

## 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  
**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 glaze 12.95  
**Spicy Barbeque Baby Back Pork Ribs**, iceberg wedge, blue cheese dressing, frites 15.<sup>95</sup>  
**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 Jersey 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  
**Blue Point Oysters**, On the Half Shell by the Half Dozen 15.00  
**Chilled Jumbo Shrimp**, Cocktail Sauce 15.95

## 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 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>  
**Pan Seared 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, carrot, asparagus, 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>

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

**Kobe Sliders**, yellow cheddar & caramelized onions 19.<sup>95</sup>

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

**Searred Rare Sesame Tuna Sandwich**, cucumber, wasabi aioli, tomato, fried onion, arugula 16.<sup>95</sup>

**Goffle Farm's Crispy Chicken Sandwich**, heirloom tomatoes, cherry peppers, grilled red onion, cajun 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

**Roots' Fried Shrimp Scampi**, garlic, butter, white wine 22.<sup>95</sup>

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

**Sweet Soy Glazed Salmon**, sesame seeds, scallions, crispy wontons 17.95

**Pan Seared "Rare" Barnegat Sea Scallops**, Butternut Squash Puree, Sage Pesto, Crispy Pancetta 22.<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 7.95

Blistered Shishito Peppers sweet soy glaze 7.95

Cream Corn, shallots, 6.95

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



RootsSteakhouse