

APPETIZERS

- French Onion Soup *gruyère & croutons* 10.95
- Lobster Bisque *asparagus, potatoes, lobster, chives* 13.95
- Kobe Sliders *caramelized onions & Vermont cheddar* 20.95
- NJ Burrata *heirloom tomato, grilled bread, 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* 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

- Caesar Salad *garlic croutons & grana padano* 15.95
- Wedge Of Iceberg Lettuce *tomato, crispy red onions, bacon, blue cheese* 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
- Heirloom Tomato Salad *heirloom tomato, creamy Italian vinaigrette, blue cheese, red onion, garlic croutons, basil* 13.95

STEAKS

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|-------|---------------------------------|-------|
| 12 oz | Petite Prime Ny Strip Steak | 49.95 |
| 16 oz | Prime Ny Strip Steak | 54.95 |
| 8 oz | Petite 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 |

ADDITIONS

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| "Classic" Peppercorn Crust <i>(complimentary)</i> | |
| Blue Cheese Crust | 4.95 |
| Junbo Shrimp <i>(each)</i> | 6.95 |
| Lobster & Cherry Peppers | 20.95 |
| Oscar Style | 23.95 |
| <i>colossal crab, asparagus, hollandaise</i> | |
| Sauces <i>(each)</i> | 3.95 |
| <i>au poivre, béarnaise, hollandaise or horseradish cream</i> | |

SEA

- 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* 35.95
- 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*

LAND

- Beef Wellington *(limited availability) filet mignon, mushrooms, asparagus, hollandaise* 52.95
- Roots Tailors Plate *a surf & turf of petite 6 oz filet, two jumbo shrimp with a scampi butter sauce* 47.95
- Roots Chicken Parm *red pepper marinara, parmesan, creamy burrata* 31.95

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

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| 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 ‘ <i>Fourchaume</i> ’, 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 ‘ <i>Las Alturas</i> ’, Santa Barbara, CA ‘22	126
764	Gevrey-Chambertin, Pierre Brisset, Burgundy, FR ‘17	228
769	Wentworth ‘ <i>Nash Mill Vineyard</i> ’, 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 ‘ <i>Old Vines</i> ’, Paso Robles, CA ‘22	70
715	Crozes Hermitage, Louis Barruol ‘ <i>Tiercerolles</i> ’, FR ‘21	88

Blends

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

Other Worldly Reds

929	Barolo, Damilano ‘ <i>Lecinquevigne</i> ’, 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 ‘ <i>Bevilo</i> ’, 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 ‘ <i>Gran Reserva</i> ’, 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 ‘ <i>Les Olivets</i> ’, FR ‘21	90
939	Bordeaux, Chateau Eyrins, Margaux, FR ‘20	122

Cabernet Sauvignon

501	Caymus, Napa ‘22	252
502	Caymus, ‘ <i>Special Selection</i> ’, Napa ‘18	483
544	Darioush, Napa ‘20	222
515	Paul Hobbs ‘ <i>Crossbarn</i> ’, Napa ‘21	113
504	Far Niente, Napa ‘22	214
579	Grace Family ‘ <i>Reliquus</i> ’, Napa ‘21	219
553	Mt. Veeder, Napa ‘22	131
522	Stag’s Leap ‘ <i>Artemis</i> ’, Napa ‘21	168
538	Harlan ‘ <i>The Mascot</i> ’, Napa ‘20	282
562	Hundred Acre ‘ <i>Morgan’s Way</i> ’, 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 ‘ <i>Double Diamond</i> ’, Napa ‘21	250
519	Shafer ‘ <i>One Point Five</i> ’, 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 ‘ <i>Artemis</i> ’, Napa '21	292
1020	Blend, The Prisoner, Napa ‘23	227
1018	Super Tuscan, Tignanello, IT ‘20	746