

## 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

## APPETIZERS

French Onion Soup *gruyère & croutons* 10.95  
 Lobster Bisque *asparagus, potatoes, lobster, chives* 13.95  
 NJ Burrata *heirloom tomato, grilled bread, balsamic, basil pesto* 16.95  
 Kobe Sliders *caramelized onions & Vermont cheddar* 20.95  
 Cheesesteak Sliders *shaved filet mignon, sautéed onions & peppers, three cheeses* 20.95  
 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  
 Roots Crispy Shrimp Scampi *garlic butter & white wine* 19.95  
 Crispy Wagyu Dumplings *honey sambal & stone mustard* 21.95  
 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

## 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

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

## Snake River Farms AMERICAN WAGYU

12 oz	NY Strip Steak	79.95
12 oz	Ribeye	84.95
8 oz	Petite Filet Mignon	74.95

### Sauces 4.95

*au poivre, béarnaise, hollandaise, horseradish cream, truffle aioli, blue cheese crust or Roots cowboy butter*

## LAND & SEA

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  
 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-Crust 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

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 Mac & Cheese 18.95  
 Lobster Mac & 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*  
 Creamed Spinach 10.95  
 Broccoli Garlic & Oil 10.95  
 Roasted Mushrooms 10.95  
*white button & herb oil*

*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*