

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 18.95
 Rhode Island Crispy Calamari cherry peppers, roasted red pepper "marinara" 16.95
 Crispy Wagyu Beef Dumplings honey sambal, mustard sauce 19.95
 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, parmesan cheese 15.95
 Arugula Salad spiced candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 12.95
 Chopped Salad iceberg, romaine, tomato, broccoli, corn, carrots, feta, cucumber, asparagus, black peppercorn dressing 15.95
 Assorted Baby Greens tomato, cucumber, carrot, balsamic vinaigrette 12.95
 Wedge of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 12.95

STEAKS

- 12 oz. Petite Prime NY Strip Steak 47.95
 16 oz. Prime NY Strip Steak 52.95
 8 oz. Petite Filet Mignon 47.95
 12 oz. Filet Mignon 57.95
 20 oz. Dry Aged Cowboy Steak 58.95
 20 oz. Prime Cowboy 58.95
 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
 red pepper marinara, parmesan, creamy burrata

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-crust, dill, capers, beurre blanc 40.95
 Horseradish Crusted Faroe Island Salmon horseradish cream sauce and asparagus 33.95
 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 9.95
 Truffle Pommes Frites 13.95
 Potatoes Au Gratin 10.95
 Classic Whipped Potatoes 9.95
 Roasted Asparagus 11.95
 Roasted Wild Mushrooms 9.95
 Shitake, Oyster, White Mushrooms
 Herb Oil

Our Famous Mac & Cheese

- Original 9.95
 Truffle Mac & Cheese 18.95
 Lobster Mac & Cheese 29.95

- Colossal Loaded Baked Potato 9.95
 Brussels Sprouts, Honey Sambal,
 Bacon & Scallions 10.95
 Creamed Spinach 9.95
 Creamed Corn, Pearl Onions 10.95
 Onion Rings 9.95
 Broccoli Garlic & Oil 9.95