

APPETIZERS
NOW IN SEASON!

- Stone Crab Claws** *mustard sauce & cocktail sauce (limited availability)* Current MP
- French Onion Soup *gruyère & croutons* 10.95
- New England Clam Chowder *bacon crumbles, brioche croutons, parsley* 13.95
- NJ Burrata *heirloom tomato, baguette, balsamic, basil pesto* 16.95
- Crispy Wagyu Dumplings *honey sambal & mustard sauces* 19.95
- Yellowfin Tuna Tartare* *avocado, crispy wontons, wasabi cream, ponzu, sesame seeds* 20.95
- Colossal Lump Crab Cake *lemon & tartar sauce* 25.95
- Rhode Island Crispy Calamari *cherry peppers & roasted red pepper “marinara”*18.95
- Spicy Fall Off The Bone Ribs *baby back pork ribs* 19.95
- Maine Lobster Bites *lemon garlic, beurre blanc, gruyere, bread crumbs* 24.95
- Applewood Smoked Slab Bacon *maple glaze* 15.95
- Roots Crispy Shrimp Scampi *garlic butter & white wine* 21.95

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* 19.95
- 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
- Warm Shrimp Salad *Spring mushrooms, avocado, tomato, Champagne vinaigrette* 27.95
- Wedge Of Iceberg Lettuce *tomato, crispy red onions, bacon, blue cheese* 15.95 *(with sliced filet \$11.95)*
- Steak & Arugula Salad *sliced filet, shaved apples, walnuts, crumbled blue cheese, apple cider vinaigrette* 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
- Heirloom Tomato Salad *heirloom tomato, creamy Italian vinaigrette, blue cheese, red onion, garlic croutons, basil* 13.95
- Katsu Salad *mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno (choice of Chicken or Cauliflower Milanese)* 24.95

STEAKS

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

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
Grilled Yellowfin Tuna <i>cooked rare, steakhouse fries, garden vegetable vinaigrette, basil</i>	38.95

ENTREES

- The Roots Express Lunch *choice of filet slider or half lobster roll, cup of clam chowder or french onion, and a homestead salad* 22.95
- The Ultimate Roots Trio *filet slider with crispy onions & horseradish cream, half lobster roll & clam chowder or french onion* 29.95
- Connecticut Style Lobster Roll *warmed with melted butter, chives, brioche roll, old bay frites* 29.95
- Kobe Sliders *caramelized onions, cheddar cheese, frites* 23.95
- Steakhouse Cheddar Burger *Roots steak sauce, cheddar, lettuce, tomato, pickles, frites* 23.95
- Open-Faced Colossal Crab Cake Sandwich *tartar sauce, lettuce, tomato, 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

SIDES

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

- Our Famous Mac & Cheese 10.95
- Lobster Macaroni & Cheese 29.95
- Onion Rings 10.95
- 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
- Sauteed Spinach & Garlic 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 & Rosé		
101	Dom Perignon, Brut, FR ‘15	533
102	Laurent Perrier, Rosé Champagne, Brut, FR NV	252
103	Veuve Clicquot, ‘Yellow Label’, Brut, FR NV	166
104	Louis Roederer ‘Cristal’, Brut ‘15	628
105	La Vieille Ferme, Sparkling Rosé, FR NV	61
106	Le Charmel, Rosé, Aix-en-Provence, FR ‘24	61

Chardonnay		
201	Cakebread, Napa ‘23	113
202	Duckhorn, Napa ‘23	91
203	Far Niente ‘Estate’, Napa ‘23	162
204	Bezel by Cakebread, CA ‘22	73
205	Rombauer, Carneros, CA ‘23	109
206	Chablis, Colombier ‘Fourchaume’, FR ‘23	67
207	Meursault, Miller-Cyrot, Burgundy, FR ‘23	163
208	Puligny-Montrachet, Olivier Leflaive, FR ‘23	216

Sauvignon Blanc		
301	Cloudy Bay, Marlborough, NZ ‘24	76
302	Sancerre, Comte Lafond ‘Grand Cuvee’, FR ‘22	140
305	Sancerre, Pascal Jolivet, FR ‘23	87
303	Spottswoode ‘Estate’, Napa ‘23	94
304	Whitehaven, Marlborough, NZ ‘24	48

Worldly Whites		
401	Pinot Grigio, Livio Felluga, IT ‘23	75
402	Pinot Grigio, Terlato, IT ‘23	54
403	Riesling, Nik Weis, Mosel, ER ‘23	53
404	Soave, Pieropan ‘Calvarino’, IT ‘23	62

Pinot Noir		
703	Belle Glos ‘Las Alturas’, Santa Barbara, CA ‘23	126
702	Etude, Carneros, CA ‘22	95
701	Penner Ash, Willamette Valley, OR ‘22	168
704	Adelsheim, Willamette Valley, OR ‘22	77
705	Gevrey-Chambertin, Louis Jadot, FR ‘22	198
706	Louis Latour, Marsannay, FR ‘22	69
707	Wentworth ‘Nash Mill Vineyard’, CA ‘22	140

Red Blends		
802	Silver Oak ‘Timeless’, Napa ‘20	322
804	Opus One, Napa ‘21	656
806	Bond ‘Melbury’, Napa ‘19	1050
805	Quintessa, Napa ‘21	525
807	Joseph Phelps ‘Insignia’, Napa ‘21	575
801	Trefethen, ‘Dragon’s Tooth’, Napa ‘21	95
803	The Prisoner, Napa ‘23	139

Worldly Reds		
909	Amarone, Santi, IT ‘18	94
907	Barolo, Damilano ‘Lecinquevigne’, IT ‘20	90
910	Bordeaux, Chateau de Sales, Pomerol, FR ‘19	92
906	Brunello di Montalcino, Altesino ‘Riserva’, IT ‘19	252
905	Brunello di Montalcino, Il Poggione, IT ‘19	143
911	Cabernet Franc, Raffault ‘Picasses’, Chinon, FR ‘19	61
903	Malbec, Bramare by Paul Hobbs, AR ‘22	94
912	Petite Sirah, Stag’s Leap, Napa ‘20	88
902	Super Tuscan, Ca’Marcanda by Gaja, IT ‘23	120
908	Super Tuscan, Sassicaia, IT ‘22	483
904	Chateauneuf-du-Pape, Vieux Telegraphe, FR ‘21	232
605	Merlot, Duckhorn ‘Three Palms’, Napa ‘21	231

Cabernet Sauvignon		
523	Caymus, Napa ‘22	252
508	Caymus, ‘Special Selection’, Napa ‘19	483
512	Favia, Napa ‘21	525
505	Darioush, Napa ‘21	222
502	Quilt, Napa ‘23	126
525	Duckhorn, Napa ‘21	182
513	Jordan, Alexander Valley, CA ‘20	156
514	Fortunate Son ‘The Dreamer’, Napa ‘21	273
503	Harlan Estate, Napa ‘21	3150
524	Silver Oak, Napa ‘19	357
528	Silver Oak, Alexander Valley, CA ‘19	266
527	Hundred Acre ‘Wraith’, Napa ‘21	1188
506	Plumpjack ‘Estate’, Napa ‘21	403
519	Shafer ‘Hillside Select’, Napa ‘19	553
509	Shafer ‘One Point Five’, Napa ‘22	242
504	Stag’s Leap ‘Artemis’, Napa ‘21	168
521	Groth, Napa ‘22	132
530	Harper Oak, Napa ‘23	66
501	Harlan ‘The Mascot’, Napa ‘20	282
520	Faust, Napa ‘22	154
510	Iconoclast by Chimney Rock, Napa ‘22	74
529	Crossbarn by Paul Hobbs, Napa ‘20	113
507	Mt. Veeder, Napa ‘22	131
526	Far Niente ‘Estate’, Napa ‘22	214
511	Spottswoode ‘Estate’, Napa ‘21	385

Magnums		
1005	Cabernet, Stag's Leap ‘Artemis’, Napa '21	292
1003	Cabernet, Silver Oak, Alexander Valley, CA ‘20	462
1004	Cabernet, Silver Oak, Napa ‘18	561
1016	Cabernet, Caymus, Napa ‘22	415

Vintages are subject to change 10.24