

APPETIZERS

- Lobster Bisque**, diced vegetables, lobster 9.⁹⁵
- French Onion Soup**, melted cheese, crouton 8.⁹⁵
- New England Clam Chowder**, apple wood smoked bacon 8.⁹⁵
- Rhode Island Crispy Calamari**, cherry peppers, roasted red pepper, marinara 13.⁹⁵
- Yellowfin Tuna Tartare**, avocado, wasabi aioli, crispy wontons, ponzu sauce 15.⁹⁵
- Spicy Crispy Lobster**, cucumber, red onions, bell pepper & carrot slaw, siracha aioli 15.⁹⁵
- Seared Sesame Crusted Tuna**, mixed greens, wasabi, crispy wontons 15.⁹⁵
- Applewood Smoked Slab Bacon**, ridge valley maple syrup lacquer 12.⁹⁵

SALADS

- Caesar Salad**, garlic croutons, grana padano 10.⁹⁵
- Sliced Heirloom Tomatoes & 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 Burrata Cheese**, heirloom tomato, grilled sourdough, basil pesto 14.⁹⁵
- Assorted Baby Greens**, baby tomatoes, cucumber, red onion, carrot, balsamic vinaigrette 9.95
- Wedge of Iceberg Lettuce**, tomato, crispy red onions, bacon, blue cheese 11.⁹⁵
- Farmers Salad**, myerov farm greens, shaved apples, spiced walnuts, feta cheese, balsamic vinaigrette 10.⁹⁵

RAW BAR

- Chilled Seafood Platter**, lump crab, tuna tartare, shrimp cocktail, lobster, oysters 46.⁹⁵
- Lobster Cocktail**, whole 1 1/4 lobster chilled, cocktail sauce 23.⁹⁵
- Iced Oysters of the Day**, half shell, by the half dozen 2.50 each
- 1/4 lb. Colossal Lump Crab Cocktail**, sliced avocado 15.⁹⁵
- Chilled Jumbo Shrimp**, cocktail sauce 15.⁹⁵

ENTRÉE SALADS

- Classic Chicken Caesar**, garlic croutons, grana padano 15.⁹⁵
- Maine Lobster Cobb Salad**, avocado, egg, bacon, tomato, parmesan, greens, lemon herb dressing 21.⁹⁵
- Pan-Seared Jumbo Shrimp Salad**, mixed greens, strawberries, almonds, feta, balsamic vinaigrette 18.⁹⁵
- Steakhouse Salad**, sliced 6 oz prime NY strip, iceberg wedge, crispy red onions, bacon, blue cheese 21.⁹⁵
- Colossal Crab Louis**, colossal crab, egg, capers, plum tomato, iceberg, thousand island dressing 15.⁹⁵
- Steak & Arugula Salad**, sliced filet mignon, blue cheese, walnuts, apple, cider vinaigrette 18.⁹⁵
- Grilled Salmon**, cucumber, avocado, corn, shaved carrots, greens, balsamic soy 15.⁹⁵
- Chopped Chicken Salad**, bibb, iceberg, cucumber, tomato, corn, feta cheese, bacon, creamy black peppercorn dressing 14.⁹⁵

SANDWICHES

All Sandwiches (except Roots Trio) are Served with Frites

Root's Trio, filet mignon slider with crispy onions & horseradish cream, half of a lobster roll served with choice of lobster bisque or New England clam chowder 19.⁹⁵

Kobe Sliders with caramelized onions and cheddar cheese 19.⁹⁵

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

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

10 oz Root's Special Blend Burger, Vermont Cheddar, bacon, lettuce, tomato, Roots Steak Sauce aioli 15.⁹⁵

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

Root's Fried Shrimp Scampi, garlic, butter, white wine 16.95

Colossal Lump Crab Cake, lemon, tartar sauce 15.95

Grilled Spicy "Rare" Tuna, roasted bell peppers, wasabi aioli 18.95

Pan Seared Salmon, sweet soy glaze, scallions, crispy wontons, black and white sesame seeds 17.95

Seared Sea Scallops, cucumber ribbons, basil puree 16.95

9 oz. South African Lobster Tail, served broiled or steamed 46.95

Live 1.25 lbs. Maine Lobsters (limited availability) Market Price

STEAKS AND CHOPS

20 oz. Dry Aged Kansas City Steak 39.95

12 oz. Petite Prime NY Strip Steak 38.95

16 oz. Prime NY Strip Steak 43.95

12 oz. Filet Mignon 42.95

8 oz. Petit Filet Mignon 37.95

20 oz. Dry Aged Cowboy Steak 39.95

20 oz. Wet Aged Prime Cowboy Steak 49.95

16 oz. Domestic Double Cut Lamb Chops 34.95

48 oz. Prime Porterhouse Steak for Two 85.95

Spicy Barbeque Baby Back Pork Ribs, iceberg wedge, blue cheese 14.95

Local Goffle Farms Chicken Breast, stuffed with spinach & parmesan, natural sauce 27.95

Sauces: Horseradish Cream, Au Poivre, Hollandaise, Roots Sauce (no charge), Béarnaise Sauces 1.95

Oscar Style Any Steak Additional 15.95

SIDES

Classic Whipped Potatoes 7.95

Lobster Mashed Potatoes 16.95

Grilled Local Asparagus,
herbed breadcrumbs and Grana
Padano cheese 9.95

Creamed Spinach 7.95

Spinach & Garlic 7.95

Local Herb Roasted Mushrooms 7.95

Broccoli Garlic & Oil 7.95

Macaroni & Cheese 7.95 Add Lobster 16.95

Roasted Corn tomato, basil, onion 6.95

Onion Rings 7.95

Pommes Frites 7.95

Blistered Shishito Peppers 7.95

Sautéed Onions 7.95

Shaved Brussels Sprouts bacon 8.95

please make your server aware of any allergies or dietary restrictions



RootsSteakhouse

1/24/19