

APPETIZERS

- French Onion Soup gruyère, croutons 10.95
 Lobster Bisque asparagus, lobster, chives, potato 13.95
 NJ Burrata heirloom cherry tomato, grilled bread, balsamic, basil pesto 16.95
 Petite 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 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
 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 and cocktail sauces 23.95
 Local East Coast Oysters by the half dozen, half shell 18.95
 Lobster Cocktail whole 1 1/4 lobster chilled, cocktail sauce 31.95
 1/4 LB Colossal Lump Crab Cocktail sliced avocado, mustard and 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, parmesan cheese 21.95
 Steakhouse Salad sliced filet, wedge, crispy onions, bacon, blue cheese 26.95
 Chopped Salad iceberg, romaine, tomato, broccoli, carrots, feta, cucumber, corn, asparagus, black peppercorn dressing 15.95
 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, parmesan cheese, lemon herb dressing 26.95
 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 Steak 58.95
 42 oz. Prime Porterhouse Steak for Two (MP)
 Roots Tailors Plate 47.95

SEAFOOD

- East Coast Halibut herb crusted, dill, capers, beurre blanc 40.95
 Horseradish-Crusted Faroe Island Salmon horseradish cream sauce, asparagus 33.95
 True Dover Sole (limited availability Thursday-Saturday) 64.95
 pan seared fillet, served in a Meunière sauce *Considered a delicacy, this fish is shipped directly from the Strait of Dover to ensure the mild and sweet flavor profile*

THE ULTIMATE ROOTS TRIO

Filet Mignon Slider crispy onion, horseradish cream; Half Lobster Roll; and Choice of Lobster Bisque or French Onion 28.95

THE ROOTS EXPRESS LUNCH

Choice of: Filet Slider or Half Lobster Roll; Choice of Lobster Bisque or French Onion; and a Homestead Salad 20.95

SANDWICHES

- Kobe Sliders caramelized onions, Vermont Cheddar, frites 20.95
 Roots Steak Sandwich filet mignon, horseradish cream, arugula, crispy onion rings, au jus, brioche roll, frites 26.95
 Open-faced Colossal Crab Cake Sandwich tartar sauce, lettuce, tomato, Old Bay frites 27.95
 Steakhouse Cheddar Burger Roots Steak Sauce, cheddar, lettuce, tomato, pickles, frites 23.95
 Crispy Chicken Sandwich Roots thick cut bacon, beefsteak tomato, lettuce, mayo, served with frites 19.95
Lobster Rolls
 Maine Style: herb mayo, brioche roll, old bay frites 29.95
 Connecticut Style: warmed with melted butter, chives, brioche roll, old bay frites 29.95

SIDES

- Onion Rings 9.95
 Pommes Frites 9.95
 Truffle Pommes Frites 13.95
 Classic Whipped Potatoes 9.95
 Loaded Colossal Baked Potato 9.95
 Brussels Sprouts, Honey Sambal, Bacon & Scallions 10.95

Our Famous Mac & Cheese

- Truffle 18.95
 Original 9.95
 Lobster 29.95

- Creamed Spinach 9.95
 Potatoes Au Gratin 10.95
 Roasted Asparagus 11.95
 Broccoli Garlic & Oil 9.95
 Roasted Wild Mushrooms, Shiitake, Oyster, White Button, Herb Oil 9.95
 Creamed Corn—sweet corn puree, roasted corn, pearl onions 10.95