

## APPETIZERS

- Lobster Bisque**, diced vegetables, lobster 9.<sup>95</sup>  
**French Onion Soup**, melted cheese, crouton 8.<sup>95</sup>  
**New England Clam Chowder**, bacon, oyster crackers, & scallions 8.95  
**Crispy Port Judith Calamari**, spicy cherry peppers & roasted red pepper-tomato sauce 13.95  
**Spicy Barbeque Baby Back Pork Ribs**, iceberg wedge, blue cheese dressing, frites 15.<sup>95</sup>  
**Yellowfin Tuna Tartare**, avocado, wasabi aioli, crispy wontons, ponzu sauce 15.<sup>95</sup>  
**Seared Sesame Crusted Tuna**, mixed greens, wasabi, crispy wontons 15.<sup>95</sup>  
**Applewood Smoked Slab Bacon**, Ridge Valley Maple Syrup Lacquer 12.95  
**Spicy Crispy Lobster**, local veggie slaw, sambal aioli 15.<sup>95</sup>

## SALADS

- Caesar Salad**, garlic croutons, grana padano 10.<sup>95</sup>  
**Wedge of Iceberg Lettuce**, tomato, crispy red onions, bacon, blue cheese 11.<sup>95</sup>  
**Sliced Tomato & Mozzarella**, basil, extra virgin olive oil, sea salt 12.<sup>95</sup>  
**Arugula Salad**, spicy walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 10.<sup>95</sup>  
**Artisan Hand Made Burratta Cheese**, Heirloom Tomato, Grilled Bread, Balsamic, Basil Pesto 14.<sup>95</sup>

## 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.<sup>95</sup>  
**Lobster Cobb Salad**, avocado, egg, bacon, tomato, grana padano, greens, lemon herb dressing 21.<sup>95</sup>  
**Pan-Seared Jumbo Shrimp Salad**, mixed greens, strawberries, almonds, goat cheese, balsamic vinaigrette 18.<sup>95</sup>  
**Steakhouse Salad**, sliced 6oz prime NY strip, iceberg wedge, crispy red onions, bacon, blue cheese 21.<sup>95</sup>  
**Colossal Crab Louis**, colossal crab, egg, capers, plum tomato, romaine, Thousand Island dressing 15.<sup>95</sup>  
**Grilled Salmon**, cucumber, avocado, corn, shaved carrots, greens, balsamic soy 15.<sup>95</sup>  
**Steak & Arugula Salad**, sliced filet mignon, blue cheese, shaved apple, walnuts, apple cider vinaigrette 18.<sup>95</sup>  
**Chopped Goffle Road Chicken**, romaine, grape tomato, cucumber, corn, broccoli, bacon, carrot, asparagus, green beans, feta cheese, black peppercorn buttermilk dressing 14.<sup>95</sup>

## 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.<sup>95</sup>

**Kobe Sliders**, 3 sliders with caramelized onions and melted yellow cheddar (no substitutions) 19.<sup>95</sup>

**Lobster Roll**, freshly shelled 1 1/4 lb. lobster, herb mayo, brioche roll 18.<sup>95</sup>

**10 oz. Roots' Special Blend Burger**, Vermont yellow cheddar, smoked bacon, roots aioli 15.<sup>95</sup>

**Seared Rare Sesame Tuna "burger"**, cucumber, wasabi aioli, tomato, fried onion, arugula 16.<sup>95</sup>

**Goffle Farm's Crispy Chicken Sandwich**, mozzarella, tomatoes, dill pickles, veggie slaw, srirachi aoli 16.<sup>95</sup>

**Slow Roasted Prime Rib Cheese Steak**, onions, peppers, cheddar, American cheese, brioche roll 14.<sup>95</sup>

**Shaved Prime Rib Sandwich**, served chilled, horseradish mayonnaise, hot au jus 14.<sup>95</sup>

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

Root's Homemade Steak Sauce, pretzel roll 21.<sup>95</sup>

## SEAFOOD

**Pan-Seared Halibut**, Dill, Capers, Beurre Blanc 17.95

**Roots' Fried Shrimp Scampi**, garlic, butter, white wine 16.<sup>95</sup>

**Colossal Lump Crab Cake**, lemon, tartar sauce 15.<sup>95</sup>

**Sweet Soy Glazed Salmon**, scallions, crispy wontons 16.95

**Pan Seared "Rare" Barnegat Sea Scallops**, butternut squash risotto, pumpkin seeds, sage pesto 16.<sup>95</sup>

**Grilled "Rare" Local Yellowfin Tuna**, blistered shishito peppers, wasabi crema 18.<sup>95</sup>

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

**Live Maine Lobsters** 1<sup>1/4</sup> - 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** 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

**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 27.95

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

Roots Sauce (no charge)

## SIDES

**Classic Whipped Potatoes** 7.95

**Lobster Mashed Potatoes** 16.95

**Grilled Local Asparagus** 9.95

**Creamed Spinach** 7.95

**Spinach & Garlic** 7.95

**Twice Baked Potato** 8.95

**Broccoli Garlic & Oil** 7.95

**Macaroni & Cheese** 7.95 **Add Lobster** 16.95

**Potato & Andouille Sausage Hash** 6.95

**Blistered Shishito Peppers** sweet soy glaze 7.95

**Cream Corn** pearl onions 6.95

**Sweet Potato Casserole** candied pecans 8.95

**Onion Rings** 7.95

**Pomme Frites** 7.95

**Shaved Brussels Sprouts & Bacon** 8.95

**Local Herb Roasted Mushrooms** 7.95

**Cauliflower Gratin** 7.95

*please make your server aware of any allergies or dietary restrictions*



RootsSteakhouseMorristown



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