

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 34.95
- 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 But-ton, Herb Oil 9.95
- Creamed Corn—sweet corn puree, roasted corn, pearl onions 10.95

APPETIZERS

- French Onion Soup gruyère, croutons 10.95
- Lobster Bisque asparagus, lobster, chives, potato 13.95
- Kobe Sliders caramelized onions, Vermont Cheddar 20.95
- NJ Burrata heirloom 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, stone mustard 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

- Caesar Salad garlic croutons, parmesan cheese 15.95
- Wedge of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 12.95
- Assorted Baby Greens cherry tomatoes, cucumber, carrot, balsamic vinaigrette 12.95
- 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, peppercorn dressing 15.95

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)
	Beef Wellington	52.95
	filet mignon, mushroom, asparagus, Hollandaise sauce (Limited Availability)	
	Roots Tailors Plate	47.95
	A surf & turf of petite 6oz filet, 2 jumbo shrimp with a scampi butter sauce	
	Roots Chicken Parm,	31.95
	red pepper marinara, parmesan, creamy burrata	

ADDITIONS

- “Classic” Peppercorn Crust (complimentary)
- Lobster & Cherry Peppers 20.95
- Jumbo Shrimp 6.95
- Blue Cheese Crust 5.95
- Oscar Style 23.95
- colossal crab, asparagus, hollandaise

SAUCES

- Au Poivre 3.95
- Béarnaise 3.95
- Hollandaise 3.95
- Horseradish Cream 3.95
- Truffle Aioli 3.95

SEAFOOD

- 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 33.95
- 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

SIDES

Onion Rings 9.95	Our Famous Mac & Cheese	Creamed Spinach 9.95
Pommes Frites 9.95		Roasted Asparagus 11.95
Truffle Pommes Frites 13.95		Broccoli Garlic & Oil 9.95
Potatoes Au Gratin 10.95	Original 9.95	Roasted Wild Mushrooms, Shiitake, Oyster,
Classic Whipped Potatoes 9.95	Lobster 29.95	White Button, Herb Oil 9.95
Loaded Colossal Baked Potato 9.95	Truffle 18.95	Brussels Sprouts, Honey Sambal,
Creamed corn-sweet corn puree, roasted corn, pearl onions 10.95		Bacon & Scallions 10.95

Champagne

101	Dom Perignon, Brut, FR ‘12
104	Veuve Clicquot, Brut, FR NV
105	Billecart-Salmon, Brut, FR NV
107	Laurent Perrier, Rosé Brut, FR NV

Chardonnay

201	Cakebread, Napa ‘23
202	Duckhorn, Napa ‘22
204	Far Niente, Napa ‘23
209	Chablis, Colombier ‘Fourchaume’, Burgundy, FR ‘23
215	Rombauer, Carneros, Napa ‘23
223	Puligny-Montrachet, Arnaud Germain, Burgundy, FR‘22

Sauvignon Blanc

301	Cloudy Bay, Marlborough, NZ ‘23
309	Sauvignon Blanc, Whitehaven, Marlborough, NZ ‘23
310	Cliff Lede, Napa ‘23
314	Sancerre, La Porte Blanche, Loire Valley, FR ‘23

Other Worldly Whites

401	Pinot Grigio, Livio Felluga, IT ‘22
411	Pinot Grigio, Terlato, IT ‘23
405	Soave Classico, Pieropan, IT ‘22
409	Albariño, Viños Marinos 'el Neptuno', ES ‘23

Pinot Noir

751	Etude, Carneros, CA ‘22	95
752	Belle Glos ‘Las Alturas’, Santa Lucia, CA ‘22	126
755	Domaine Coillot, Burgundy, FR ‘20	131
756	Trisaetum, Willamette Valley, OR ‘22	66
768	Penner Ash, Willamette Valley, OR ‘22	168
769	Wentworth 'Nash Mill Vineyard', Anderson Valley, CA ‘22	140

Other Worldly Reds

902	Cabernet Franc, Chateau de Targé, Loire Valley, FR ‘19	62
903	Malbec, Bramare by Paul Hobbs, Mendoza, AR ‘22	94
905	Brunello di Montalcino, Altesino ‘Riserva’, IT ‘17	213
910	Chateauneuf-du-Pape, Vieux Telegraphe, FR ‘21	203
913	Super Tuscan, Tignanello by Antinori, IT ‘21	310
919	Amarone, Santi, IT ‘18	94
921	Super-Tuscan ,Ca’Marcanda “Promis”, IT 22	118
922	Tempranillo, CVNE ‘Gran Reserva’, Rioja, ES ‘17	71
926	Super Tuscan, Casa Raia ‘Bevilo’, IT ‘17	69
927	Chateauneuf-du-Pape, Roger Sabon ‘Les Olivets’, FR ‘22	88
929	Barolo, Damilano ‘Lecinquevigne’, IT ‘20	90
938	Super Tuscan, Solaia, IT '20	700
939	Bordeaux, Chateau Eyrins, Margaux, FR ‘20	122
940	Brunello di Montalcino, Casanova di Neri, IT ‘19	154

Red Blends

802	Joseph Phelps ‘Insignia’, Napa ‘18
806	The Prisoner, Napa ‘22
813	Bond ‘Melbury’, Napa ‘16
815	Dominus, Napa ‘19
816	Opus One, Napa ‘21
818	Silver Oak ‘Timeless’, Napa ‘20
822	Trefethen ‘Dragon’s Tooth’, Napa ‘21
824	Screaming Eagle ‘Second Flight’, Napa ‘13

Merlot, Syrah & Zinfandel

533	601	Merlot, Duckhorn ‘Three Palms Vineyard’, Napa ‘20	231
166	602	Merlot, Northstar, WA ‘21	79
126	715	Syrah, Crozes-Hermitage,Barruol ‘Tiercerolles’, FR ‘21	88
252	708	Zinfandel, Turley ‘Old Vines’, CA ‘22	70
	905	Petite Sirah, Stag's Leap, Napa ‘20	80

Cabernet Sauvignon

	501	Caymus, Napa ‘22	252
	502	Caymus ‘Special Selection’, Napa ‘19	483
	504	Far Niente ‘Estate’, Napa ‘22	214
	506	Quilt, Napa ‘22	126
	509	Jordan, Alexander Valley, CA ‘20	156
91	515	Paul Hobbs ‘Crossbarn’, Napa ‘20	113
48	518	Shafer ‘Hillside Select’, Napa ‘19	788
74	519	Shafer ‘One Point Five’, Napa ‘21	242
65	520	Silver Oak, Alexander Valley, CA ‘20	266
	521	Silver Oak, Napa ‘19	357
75	522	Stag’s Leap ‘Artemis’, Napa ‘21	168
48	523	Spottswoode, Napa ‘20	492
62	524	Groth, Napa ‘21	170
48	525	Cabernet, Faust, Napa ‘22	157
	532	Duckhorn , Napa ‘21	182
	538	Harlan ‘The Mascot’, Napa ‘19	263
	546	Iconoclast by Chimney Rock, Napa ‘22	74
	553	Mt. Veeder, Napa ‘22	131
	554	Owen Roe, Yakima Valley, WA ‘21	86
	555	Harlan ‘Estate’, Napa ‘18	2,888
	560	Plumpjack, Napa ‘21	353
	561	Quilceda Creek, Columbia Valley, WA ‘20	378
	563	Hourglass ‘Blueline Estate’, Napa ‘21	252
	567	Harper Oak, Sonoma, CA ‘22	66
	571	Shafer ‘TD9’, Napa ‘21	210
	577	Screaming Eagle, Napa 21	5,145
	578	Colgin ‘IX Estate’, Napa ‘21	1,223
	579	Grace Family ‘Reliquus’, Napa ‘21	219
	580	Beaulieu Vineyard ‘Georges de Latour’, Napa 21	252

Magnums (1.5L)

	1002	Shafer ‘Hillside Select’, Napa ‘15	1,250
	1003	Silver Oak, Alexander Valley, CA ‘19	462
	1004	Silver Oak, Napa ‘18	561
	1005	Stag’s Leap ‘Artemis’, Napa ‘21	298
	1013	Caymus, Napa ‘22	415
	1014	Harlan ‘Estate’, Napa ‘08	2,950
	1015	Quilt, Napa ‘21	252
	1016	Groth, Napa ‘19	277
	1018	Super Tuscan, Tignanello by Antinori, IT ‘20	746
	1020	The Prisoner, Napa ‘23	227

Double Magnums (3.0L)

	1006	Silver Oak, Napa, CA ‘18	1,313
	1017	Super Tuscan, Tignanello by Antinori, IT ‘20	1,317
	1019	Cabernet, Caymus ‘California’, CA ‘21	628

vintages subject to change 5/08/2025