

## APPETIZERS

- French Onion Soup gruyère, croutons 10.95  
 Lobster Bisque potato, asparagus, lobster, chives 13.95  
 Colossal Lump Crab Cake lemon, tarter sauce 25.95  
 Kobe Sliders caramelized onions, Vermont cheddar 20.95  
 NJ Burrata tomato, garlic crostini, balsamic, basil pesto 16.95  
 Maine Lobster Bites lemon, garlic, beurre blanc, gruyère, 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  
 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  
 Crispy Wagyu Dumplings honey sambal, mustard sauce 19.95

## RAW BAR

- 1/4 lb. Colossal Crab Cocktail sliced avocado, mustard & cocktail sauces 23.95  
 Chilled Jumbo Shrimp cocktail sauce 19.95  
 Seasonal 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 & cocktail sauce 23.95  
 Chilled Seafood Platter 2 /4/6/8 lobster, oysters, shrimp cocktail, tuna tartare, snow crab claws (Current 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, carrots, feta, cucumber, asparagus, corn, black peppercorn dressing 15.95  
 Assorted Baby Greens cherry tomatoes, 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 47.95  
 16 oz. Prime NY Strip 52.95  
 8 oz. Petite Filet Mignon 47.95  
 12 oz. Filet Mignon 57.95  
 20 oz. Dry Aged Cowboy 58.95  
 20 oz. Prime Cowboy 58.95  
 42 oz. Prime Porterhouse for Two MP  
 Beef Wellington *filet mignon, mushroom, asparagus, Hollandaise sauce (Limited Availability)* 52.95  
 Roots Tailors Plate 47.95  
*filet mignon (6oz) and two jumbo shrimp with a scampi butter sauce*  
 Roots Chicken Parmesan 31.95

## ADDITIONS

- Oscar Style 23.95  
 Lobster & Cherry Peppers 20.95  
 Jumbo Shrimp 6.95 each  
 Bleu Cheese Crust 4.95  
 "Classic" Peppercorn Crust (Complimentary)  
 SAUCES 3.95 each  
 Au Poivre  
 Béarnaise  
 Hollandaise  
 Horseradish Cream  
 Truffle Aioli

## SEAFOOD

- True Dover Sole pan seared fillet, served in a meunière 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*  
 Horseradish-Crusted Faroe Island Salmon horseradish cream sauce, asparagus 33.95  
 9 oz. South African Lobster Tail served broiled or steamed Current MP  
 East Coast Halibut herb-crusted, dill, capers, beurre blanc 40.95

## SIDES

- Onion Rings 9.95  
 Broccoli *Garlic & Oil* 9.95  
 Potatoes Au Gratin 10.95  
 Classic Whipped Potatoes 9.95  
 Colossal Loaded Baked Potato 9.95  
 Creamed Corn 10.95  
*Sweet Corn Puree, Roasted Corn, Pearl Onions*

### Our Famous Mac & Cheese

- Regular 9.95  
 Lobster 29.95  
 Truffle 18.95

- Truffle Pommes Frites 13.95  
 Pommes Frites 9.95

- Creamed Spinach 9.95  
 Roasted Asparagus 11.95  
 Local Roasted Mushrooms  
*Shitake, Oyster, & White Mushrooms, herb oil 9.95*  
 Brussels Sprouts  
*Honey Sambal, Bacon & Scallions 10.95*