

APPETIZERS

NOW IN SEASON!

Stone Crab Claws mustard sauce & cocktail sauce (limited availability) Current MP

- French Onion Soup gruyère & croutons 10.95
- Lobster Bisque asparagus, potatoes, lobster, chives 13.95
- Kobe Sliders caramelized onions & Vermont cheddar 20.95
- NJ Burrata heirloom tomato, grilled bread, balsamic, basil pesto 16.95
- Maine Lobster Bites lemon, garlic, beurre blanc, gruyère, 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 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

- Caesar Salad garlic croutons & grana padano 15.95
- Wedge Of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 15.95
- Arugula Salad spicy 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

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

ADDITIONS

"Classic" Peppercorn Crust (complimentary)	
Blue Cheese Crust	4.95
Jumbo Shrimp (each)	6.95
Lobster & Cherry Peppers	20.95
Oscar Style	23.95
colossal crab, asparagus, hollandaise	
Sauces (each)	3.95
au poivre, béarnaise, hollandaise or horseradish cream	

SEA

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

LAND

- Beef Wellington (limited availability) filet mignon, mushrooms, asparagus, hollandaise 52.95
- Roots Tailors Plate a surf & turf of petite 6 oz filet, two jumbo shrimp with a scampi butter sauce 47.95
- Roots Chicken Parm red pepper marinara, parmesan, creamy burrata 31.95

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

- Our Famous Mac & Cheese 10.95
- Truffle Macaroni & Cheese 18.95
- Lobster Macaroni & Cheese 29.95

- Creamed Corn 10.95
- sweet corn puree, roasted corn, pearl onions
- Brussels Sprouts 10.95
- honey sambal, bacon, scallions

- 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

101	Dom Pérignon, Brut, FR ‘15
107	Laurent Perrier, Cuvée Rosé, Brut, FR NV
104	Veuve Clicquot, Brut, FR NV
105	Billecart-Salmon, Brut, FR NV

Chardonnay

201	Cakebread, Napa ‘23
204	Far Niente, Napa ‘23
205	Groth, Napa ‘22
207	Bezel by Cakebread, CA ‘23
209	Chablis, Domaine du Colombier ‘ <i>Fourchaume</i> ’, FR ‘23
202	Duckhorn, Napa ‘23
215	Rombauer, Napa ‘23
222	Puligny-Montrachet, Jean Pascal, Burgundy FR ‘22

Sauvignon Blanc

301	Cloudy Bay, Marlborough, NZ ‘24
309	Whitehaven, Marlborough, NZ ‘24
306	Spottswoode, Napa ‘22
302	Sancerre, Comte Lafond, Loire Valley, FR ‘23
314	Sancerre, La Porte Blanche, Loire Valley, FR ‘23

Worldly Whites & Rosé

404	Riesling, Nik Weis, Kabinett, Mosel, GER ‘20
402	Riesling, JJ Prum, Spatlese, GER ‘17
401	Pinot Grigio, Livio Felluga, IT ‘23
411	Pinot Grigio, Terlato, IT ‘23
405	Soave, Pieropan, IT ‘19

Pinot Noir

751	Etude, Napa ‘22
752	Belle Glos ‘ <i>Las Alturas</i> ’, Santa Barbara, CA ‘22
764	Gevrey-Chambertin, Pierre Brisset, Burgundy, FR ‘17
763	Gevrey-Chambertin, Domaine Faiveley, Burgundy, FR ‘20
769	Wentworth ‘ <i>Nash Mill Vineyard</i> ’, Anderson Valley, CA ‘22
768	Penner Ash, Willamette Valley, OR ‘21
756	Trisaetum, Willamette Valley, OR ‘22

Merlot, Zinfandel, Syrah

602	Merlot, Northstar, Columbia Valley, WA ‘21
603	Merlot, Pride Mountain Vineyards, Napa ‘20
608	Merlot, Markham ‘ <i>Six Stack</i> ’, Napa ‘21
709	Zinfandel, Turley ‘ <i>Juvenile</i> ’, CA ‘23
715	Crozes Hermitage, Louis Barruol ‘ <i>Tiercerolles</i> ’, FR ‘21

Blends

806	The Prisoner, Napa ‘22
822	Trefethen, ‘ <i>Dragon’s Tooth</i> ’, Napa ‘21
815	Dominus, Napa ‘18
813	Bond ‘ <i>Melbury</i> ’, Napa ‘16
818	Silver Oak ‘ <i>Timeless</i> ’, Napa ‘20
827	Collina Dalla Valle, Napa ‘21
816	Opus One, Napa ‘21

Other Worldly Reds

533	929	Barolo, Damilano ‘ <i>Lecinquevigne</i> ’, IT ‘21	90
252	919	Amarone, Santi, IT ‘18	94
166	905	Brunello di Montalcino, Altesino Riserva, IT ‘17	252
126	940	Brunello di Montalcino, Casanova di Neri, IT ‘20	154
	926	Super Tuscan, Casa Raia ‘ <i>Bevilo</i> ’, IT ‘18	79
113	916	Super Tuscan, Sassicaia, IT ‘20	599
162	921	Super Tuscan, Ca’Marcanda by Angelo Gaja, IT ‘23	118
97	913	Super Tuscan, Tignanello, IT ‘21	310
73	903	Malbec, Bramare by Paul Hobbs, AR ‘22	94
76	922	Tempranillo, CVNE ‘ <i>Gran Reserva</i> ’, Rioja, ES ‘18	71
91	910	Châteauneuf-du-Pape, Vieux Telegraph, FR ‘21	232
109	906	Petite Sirah, Stags’ Leap Winery, Napa ‘20	80
193	927	Châteauneuf-du-Pape, Roger Sabon ‘ <i>Les Olivets</i> ’, FR ‘21	90
	939	Bordeaux, Chateau Eyrins, Margaux, FR ‘20	122

Cabernet Sauvignon

	501	Caymus, Napa ‘22	252
	502	Caymus, ‘ <i>Special Selection</i> ’, Napa ‘18	483
	544	Darioush, Napa ‘20	222
	515	Paul Hobbs ‘ <i>Crossbarn</i> ’, Napa ‘21	113
53	504	Far Niente, Napa ‘22	214
93	579	Grace Family ‘ <i>Reliquus</i> ’, Napa ‘21	219
75	553	Mt. Veeder, Napa ‘22	131
54	505	Fortunate Son ‘ <i>The Dreamer</i> ’ by Hundred Acre, Napa ‘21	273
62	522	Stag’s Leap ‘ <i>Artemis</i> ’, Napa ‘21	168
	538	Harlan ‘ <i>The Mascot</i> ’, Napa ‘20	282
95	562	Hundred Acre ‘ <i>Morgan’s Way</i> ’, Napa ‘19	1208
126	525	Faust, Napa ‘22	157
228	520	Silver Oak, Alexander Valley, CA ‘20	266
190	521	Silver Oak, Napa ‘18	357
140	509	Jordan, Alexander Valley, CA ‘20	152
168	514	Paul Hobbs, Napa ‘18	239
68	523	Spottswoode, Napa ‘20	492
	560	PlumpJack, Napa ‘21	403
79	569	Schrader ‘ <i>Double Diamond</i> ’, Napa ‘21	250
130	519	Shafer ‘ <i>One Point Five</i> ’, Napa ‘21	242
65	524	Groth, Napa ‘22	170
70	506	Quilt, Napa ‘22	126
88	554	Owen Roe, Yakima Valley, WA ‘21	86
	567	Harper Oak, Sonoma, CA ‘23	66

Magnums

1004	Cabernet, Silver Oak, Napa ‘18	561
1015	Cabernet, Quilt, Napa ‘21	252
1013	Cabernet, Caymus, Napa ‘21	415
1005	Cabernet, Stag's Leap ‘ <i>Artemis</i> ’, Napa '21	292
1018	Super Tuscan, Tignanello, IT ‘20	746

Vintages and Availability Subject to Change 10.21.2025