

APPETIZERS

- French Onion Soup *gruyère & croutons* 10.95
- Lobster Bisque *asparagus, potatoes, lobster, chives* 13.95
- Maine Lobster Bites *lemon, garlic, beurre blanc, gruyère, bread crumbs* 24.95
- NJ Burrata *heirloom tomato, grilled bread, balsamic, basil pesto* 16.95
- Yellowfin Tuna Tartare *crushed avocado, crispy wontons, wasabi cream, ponzu, sesame seeds* 20.95
- Rhode Island Crispy Calamari *cherry peppers & roasted red pepper “marinara”* 18.95
- Crispy Wagyu Dumplings *honey sambal & stone mustard* 21.95
- Roots Crispy Shrimp Scampi *garlic butter & white wine* 19.95
- Spicy Fall Off The Bone Ribs *baby back pork ribs* 17.95
- Colossal Lump Crab Cake *lemon & tartar sauce* 25.95
- Applewood Smoked Slab Bacon *maple glaze* 15.95

RAW BAR

- Chilled Jumbo Shrimp *cocktail sauce* 19.95
- Snow Crab Claws *mustard & cocktail sauces* 23.95
- Local East Coast Oysters *half shell, by the half dozen* 18.95
- Lobster Cocktail *whole 1 1/4 lobster chilled, cocktail sauce* 31.95
- 1/4 lb Colossal Lump Crab Cocktail *sliced avocado, mustard & cocktail sauces* 23.95
- Chilled Seafood Platter (2/4/6/8) *lobster, oysters, shrimp cocktail, tuna tartare, snow crab claws* MP

SALADS

- Chicken Caesar Salad *garlic croutons & grana padano* 21.95
- Wedge Of Iceberg Lettuce *tomato, crispy red onions, bacon, blue cheese* 15.95
- Steak & Arugula Salad *sliced 4oz filet, shaved apples, walnuts, crumbled blue cheese, apple cider vinaigrette* 26.95
- Steakhouse Salad *sliced 6 oz filet, wedge, crispy onions, bacon, blue cheese* 26.95
- Seared Salmon Salad *arugula, cucumber, avocado, shaved carrots, apple cider vinaigrette* 21.95
- Lobster Salad *mixed greens, avocado, bacon, tomato, grana padano, lemon herb dressing* 34.95
- Chopped Salad *romaine, iceberg, tomato, corn, broccoli, carrot, feta, cucumber, asparagus, black peppercorn dressing* 15.95

STEAKS

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| 12 oz | Petite Prime Ny Strip Steak | 49.95 |
| 16 oz | Prime Ny Strip Steak | 54.95 |
| 8 oz | Petit Filet Mignon | 49.95 |
| 12 oz | Filet Mignon | 59.95 |
| 20 oz | Dry Aged Cowboy Steak | 59.95 |
| 16 oz | Prime Ribeye Steak | 59.95 |
| 42 oz | Prime Porterhouse Steak for Two | MP |

SEAFOOD

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| East Coast Halibut
<i>herb-crusted, dill, capers, beurre blanc</i> | 40.95 |
| Horseradish-Crusted Faroe Island Salmon
<i>horseradish cream sauce & asparagus</i> | 35.95 |
| Pan Seared Sea Scallops
<i>creamy mushroom risotto, crispy maitake mushrooms</i> | 38.95 |

ENTREES

- The Ultimate Roots Trio *filet slider with crispy onions & horseradish cream, half lobster roll & lobster bisque or french onion* 28.95
- The Roots Express Lunch *choice of filet slider or half lobster roll, cup of lobster bisque or french onion, and a homestead salad* 20.95
- Kobe Sliders *caramelized onions, cheddar cheese, frites* 20.95
- Steakhouse Cheddar Burger *cheddar, lettuce, tomato, pickles, frites* 23.95
- Open-Faced Colossal Crab Cake Sandwich *tartar sauce & Old Bay frites* 27.95
- Crispy Chicken Sandwich *roots slab bacon, beefsteak tomato, lettuce, mayo, frites* 19.95
- Roots Steak Sandwich *filet mignon, horseradish cream, arugula, crispy onion rings, onion au jus, brioche roll, frites* 26.95
- Maine Style Lobster Roll *herb mayo, brioche roll, old bay frites* 29.95
- Connecticut Style Lobster Roll *warmed with melted butter, chives, brioche roll, old bay frites* 29.95

SIDES

- Onion Rings 10.95
- Pomme Frites 10.95
- Truffle Pommes Frites 13.95
- Potatoes Au Gratin 11.95
- Colossal Loaded Baked Potato 10.95
- Classic Whipped Potatoes 10.95

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| Our Famous Mac & Cheese 10.95 |
| Truffle Macaroni & Cheese 18.95 |
| Lobster Macaroni & Cheese 29.95 |
| Creamed Corn 10.95 |
| <i>sweet corn puree, roasted corn, pearl onions</i> |
| Brussels Sprouts 10.95 |
| <i>honey sambal, bacon, scallions</i> |

- Roasted Asparagus 11.95
- lemon aioli, parmesan, bread crumbs*
- Broccoli Garlic & Oil 10.95
- Roasted Wild Mushrooms 10.95
- shiitake, oyster, white button, herb oil*
- Creamed Spinach 10.95

Our menu may contain common allergens. Please inform our staff of any allergies or dietary restrictions before ordering as cross-contamination may occur in our kitchen. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness

BOTTLED WINES

Champagne			Other Worldly Reds		
101	Dom Pérignon, Brut, FR ‘15	533	929	Barolo, Damilano ‘ <i>Lecinquevigne</i> ’, IT ‘21	90
107	Laurent Perrier, Cuvée Rosé, Brut, FR NV	252	919	Amarone, Santi, IT ‘18	94
104	Veuve Clicquot, Brut, FR NV	166	905	Brunello di Montalcino, Altesino Riserva, IT ‘17	252
105	Billecart-Salmon, Brut, FR NV	126	940	Brunello di Montalcino, Casanova di Neri, IT ‘20	154
Chardonnay			926	Super Tuscan, Casa Raia ‘ <i>Bevilo</i> ’, IT ‘18	79
201	Cakebread, Napa ‘23	113	916	Super Tuscan, Sassicaia, IT ‘20	599
205	Groth, Napa ‘22	97	921	Super Tuscan, Ca’Marcanda by Angelo Gaja, IT ‘23	118
207	Bezel by Cakebread, CA ‘23	73	913	Super Tuscan, Tignanello, IT ‘21	310
209	Chablis, Domaine du Colombier ‘ <i>Fourchaume</i> ’, FR ‘23	76	903	Malbec, Bramare by Paul Hobbs, AR ‘22	94
202	Duckhorn, Napa ‘23	91	922	Tempranillo, CVNE ‘ <i>Gran Reserva</i> ’, Rioja, ES ‘18	71
215	Rombauer, Napa ‘23	109	910	Châteauneuf-du-Pape, Vieux Telegraph, FR ‘21	232
222	Puligny-Montrachet, Jean Pascal, Burgundy FR ‘22	193	906	Petite Sirah, Stags’ Leap Winery, Napa ‘20	80
Sauvignon Blanc			927	Châteauneuf-du-Pape, Roger Sabon ‘ <i>Les Olivets</i> ’, FR ‘21	90
301	Cloudy Bay, Marlborough, NZ ‘24	76	939	Bordeaux, Chateau Eyrins, Margaux, FR ‘20	122
309	Whitehaven, Marlborough, NZ ‘24	48	Cabernet Sauvignon		
306	Spottswoode, Napa ‘22	94	501	Caymus, Napa ‘22	252
302	Sancerre, Comte Lafond, Loire Valley, FR ‘23	87	502	Caymus, ‘ <i>Special Selection</i> ’, Napa ‘18	483
314	Sancerre, La Porte Blanche, Loire Valley, FR ‘23	65	544	Darioush, Napa ‘20	222
Worldly Whites & Rosé			515	Paul Hobbs ‘ <i>Crossbarn</i> ’, Napa ‘21	113
404	Riesling, Nik Weis, Kabinett, Mosel, GER ‘20	53	504	Far Niente, Napa ‘22	214
402	Riesling, JJ Prum, Spatlese, GER ‘17	93	579	Grace Family ‘ <i>Reliquus</i> ’, Napa ‘21	219
401	Pinot Grigio, Livio Felluga, IT ‘23	75	553	Mt. Veeder, Napa ‘22	131
411	Pinot Grigio, Terlato, IT ‘23	54	505	Fortunate Son ‘ <i>The Dreamer</i> ’ by Hundred Acre, Napa ‘21	273
405	Soave, Pieropan, IT ‘19	62	522	Stag’s Leap ‘ <i>Artemis</i> ’, Napa ‘21	168
Pinot Noir			538	Harlan ‘ <i>The Mascot</i> ’, Napa ‘20	282
751	Etude, Napa ‘22	95	562	Hundred Acre ‘ <i>Morgan’s Way</i> ’, Napa ‘19	1208
752	Belle Glos ‘ <i>Las Alturas</i> ’, Santa Barbara, CA ‘22	126	525	Faust, Napa ‘22	157
764	Gevrey-Chambertin, Pierre Brisset, Burgundy, FR ‘17	228	520	Silver Oak, Alexander Valley, CA ‘20	266
763	Gevrey-Chambertin, Domaine Faiveley, Burgundy, FR ‘20	190	521	Silver Oak, Napa ‘18	357
769	Wentworth ‘ <i>Nash Mill Vineyard</i> ’, Anderson Valley, CA ‘22	140	509	Jordan, Alexander Valley, CA ‘20	152
768	Penner Ash, Willamette Valley, OR ‘21	168	514	Paul Hobbs, Napa ‘18	239
756	Trisaetum, Willamette Valley, OR ‘22	68	523	Spottswoode, Napa ‘20	492
Merlot, Zinfandel, Syrah			560	PlumpJack, Napa ‘21	403
602	Merlot, Northstar, Columbia Valley, WA ‘21	79	569	Schrader ‘ <i>Double Diamond</i> ’, Napa ‘21	250
608	Merlot, Markham ‘ <i>Six Stack</i> ’, Napa ‘21	65	519	Shafer ‘ <i>One Point Five</i> ’, Napa ‘21	242
709	Zinfandel, Turley ‘ <i>Juvenile</i> ’, CA ‘23	70	524	Groth, Napa ‘22	170
715	Crozes Hermitage, Louis Barruol ‘ <i>Tiercerolles</i> ’, FR ‘21	88	506	Quilt, Napa ‘22	126
Blends			554	Owen Roe, Yakima Valley, WA ‘21	86
806	The Prisoner, Napa ‘22	139	567	Harper Oak, Sonoma, CA ‘23	66
822	Trefethen, ‘ <i>Dragon’s Tooth</i> ’, Napa ‘21	95	Magnums		
815	Dominus, Napa ‘18	649	1004	Cabernet, Silver Oak, Napa ‘18	561
813	Bond ‘ <i>Melbury</i> ’, Napa ‘16	1575	1015	Cabernet, Quilt, Napa ‘21	252
818	Silver Oak ‘ <i>Timeless</i> ’, Napa ‘20	322	1013	Cabernet, Caymus, Napa ‘21	415
827	Collina Dalla Valle, Napa ‘21	227	1005	Cabernet, Stag's Leap ‘ <i>Artemis</i> ’, Napa '21	292
816	Opus One, Napa ‘21	656	1018	Super Tuscan, Tignanello, IT ‘20	746