

APPETIZERS

- Lobster Bisque**, diced vegetables, lobster 9.⁹⁵
French Onion Soup, melted cheese, crouton 8.⁹⁵
New England Clam Chowder, bacon, oyster crackers, & scallions 8.95
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 10.⁹⁵
Wedge of Iceberg Lettuce, tomato, crispy red onions, bacon, blue cheese 11.⁹⁵
Sliced Jersey Tomato & Mozzarella, basil, extra virgin olive oil, sea salt 12.⁹⁵
Heirloom Tomato Salad, shaved red onion, crumbled blue cheese, olive oil 12.⁹⁵
Arugula Salad, spicy walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 10.⁹⁵
Artisan Hand Made Burratta Cheese, Heirloom Tomato, Grilled Bread, Balsamic, Basil Pesto 14.⁹⁵

RAW BAR

- Chilled Seafood Platter**, lump crab, tuna tartare, shrimp cocktail, oysters, lobster tail & claw 46.95
Lobster Cocktail, Whole 1 1/4 Lobster Chilled, Cocktail Sauce 23.95
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, goat cheese, 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, 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**, swiss cheese, 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, 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**, roasted seasonal vegetables, aromatic red wine reduction 17.95
- Seared Barnegat Sea Scallops**, shaved fennel, asparagus, 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
- Roasted Mahi Mahi**, parsnip puree, crispy artichokes, roasted mushrooms 16.⁹⁵
- 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** 37.95
- 16 oz. **Prime NY Strip Steak** 43.95
- 24 oz **Dry Aged T-Bone** 44.95
- 12 oz. **Filet Mignon** 40.95
- 8 oz. **Petit Filet Mignon** 35.95
- 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** 34.95
- Local Goffle Farms Chicken Breast**, Stuffed with Spinach & Parmesan, Natural Sauce 25.95
- 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 | Green Beans, Almond Buerre Blanc 8.95 | Creamed Corn with Pearl Onion 6.95 |
| Lobster Mashed Potatoes 16.95 | Broccoli Garlic & Oil 6.95 | Onion Rings 6.95 |
| Grilled Local Asparagus 8.95 | Macaroni & Cheese 7.95 Add Lobster 16.95 | Pomme Frites or Sweet Potato Fries 6.95 |
| Creamed Spinach 7.95 | Potato & Andouille Sausage Hash 6.95 | Shaved Brussels Sprouts & Bacon 7.95 |
| Spinach & Garlic 6.95 | Blistered Shishito Peppers with sesame 7.95 | Roasted Fingerlings 6.95 |
| Cauliflower Gratin 7.95 | | Local Herb Roasted Mushrooms 6.95 |
| Twice Baked Potato 8.95 | | |

*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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