



Jumbo Alaskan Red King Crab Claw mustard sauce, cocktail sauce (*limited availability*) *Market Price*

APPETIZERS

- French Onion Soup gruyère, croutons 8.95
- Lobster Bisque asparagus, lobster, chives 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 20.95 (Current MP)
- Applewood Smoked Slab Bacon maple glaze 12.95
- Crispy Wagyu Dumplings honey sambal, truffle ponzu 18.95

RAW BAR

- Chilled Seafood Platter lobster, lump crab, oysters, shrimp cocktail, tuna tartare 54.95 (Current MP)
- Lobster Cocktail whole 1 1/4 lobster chilled, cocktail sauce 23.95
- 1/4 lb. Colossal Lump Crab Cocktail sliced avocado 20.95 (Current MP)
- 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
- Arugula Salad spiced candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 10.95
- Chopped Salad iceberg, romaine, tomato, broccoli, carrots, feta, cucumber, asparagus, corn, black peppercorn dressing 14.95
- Assorted Baby Greens cherry tomatoes, cucumber, carrot, balsamic vinaigrette 10.95
- Wedge of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 11.95

VEGETARIAN

- Roots Shepherd’s Pie, eggplant, chick peas, cauliflower, butternut squash, truffled mushrooms, garlic confit, onions, and Moroccan tomato sauce and topped with potato puree 21.95
(*no substitutions please*)

STEAKS AND CHOPS

- 12 oz. Petite Prime NY Strip Steak 38.95
- 16 oz. Prime NY Strip Steak 43.95
- 20 oz. Dry Aged Kansas City Steak 39.95
- 8 oz. Petite Filet Mignon 37.95
- 12 oz. Filet Mignon 42.95
- 20 oz. Dry Aged Cowboy Steak 44.95
- 20 oz. Prime Cowboy Steak 49.95
- 48 oz. Prime Porterhouse Steak for Two 98.95
- 48 oz. Angus Tomahawk Ribeye for Two 124.95
- 16 oz. Domestic Double Cut Lamb Chops 34.95
- Roots Fried Breast of Chicken 29.95
whipped potato, roasted corn, au poivre sauce
- Goffle Farms Roast Stuffed Breast of Chicken 29.95
ricotta, spinach, mushrooms, parmesan, truffle

ADDITIONS

- Oscar Style 20.95 (Current MP)
colossal crab, asparagus, hollandaise
- Lobster & Cherry Peppers 19.95
- Steamed 1 1/4 lb. Maine Lobster 32.95
- Jumbo Shrimp 5.95 each
- Bleu Cheese Hat 4.95
- “Classic” Peppercorn Crust (*Complimentary*)

SAUCES 2.50 each

- Au Poivre
- Béarnaise
- Hollandaise
- Horseradish Cream
- Roots Steak Sauce (*Complimentary*)

SEAFOOD

- Live Maine Lobsters (*limited availability*) *Market Price*
- 9 oz. South African Lobster Tail served broiled or steamed 46.95
- Chilean Sea Bass herb-crusted, dill, capers, beurre blanc 34.95
- Jail Island Salmon potato and leek puree, sorrel cream 28.95
- Pan-Roasted Atlantic Swordfish pea leaves, morel mushrooms, fava beans 31.95

SIDES

- Pommes Frites 7.95
- Potatoes Au Gratin 8.95
- Classic Whipped Potatoes 7.95
- Grilled Asparagus 9.95
- Roasted Corn, Tomato & Basil 7.95
- Local Roasted Mushrooms 7.95
- Broccoli Garlic & Oil 7.95
- Macaroni & Cheese 7.95
- Lobster Macaroni & Cheese 21.95
- Onion Rings 7.95
- Colossal Loaded Baked Potato 7.95
- Shaved Brussels Sprouts, Bacon 8.95
- Creamed Spinach 7.95

In order to extend Harvest hospitality to all those who wish to dine with us, we are limiting all reservations to 90 minutes total.
Thank you in advance for adhering to this new policy.