

## APPETIZERS

- Lobster Bisque**, diced vegetables, lobster 9.<sup>95</sup>
- French Onion Soup**, melted cheese, crouton 8.<sup>95</sup>
- New England Clam Chowder**, apple wood smoked bacon 8.<sup>95</sup>
- P.E.I Mussels**, white wine, tarragon, chorizo, fennel, crostini 12.<sup>95</sup>
- Rhode Island Crispy Calamari**, cherry peppers, roasted red pepper, "marinara" 13.<sup>95</sup>
- Roasted Middleneck Clams Casino**, diced peppers, onions, smoked bacon 11.<sup>95</sup>
- Yellowfin Tuna Tartare**, avocado, wasabi aioli, crispy wontons, ponzu sauce 14.<sup>95</sup>
- Spicy Crispy Lobster**, cucumber, red onions, bell pepper & carrot slaw, siracha aioli 15.<sup>95</sup>
- Middleneck Steamer Clams**, roasted garlic, white wine, butter, scallions 12.<sup>95</sup>
- Seared Sesame Crusted Tuna**, mixed greens, wasabi, crispy wontons 14.<sup>95</sup>
- Applewood Smoked Slab Bacon**, ridge valley maple syrup lacquer 12.<sup>95</sup>
- Crispy Oysters "Rockefeller"** 14.<sup>95</sup>

## SALADS

- Caesar Salad**, garlic croutons, grana padano 10.<sup>95</sup>
- Sliced Heirloom Tomatoes & Mozzarella**, basil, extra virgin olive oil, sea salt 12.<sup>95</sup>
- Arugula Salad**, spicy walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 10.<sup>95</sup>
- Artisan Hand Made Burrata Cheese**, heirloom tomato, grilled sourdough, basil pesto 14.<sup>95</sup>
- Assorted Baby Greens**, baby tomatoes, cucumber, carrot, balsamic vinaigrette 9.95
- Wedge of Iceberg Lettuce**, tomato, crispy red onions, bacon, blue cheese 11.<sup>95</sup>
- Farmers Salad**, myerov farm greens, shaved apples, spiced walnuts, cow tipper cheese, red wine vinaigrette 10.<sup>95</sup>

## RAW BAR

- Chilled Seafood Platter**, lump crab, tuna tartare, shrimp cocktail, lobster, oysters 46.<sup>95</sup>
- Lobster Cocktail**, whole 1 1/4 lobster chilled, cocktail sauce 23.<sup>95</sup>
- Iced Oysters of the Day**, half shell, by the half dozen 2.50 each
- 1/4 lb. Colossal Lump Crab Cocktail**, sliced avocado 15.<sup>95</sup>
- Chilled Jumbo Shrimp**, cocktail sauce 15.<sup>95</sup>

## ENTRÉE SALADS

- Classic Chicken Caesar**, garlic croutons, grana padano 15.<sup>95</sup>
- Maine Lobster Cobb Salad**, avocado, egg, bacon, tomato, parmesan, greens, lemon herb dressing 21.<sup>95</sup>
- Pan-Seared Jumbo Shrimp Salad**, mixed greens, strawberries, almonds, feta, balsamic vinaigrette 18.<sup>95</sup>
- Steakhouse Salad**, sliced 6 oz prime NY strip, iceberg wedge, crispy red onions, bacon, blue cheese 21.<sup>95</sup>
- Colossal Crab Louis**, colossal crab, egg, capers, plum tomato, romaine, thousand island dressing 15.<sup>95</sup>
- Steak & Arugula Salad**, sliced filet mignon, blue cheese, walnuts, apple, cider vinaigrette 18.<sup>95</sup>
- Grilled Salmon**, cucumber, avocado, corn, shaved carrots, greens, balsamic soy 15.<sup>95</sup>
- Chopped Chicken Salad**, romaine, iceberg, cucumber, tomato, corn, feta cheese, bacon, creamy black peppercorn dressing 14.<sup>95</sup>

## SANDWICHES

All Sandwiches are Served with Frites

**Kobe Sliders**, 3 ways, caramelized onions, mozzarella, mushrooms 19.<sup>95</sup>

**Lobster Roll**, freshly shelled 1 1/4 lb lobster, herb mayo, brioche roll 18.<sup>95</sup>

**Seared Rare Sesame Tuna "burger,"** cucumber, wasabi aioli, tomato, fried onion, arugula 16.<sup>95</sup>

**10 oz Root's Special Blend Burger**, cow tipper cheese, bacon, lettuce, tomato, Roots Steak Sauce aioli 15.<sup>95</sup>

**Goffle Farm's Crispy Chicken Sandwich**, heirloom tomatoes, pickled jalapenos, grilled red onion, cajun aioli 16.<sup>95</sup>

**Grilled Vegetable Wrap**, cow tipper cheese, roasted red peppers, asparagus, sliced tomato, herb aioli 13.<sup>95</sup>

**Slow Roasted Prime Rib Cheese Steak**, onions, peppers, cheddar, American cheese, brioche roll 14.<sup>95</sup>

**Shaved Prime Rib Sandwich**, served chilled, horseradish mayonnaise, hot au jus 14.<sup>95</sup>

**Prime NY Strip Steak Sandwich**, swiss cheese, mushrooms, onions,

Root's Homemade Steak Sauce, pretzel roll 21.<sup>95</sup>

## SEAFOOD

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

**Colossal Lump Crab Cake**, lemon, tartar sauce 14.95

**Grilled Spicy "Rare" Tuna**, roasted bell peppers, wasabi aioli 18.95

**Pan Seared Salmon**, sweet soy glazed, scallions, black and white sesame seeds 17.95

**Hook & Line Caught Nova Scotia Halibut**, herb crusted, lemon dill beurre blanc 18.95

**Grilled Swordfish**, asparagus, lemon parsley compound butter 18.95

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

**Broiled Red Snapper**, Shaved Fennel, Micro Greens, Grapefruit Suprême Salad 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** 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

**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 25.95

**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**,  
herbed breadcrumbs and grana

Padano cheese 8.95

**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

6/1/18