

APPETIZERS

- French Onion Soup gruyère, croutons 10.95
- Lobster Bisque asparagus, lobster, chives 13.95
- Colossal Lump Crab Cake lemon, tarter sauce 25.95
- Kobe Sliders caramelized onions, cheddar 20.95
- NJ Burrata tomato, garlic crostini, balsamic pesto 16.95
- Maine Lobster Bites lemon garlic, beurre blanc, gruyere, bread crumbs 24.95
- 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 Beef Dumplings honey sambal, mustard sauce 21.95
- Roots Crispy Shrimp Scampi garlic butter, white wine 19.95
- Spicy Fall Off The Bone Ribs baby back pork ribs 17.95
- Applewood Smoked Slab Bacon maple glaze 15.95

RAW BAR

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

SALADS

- Caesar Salad garlic croutons, grana padano cheese 15.95
- Arugula Salad spiced candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 15.95
- Chopped Salad iceberg, romaine, tomato, broccoli, corn, carrots, feta, cucumber, asparagus, black peppercorn dressing 15.95
- Heirloom Tomato Salad heirloom tomato, creamy Italian vinaigrette, blue cheese, red onion, garlic croutons, basil 13.95
- Wedge of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 15.95

STEAKS

- 12 oz. Petite Prime NY Strip Steak 49.95
- 16 oz. Prime NY Strip Steak 54.95
- 8 oz. Petite 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
- Beef Wellington filet mignon, mushroom, asparagus, hollandaise sauce (limited availability) 52.95
- Roots Tailors Plate 47.95
- A surf & turf of petite cut filet mignon (6 oz) & two jumbo shrimp with a scampi butter sauce
- Roots Chicken Parm 31.95

ADDITIONS

- Lobster & Cherry Peppers 20.95
- Jumbo Shrimp 6.95 each
- Blue Cheese Crust 4.95
- Oscar Style 23.95
- “Classic” Peppercorn Crust (complimentary)

SAUCES 3.95 each

- Au Poivre
- Béarnaise
- Hollandaise
- Horseradish Cream
- Truffle Aioli

SEAFOOD

- 9 oz. South African Lobster Tail served broiled or steamed (Current MP)
- East Coast Halibut herb-crusteD, dill, capers, beurre blanc 40.95
- Pan Seared Sea Scallops creamy mushroom risotto, crispy maitake mushrooms 38.95
- Horseradish Crusted Faroe Island Salmon horseradish cream sauce and asparagus 35.95
- True Dover Sole pan seared fillet, served in a Meuniere sauce (Limited availability Thursday - Saturday) 64.95
- Considered a delicacy, this fish is shipped directly from the Strait of Dover to ensure the mild and sweet flavor profile

SIDES

- Pommes Frites 10.95
 - Truffle Pommes Frites 13.95
 - Classic Whipped Potatoes 10.95
 - Roasted Asparagus
 - lemon aioli, parmesan, bread crumbs 11.95
 - Brussels Sprouts, honey sambal, bacon & scallions 10.95
 - Onion Rings 10.95
- Our Famous Mac & Cheese
 - Original 10.95
 - Truffle Mac & Cheese 18.95
 - Lobster Mac & Cheese 29.95
- Colossal Loaded Baked Potato 10.95
 - Creamed Spinach 10.95
 - Roasted Wild Mushrooms shitake, oyster, white mushrooms herb oil 10.95
 - Broccoli Garlic & Oil 10.95
 - Potatoes Au Gratin 11.95
 - Creamed Corn, pearl onions 10.95