Fries 6.95

Blistered Shishito Peppers 6.95

Sautéed Onions 6.95

Shaved Brussels Sprouts bacon 7.95

please make your server aware of any allergies or dietary restrictions



RootsSteakhouse