



NOW IN SEASON! Florida Stone Crab Claws, mustard sauce, cocktail sauce 15.00 each (limited availability)

APPETIZERS

- French Onion Soup, melted cheese, croutons 8.95
- Lobster Bisque, diced vegetables, lobster meat 9.95
- New England Clam Chowder, bacon, scallions 8.95
- Kobe Sliders, caramelized onions, vermont cheddar 19.95
- NJ Burrata, heirloom tomato, garlic crostini, balsamic, basil pesto 14.95
- Yellowfin Tuna Tartare, crushed avocado, crispy wontons, wasabi cream, ponzu, sesame seeds 15.95
- Rhode Island Crispy Calamari, cherry peppers, roasted red pepper "marinara" 13.95
- Roots Crispy Shrimp Scampi, garlic butter, white wine 18.95
- Spicy Fall Off The Bone Ribs, baby back pork ribs 16.95
- Colossal Lump Crab Cake, lemon, tartar sauce 16.95
- Applewood Smoked Slab Bacon, maple glaze 16.95

RAW BAR

- Chilled Seafood Platter, lump crab, tuna tartare, shrimp cocktail, lobster, oysters 49.95
- Lobster Cocktail, whole 1 1/4 lobster chilled, cocktail sauce 23.95
- 1/4 lb. Colossal Lump Crab Cocktail, sliced avocado 15.95
- Cape May Salts Oysters, half shell, by the half dozen 18.00
- Chilled Jumbo Shrimp, cocktail sauce 15.95

SALADS

- Caesar Salad, garlic croutons, grana padano 10.95
- Chopped Salad, iceberg, romaine, tomato, broccoli, carrots, feta, cucumber, asparagus, black peppercorn dressing 14.95
- Arugula Salad, spiced candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 10.95
- Assorted Baby Greens, cherry tomatoes, cucumber, carrot, balsamic vinaigrette 10.95
- Wedge of Iceberg Lettuce, tomato, crispy red onions, bacon, blue cheese 11.95

STEAKS AND CHOPS

20 oz. Dry Aged Kansas City Steak	39.95	48 oz. Prime Porterhouse Steak for Two	98.95
12 oz. Petite Prime NY Strip Steak	38.95	20 oz. Dry Aged Cowboy Steak	44.95
16 oz. Prime NY Strip Steak	43.95	20 oz. Prime Cowboy Steak	49.95
12 oz. Filet Mignon	42.95	Goffle Farms Chicken Breast	29.95
8 oz. Petit Filet Mignon	37.95	ricotta, spinach, mushrooms, parmesan, truffle	
16 oz. Domestic Double Cut Lamb Chops	34.95	Roots Fried Breast of Chicken	29.95

Sauces : horseradish cream, au poivre, hollandaise, béarnaise 2.50

SEAFOOD

- Seared Barnegat Sea Scallops, butternut squash risotto, bacon & pearl onion jam, crispy shallots 34.95
- Chilean Sea Bass, herb-crusted, dill, capers, beurre blanc 34.95
- Pan Seared Salmon, crispy wontons, sweet soy glaze, scallions, sesame seeds 28.95
- Live Maine Lobsters 2-3 lbs. (limited availability) Market Price
- 9 oz. South African Lobster Tail, served broiled or steamed 46.95

SIDES

Creamed Spinach 7.95	Local Roasted Mushrooms 7.95	Onion Rings 7.95
Shaved Brussels Sprouts, bacon 8.95	Broccoli Garlic & Oil 7.95	Pommes Frites 7.95
Classic Whipped Potatoes 7.95	Macaroni & Cheese 7.95	Colossal Salt Baked Potato 7.95
Grilled Local Asparagus 9.95	Lobster Macaroni & Cheese 19.95	Potatoes Au Gratin 8.95

In order to extend Harvest Hospitality to all who wish to dine with us, we are limiting all reservations to a total of 90 minutes.

Thank you in advance for adhering to this new policy.

Place an order for curbside pick up! 609-772-4934 Our menu is available online at rootsteakhouse.com!