

APPETIZERS

- French Onion Soup *gruyère & croutons* 10.95
 Lobster Bisque *asparagus, potatoes, lobster, chives* 13.95
 Maine Lobster Bites *lemon, garlic, beurre blanc, gruyère, bread crumbs* 24.95
 NJ Burrata *heirloom tomato, grilled bread, balsamic, basil pesto* 16.95
 Yellowfin Tuna Tartare *crushed avocado, crispy wontons, wasabi cream, ponzu, sesame seeds* 20.95
 Rhode Island Crispy Calamari *cherry peppers & roasted red pepper "marinara"* 18.95
 Crispy Wagyu Dumplings *honey sambal & stone mustard* 21.95
 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 & cocktail sauces* 23.95
 Local East Coast Oysters *half shell, by the half dozen* 18.95
 Lobster Cocktail *whole 1 1/4 lobster chilled, cocktail sauce* 31.95
 1/4 lb Colossal Lump Crab Cocktail *sliced avocado, mustard & 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 & grana padano* 21.95
 Wedge Of Iceberg Lettuce *tomato, crispy red onions, bacon, blue cheese* 15.95
 Steak & Arugula Salad *sliced 4oz filet, shaved apples, walnuts, crumbled blue cheese, apple cider vinaigrette* 26.95
 Steakhouse Salad *sliced 6 oz filet, wedge, crispy onions, bacon, blue cheese* 26.95
 Seared Salmon Salad *arugula, cucumber, avocado, shaved carrots, apple cider vinaigrette* 21.95
 Lobster Salad *mixed greens, avocado, bacon, tomato, grana padano, lemon herb dressing* 34.95
 Chopped Salad *romaine, iceberg, tomato, corn, broccoli, carrot, feta, cucumber, asparagus, black peppercorn dressing* 15.95

STEAKS

- 12 oz Petite Prime Ny Strip Steak 49.95
 16 oz Prime Ny Strip Steak 54.95
 8 oz Petit Filet Mignon 49.95
 12 oz Filet Mignon 59.95
 20 oz Dry Aged Cowboy Steak 59.95
 20 oz Prime Cowboy Steak 59.95
 42 oz Prime Porterhouse Steak for Two MP

SEAFOOD

- East Coast Halibut 40.95
herb-crusted, dill, capers, beurre blanc
 Horseradish-Crusted Faroe Island Salmon 35.95
horseradish cream sauce & asparagus

ENTREES

- The Ultimate Roots Trio *filet slider with crispy onions & horseradish cream, half lobster roll & lobster bisque or french onion* 28.95
 The Roots Express Lunch *choice of filet slider or half lobster roll, cup of lobster bisque or french onion, and a homestead salad* 20.95
 Kobe Sliders *caramelized onions, cheddar cheese, frites* 20.95
 Steakhouse Cheddar Burger *cheddar, lettuce, tomato, pickles, frites* 23.95
 Open-Faced Colossal Crab Cake Sandwich *tartar sauce & Old Bay frites* 27.95
 Crispy Chicken Sandwich *roots slab bacon, beefsteak tomato, lettuce, mayo, frites* 19.95
 Roots Steak Sandwich *filet mignon, horseradish cream, arugula, crispy onion rings, onion au jus, brioche roll, frites* 26.95
 Maine Style Lobster Roll *herb mayo, brioche roll, old bay frites* 29.95
 Connecticut Style Lobster Roll *warmed with melted butter, chives, brioche roll, old bay frites* 29.95

SIDES

- Onion Rings 10.95
 Pomme Frites 10.95
 Truffle Pommes Frites 13.95
 Potatoes Au Gratin 11.95
 Colossal Loaded Baked Potato 10.95
 Classic Whipped Potatoes 10.95

- Our Famous Mac & Cheese 10.95
 Truffle Macaroni & Cheese 18.95
 Lobster Macaroni & Cheese 29.95
 Roasted Corn, Tomato, Shallot, Basil 10.95
 Brussels Sprouts 10.95
honey sambal, bacon, scallions

- Roasted Asparagus 11.95
lemon aioli, parmesan, bread crumbs
 Broccoli Garlic & Oil 10.95
 Roasted Wild Mushrooms 10.95
shiitake, oyster, white button, herb oil
 Creamed Spinach 10.95

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

BOTTLED WINES

Champagne

101	Dom Pérignon, Brut, FR '12	533
107	Laurent Perrier, Cuvée Rosé, Brut, FR NV	252
105	Billecart-Salmon, Brut, FR NV	126

Chardonnay

201	Cakebread, Napa '23	113
204	Far Niente, Napa '22	162
205	Groth, Napa '22	97
209	Chablis, Domaine du Colombier 'Fourchaume', FR '23	76
202	Duckhorn, Napa '23	91
215	Rombauer, Napa '23	109
222	Puligny-Montrachet, Jean Pascal, Burgundy FR '22	135
224	Meursault, Albert Bichot, FR '18	150

Sauvignon Blanc

301	Cloudy Bay, Marlborough, NZ '24	76
309	Whitehaven, Marlborough, NZ '24	48
306	Spottswoode, Napa '22	94
302	Sancerre, Comte Lafond, Loire Valley, FR '23	87
314	Sancerre, La Porte Blanche, Loire Valley, FR '23	65

Worldly Whites & Rosé

404	Riesling, Nik Weis, Kabinett, Mosel, GER '20	53
402	Riesling, JJ Prum, Spatlese, GER '17	93
401	Pinot Grigio, Livio Felluga, IT '23	75
411	Pinot Grigio, Terlato, IT '23	54
405	Soave, Pieropan, IT '19	62

Pinot Noir

751	Etude, Napa '22	95
752	Belle Glos 'Las Alturas', Santa Barbara, CA '22	126
764	Gevrey-Chambertin, Pierre Brisset, Burgundy, FR '17	228
769	Wentworth 'Nash Mill Vineyard', Anderson Valley, CA '22	140
768	Penner Ash, Willamette Valley, OR '21	168
756	Trisaetum, Willamette Valley, OR '22	68

Merlot, Zinfandel, Syrah

602	Merlot, Northstar, Columbia Valley, WA '21	79
708	Zinfandel, Turley 'Old Vines', Paso Robles, CA '22	70
715	Crozes Hermitage, Louis Barruol 'Tiercerolles', FR '21	88

Blends

806	The Prisoner, Napa '22	139
822	Trefethen, 'Dragon's Tooth', Napa '21	95
815	Dominus, Napa '18	649
813	Bond 'Melbury', Napa '16	1575
818	Silver Oak 'Timeless', Napa '20	322
827	Collina Dalla Valle, Napa '21	227
816	Opus One, Napa '21	656

Other Worldly Reds

929	Barolo, Damilano 'Lecinquevigne', IT '21	90
919	Amarone, Santi, IT '18	94
905	Brunello di Montalcino, Altesino Riserva, IT '17	252
940	Brunello di Montalcino, Casanova di Neri, IT '20	154
926	Super Tuscan, Casa Raia 'Bevilo', IT '18	79
916	Super Tuscan, Sassicaia, IT '20	599
921	Super Tuscan, Ca'Marcanda by Angelo Gaja, IT '22	118
913	Super Tuscan, Tignanello, IT '21	310
903	Malbec, Bramare by Paul Hobbs, AR '22	94
922	Tempranillo, CVNE 'Gran Reserva', Rioja, ES '18	71
910	Châteauneuf-du-Pape, Vieux Telegraph, FR '21	232
906	Petite Sirah, Stags' Leap Winery, Napa '20	80
927	Châteauneuf-du-Pape, Roger Sabon 'Les Olivets', FR '21	90
939	Bordeaux, Chateau Eyrins, Margaux, FR '20	122

Cabernet Sauvignon

501	Caymus, Napa '22	252
502	Caymus, 'Special Selection', Napa '18	483
544	Darioush, Napa '20	222
515	Paul Hobbs 'Crossbarn', Napa '21	113
504	Far Niente, Napa '22	214
579	Grace Family 'Reliquus', Napa '21	219
553	Mt. Veeder, Napa '22	131
522	Stag's Leap 'Artemis', Napa '21	168
538	Harlan 'The Mascot', Napa '20	282
562	Hundred Acre 'Morgan's Way', Napa '19	1208
525	Faust, Napa '22	157
520	Silver Oak, Alexander Valley, CA '20	266
521	Silver Oak, Napa '18	357
509	Jordan, Alexander Valley, CA '20	152
514	Paul Hobbs, Napa '18	239
523	Spottswoode, Napa '20	492
560	PlumpJack, Napa '21	403
569	Schrader 'Double Diamond', Napa '21	250
519	Shafer 'One Point Five', Napa '21	242
524	Groth, Napa '22	170
506	Quilt, Napa '22	126
554	Owen Roe, Yakima Valley, WA '21	86
567	Harper Oak, Sonoma, CA '23	66

Magnums

1004	Cabernet, Silver Oak, Napa '18	561
1015	Cabernet, Quilt, Napa '21	252
1013	Cabernet, Caymus, Napa '21	415
1005	Cabernet, Stag's Leap 'Artemis', Napa '21	292
1020	Blend, The Prisoner, Napa '23	227
1018	Super Tuscan, Tignanello, IT '20	746