

APPETIZERS

- Lobster Bisque**, diced vegetables, lobster 9.⁹⁵
French Onion Soup, melted cheese, crouton 8.⁹⁵
New England Clam Chowder, bacon, oyster crackers, & scallions 8.95
Roasted Middleneck Clams Casino, diced peppers, onions, smoked bacon 11.⁹⁵
Crispy Port Judith Calamari, spicy cherry peppers & roasted red pepper-tomato sauce 13.95
Chesapeake Middleneck Steamer Clams, roasted garlic, white wine, butter, scallions 12.⁹⁵
Spicy Barbeque Baby Back Pork Ribs, iceberg wedge, blue cheese dressing, frites 15.⁹⁵
Yellowfin Tuna Tartare, avocado, wasabi aioli, crispy wontons, ponzu sauce 14.⁹⁵
Seared Sesame Crusted Tuna, mixed greens, wasabi, crispy wontons 14.⁹⁵
Applewood Smoked Slab Bacon, Ridge Valley Maple Syrup Lacquer 12.95
P.E.I Mussels, white wine, tarragon, chorizo, fennel, crostini 13.95
Spicy Crispy Lobster, local veggie slaw, sambal aioli 15.⁹⁵
Crispy Oysters "Rockefeller" 14.⁹⁵

SALADS

- Caesar Salad**, garlic croutons, grana padano 10.⁹⁵
Wedge of Iceberg Lettuce, tomato, crispy red onions, bacon, blue cheese 11.⁹⁵
Sliced Jersey Tomato & Mozzarella, basil, extra virgin olive oil, sea salt 12.⁹⁵
Arugula Salad, spicy walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 10.⁹⁵
Artisan Hand Made Burratta Cheese, Heirloom Tomato, Grilled Bread, Balsamic, Basil Pesto 14.⁹⁵

RAW BAR

- Chilled Seafood Platter**, lump crab, tuna tartare, shrimp cocktail, oysters, lobster tail & claw 46.95
Lobster Cocktail, Whole 1 1/4 Lobster Chilled, Cocktail Sauce 23.95
1/4 lb. Colossal Lump Crab Cocktail, Sliced Avocado 15.95
***Oysters of the Day**, On the Half Shell by the Half Dozen 15.00
Chilled Jumbo Shrimp, Cocktail Sauce 15.95
Stone Crab Claws, House Made Sauces, Cocktail & Mustard 20.00 per claw

ENTRÉE SALADS

- Classic Chicken Caesar**, garlic croutons, grana padano 15.⁹⁵
Lobster Cobb Salad, avocado, egg, bacon, tomato, grana padano, greens, lemon herb dressing 21.⁹⁵
Pan-Seared Jumbo Shrimp Salad, mixed greens, strawberries, almonds, goat cheese, balsamic vinaigrette 18.⁹⁵
Steakhouse Salad, sliced 6oz prime NY strip, iceberg wedge, crispy red onions, bacon, blue cheese 21.⁹⁵
Colossal Crab Louis, colossal crab, egg, capers, plum tomato, romaine, Thousand Island dressing 15.⁹⁵
Grilled Salmon, cucumber, avocado, corn, shaved carrots, greens, balsamic soy 15.⁹⁵
Steak & Arugula Salad, sliced filet mignon, blue cheese, shaved apple, walnuts, apple cider vinaigrette 18.⁹⁵
Chopped Goffle Road Chicken, romaine, grape tomato, cucumber, corn, broccoli, bacon, carrot, asparagus, green beans, feta cheese, black peppercorn buttermilk dressing 14.⁹⁵

SANDWICHES

All Sandwiches (Except Roots Trio) Served with Frites

Roots' Trio, filet mignon slider with crispy onion, horseradish cream, half lobster roll, choice of a cup of lobster bisque or clam chowder 19.⁹⁵

Kobe Sliders, 3 ways, caramelized onions, mozzarella, mushrooms 19.⁹⁵

Lobster Roll, freshly shelled 1 1/4 lb. lobster, herb mayo, brioche roll 18.⁹⁵

10 oz. Roots' Special Blend Burger, Vermont white cheddar, smoked bacon, roots aioli 15.⁹⁵

Seared Rare Sesame Tuna "burger", cucumber, wasabi aioli, tomato, fried onion, arugula 16.⁹⁵

Goffle Farm's Crispy Chicken Sandwich, heirloom tomatoes, pickled jalapenos, grilled red onion, cajun aoli 16.⁹⁵

Slow Roasted Prime Rib Cheese Steak, onions, peppers, cheddar, American cheese, brioche roll 14.⁹⁵

Shaved Prime Rib Sandwich, served chilled, horseradish mayonnaise, hot au jus 14.⁹⁵

Prime NY Strip Steak Sandwich, swiss cheese, mushrooms, onions,

Root's Homemade Steak Sauce, pretzel roll 21.⁹⁵

SEAFOOD

Roots' Fried Shrimp Scampi, garlic, butter, white wine 16.⁹⁵

Colossal Lump Crab Cake, lemon, tartar sauce 14.⁹⁵

Sweet Soy Glazed Salmon, sesame seeds, scallions, crispy wontons 16.95

Pan Seared "Rare" Barnegat Sea Scallops, cucumber, asparagus, lemon-mint aioli 16.⁹⁵

Grilled "Rare" Local Yellowfin Tuna, blistered shishito peppers, wasabi crema 18.⁹⁵

Grilled Swordfish, grilled asparagus, herb butter, charred lemon 18.95

Herb-Crusted Maine Halibut, dill, capers, beurre blanc 17.95

9 oz. South African Lobster Tail, Served Broiled or Steamed 46.95

Live Maine Lobsters 1^{1/4} - 3 lbs. (Limited Availability) **Market Price**

STEAKS AND CHOPS

20 oz. Dry Aged Kansas City Steak 39.95

12 oz. Petite Prime NY Strip Steak 37.95

16 oz. Prime NY Strip Steak 43.95

24 oz Dry Aged T-Bone 44.95

12 oz. Filet Mignon 40.95

8 oz. Petit Filet Mignon 35.95

16 oz. Veal Chop 39.95

20 oz. Dry Aged Cowboy Steak 39.95

20 oz. Wet Aged Prime Cowboy Steak 49.95

48 oz. Prime Porterhouse Steak for Two 85.95

16 oz. Domestic Double Cut Lamb Chops 34.95

Local Goffle Farms Chicken Breast, Stuffed with Spinach & Parmesan, Natural Sauce 25.95

Oscar Style Any Steak Additional 15.95 Sauces: Horseradish Cream 1.95 , Au Poivre 1.95

Roots Sauce (no charge)

SIDES

Classic Whipped Potatoes 6.95

Lobster Mashed Potatoes 16.95

Grilled Local Asparagus 8.95

Creamed Spinach 7.95

Spinach & Garlic 6.95

Twice Baked Potato 8.95

Broccoli Garlic & Oil 6.95

Macaroni & Cheese 7.95 Add Lobster 16.95

Potato & Andouille Sausage Hash 6.95

Blistered Shishito Peppers sweet soy glaze 7.95

Roasted Corn tomato, shallots, basil 6.95

Sweet Potato Casserole candied pecans 8.95

Onion Rings 6.95

Pomme Frites 6.95

Shaved Brussels Sprouts & Bacon 7.95

Local Herb Roasted Mushrooms 6.95

Cauliflower Gratin 7.95

please make your server aware of any allergies or dietary restrictions



RootsSteakhouseMorristown



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