

APPETIZERS
NOW IN SEASON!

- Stone Crab Claws *(limited availability)* mustard & cocktail sauce 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
- Petite 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
- Heirloom Tomato Salad *heirloom tomato, creamy Italian vinaigrette, blue cheese, red onion, garlic croutons, basil* 13.95
- 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

STEAKS

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|-------|---------------------------------|-------|
| 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 |
| 20 oz | Prime Cowboy Steak | 59.95 |
| 42 oz | Prime Porterhouse Steak for Two | MP |

ADDITIONS

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| "Classic" Peppercorn Crust <i>(complimentary)</i> | |
| Lobster & Cherry Peppers | 20.95 |
| Jumbo Shrimp <i>(each)</i> | 6.95 |
| Blue Cheese Crust | 4.95 |
| Oscar Style <i>colossal crab, asparagus, hollandaise</i> | 23.95 |
| Sauces <i>(each)</i>
<i>au poivre, béarnaise, hollandaise, horseradish cream or truffle aioli</i> | 3.95 |
| Cowboy Butter | 4.95 |

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

SEA

- Pan Seared Scallops *creamy mushroom risotto & crispy maitake mushrooms* 38.95
- 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

SIDES

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|------------------------------------|---|---|
| Onion Rings 10.95 | Our Famous Mac & Cheese 10.95 | Roasted Asparagus 11.95
<i>lemon aioli, parmesan, bread crumbs</i> |
| Pomme Frites 10.95 | Truffle Mac & Cheese 18.95 | Broccoli Garlic & Oil 10.95 |
| Truffle Pommes Frites 13.95 | Lobster Mac & Cheese 29.95 | Roasted Wild Mushrooms 10.95
<i>shiitake, oyster, white button, herb oil</i> |
| Potatoes Au Gratin 11.95 | Creamed Corn 10.95
<i>sweet corn puree, roasted corn, pearl onions</i> | Creamed Spinach 10.95 |
| Colossal Loaded Baked Potato 10.95 | Brussels Sprouts 10.95
<i>honey sambal, bacon, scallions</i> | |
| Classic Whipped Potatoes 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 ‘12	533
104	Veuve Clicquot, Brut, FR NV	166
105	Billecart-Salmon, Brut, FR NV	126
107	Laurent Perrier, Cuvée Rosé, Brut, FR NV	252

Chardonnay

201	Cakebread, Napa ‘23	113
202	Duckhorn, Napa ‘22	91
204	Far Niente, Napa ‘23	162
207	Bazel By Cakebread, CA ‘23	73
209	Chablis, Colombier ‘Fourchaume’, Burgundy, FR ‘23	76
212	Kistler, ‘Les Noisetiers’ Sonoma Coast, CA ‘23	146
215	Rombauer, Carneros, Napa ‘23	109
222	Puligny-Montrachet, Jean Pascal, Burgundy, FR’22	193
223	Puligny-Montrachet, Arnaud Germain, Burgundy FR ‘22	168
225	Meursault, Miller-Cyrot, Burgundy, FR ‘23	175

Sauvignon Blanc

301	Cloudy Bay, Marlborough, NZ ‘24	76
302	Sancerre, Comte Lafond, Loire Valley, FR ‘23	87
309	Whitehaven, Marlborough, NZ ‘23	48
310	Cliff Lede, Napa ‘23	74
314	Ranga Ranga, Marlborough, NZ ‘24	61

Other Worldly Whites

401	Pinot Grigio, Livio Felluga, IT ‘22	75
411	Pinot Grigio, Terlato, IT ‘24	54
405	Soave Classico, Pieropan, IT ‘22	62
409	Albariño, Viñós Marinos ‘el Neptuno’, ES ‘23	48

Pinot Noir

751	Etude, Carneros, CA ‘22	95
752	Belle Glos ‘Las Alturas’, Santa Lucia, CA ‘22	126
755	Domaine Coillot, Burgundy, FR ‘20	131
756	Trisaetum, Willamette Valley, OR ‘22	68
763	Gevrey-Chambertin, Domaine Faiveley, Burgundy FR ‘20	190
768	Penner Ash, Willamette Valley, OR ‘22	168
769	Wentworth ‘Nash Mill Vineyard’, Anderson Valley, CA ‘22	140

Merlot, Zinfandel & Syrah

601	Merlot, Duckhorn ‘Three Palms Vineyard’, Napa ‘20	231
602	Merlot, Northstar, WA ‘21	79
603	Merlot, Pride, 'Mountain Vineyard' CA ‘20	130
715	Syrah, Crozes-Hermitage, Barruol ‘Tiercerolles’, FR ‘21	88
708	Zinfandel, Turley ‘Old Vines’, CA ‘22	70
912	Petite Sirah, Stags’ Leap Winery, Napa ‘20	80

Red Blends

802	Joseph Phelps ‘Insignia’, Napa ‘18	567
806	The Prisoner, Napa ‘22	139
813	Bond ‘Melbury’, Napa ‘16	1575
815	Dominus, Napa ‘19	649
816	Opus One, Napa ‘21	656
822	Trefethen, ‘Dragon’s Tooth’, Napa ‘22	95
824	Screaming Eagle ‘Second Flight’, Napa ‘13	1900

Other Worldly Reds

902	Cabernet Franc, Chateau de Targé, Loire Valley, FR ‘19	62
903	Malbec, Bramare by Paul Hobbs, Mendoza, AR ‘22	94
909	Châteauneuf-du-Pape, Château Beaucastel, FR ‘22	194
913	Brunello di Montalcino, Pieve Santa Restituta, Gaja, IT ‘20	224
916	Super Tuscan, Sassicaia, IT ‘22	599
919	Amarone, Santi, IT ‘18	94
921	Super-Tuscan ,Ca’Marcanda “Promis”, IT 23	118
922	Tempranillo, CVNE ‘Gran Reserva’, Rioja, ES ‘18	71
926	Super Tuscan, Casa Raia ‘Bevilo’, IT ‘18	79
927	Châteauneuf-du-Pape, Roger Sabon ‘Les Olivets’, FR ‘22	90
929	Barolo, Damilano ‘Lecinquevigne’, IT ‘20	90
930	Barolo, Coppo , IT ‘20	97
939	Bordeaux, Chateau Eyrins, Margaux, FR ‘22	122
940	Brunello di Montalcino, Casanova di Neri, IT ‘20	154

Cabernet Sauvignon

501	Caymus, Napa ‘22	252
502	Caymus, ‘Special Selection’, Napa ‘19	483
504	Far Niente, ‘Estate’, Napa ‘22	214
505	Fortunate Son ‘the Dreamer’ by 100 Acre, Napa ‘21	273
506	Quilt, Napa ‘22	126
507	Cliff Lede, Napa ‘22	149
509	Jordan, Alexander Valley, CA ‘20	156
514	Paul Hobbs ‘Coombsville’, Napa ‘21	239
515	Paul Hobbs ‘Crossbarn’, Napa ‘21	113
518	Shafer ‘Hillside Select’, Napa ‘19	788
519	Shafer ‘One Point Five’, Napa ‘21	242
520	Silver Oak, Alexander Valley, CA ‘20	266
521	Silver Oak, Napa ‘19	357
522	Stag’s Leap ‘Artemis’, Napa ‘21	168
523	Spottswoode, Napa ‘20	492
524	Groth, Napa ‘22	170
525	Faust, Napa ‘22	157
532	Duckhorn, Napa ‘21	182
538	Harlan ‘The Mascot’, Napa ‘20	282
544	Darioush, Napa ‘21	222
546	Iconoclast by Chimney Rock, Napa ‘22	74
553	Mt. Veeder, Napa ‘22	131
554	Owen Roe, Yakima Valley, WA ‘21	86
555	Harlan ‘Estate’, Napa ‘18	2888
560	PlumpJack, Napa ‘21	403
561	Quilceda Creek, Columbia Valley, WA ‘20	378
563	Hourglass ‘Blueline Estate’, Napa ‘21	252
567	Harper Oak, Sonoma, CA ‘23	66
571	Shafer ‘TD9’, Napa ‘21	210
577	Screaming Eagle, Napa ‘21	5145
578	Colgin ‘IX Estate’, Napa ‘21	1223
579	Grace Family ‘Reliquus’, Napa ‘21	219
580	Beaulieu Vineyard ‘Georges de Latour’, Napa ‘21	252

Magnums (1.5L)

1002	Shafer ‘Hillside Select’, Napa ‘15	1250
1003	Silver Oak, Napa ‘20	561
1005	Stag’s Leap ‘Artemis’, Napa ‘21	292
1014	Harlan ‘Estate’, Napa ‘08	2950
1015	Quilt, Napa ‘21	252
1016	Groth, Napa ‘19	277

vintages subject to change 12/3/2025