

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

19.95

Lobster Cocktail

whole 1 1/4 lobster chilled, cocktail sauce

31.95

1/4 LB Colossal Lump Crab Cocktail

sliced avocado, mustard & cocktail sauces

24.95

Chilled Seafood Platter

(2/4/6/8) lobster, oysters, shrimp cocktail, tuna tartare, snow crab claws

MP

APPETIZERS

French Onion Soup

gruyère & croutons

11.95

Lobster Bisque

asparagus, potatoes, lobster, chives

14.95

NJ Burrata

flavor bomb cherry tomato, grilled bread, balsamic, basil pesto

17.95

Kobe Sliders

caramelized onions & cheddar

21.95

Cheesesteak Sliders

shaved filet mignon, sautéed onions & peppers, three cheeses

21.95

Petite Maine Lobster Bites

lemon, garlic, beurre blanc, gruyère, bread crumbs

25.95

Yellowfin Tuna Tartare

crushed avocado, crispy wontons, wasabi cream, ponzu, sesame seeds

21.95

Rhode Island Crispy Calamari

cherry peppers & roasted red pepper “marinara”

19.95

Roots Crispy Shrimp Scampi

garlic butter & white wine

22.95

Crispy Wagyu Dumplings

honey sambal & stone mustard

22.95

Spicy Fall Off The Bone Ribs

baby back pork ribs

20.95

Colossal Lump Crab Cake

lemon & tartar sauce

26.95

Applewood Smoked Slab Bacon

maple glaze

16.95

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

15.95

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

54.95

16 oz

Prime NY Strip Steak

59.95

8 oz

Petite Filet Mignon

54.95

12 oz

Filet Mignon

64.95

20 oz

Dry Aged Cowboy Steak

64.95

16 oz

Prime Ribeye Steak

64.95

42 oz

Prime Porterhouse Steak for Two

MP

Snake River Farms

AMERICAN WAGYU

12 oz

NY Strip Steak

89.95

12 oz

Ribeye

94.95

8 oz

Petite Filet Mignon

84.95

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

54.95

Roots Tailors Plate

a surf & turf of petite 6 oz filet, two jumbo shrimp with a scampi butter sauce

49.95

Roots Chicken Parm

red pepper marinara, parmesan, creamy burrata

34.95

Pan Seared Scallops

creamy roasted tomato risotto, zucchini, flavor bomb tomatoes

39.95

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

37.95

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

Pommes Frites

10.95

Truffle Pommes Frites

13.95

Potatoes Au Gratin

11.95

Colossal Loaded Baked Potato

11.95

Classic Whipped Potatoes

10.95

Our Famous Mac & Cheese

11.95

Truffle Mac & Cheese

18.95

Lobster Mac & Cheese

29.95

Roasted Corn

10.95

basil & flavor bomb cherry tomatoes

Brussels Sprouts

11.95

honey sambal, bacon, scallions

Roasted Asparagus

12.95

lemon aioli, parmesan, bread crumbs

Creamed Spinach

11.95

Broccoli Garlic & Oil

11.95

Roasted Mushrooms

11.95

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