

NOW IN SEASON! Alaska King Crab Claws mustard sauce, cocktail sauce (limited availability) Current MP

### APPETIZERS

- French Onion Soup gruyère, croutons 8.95
- Lobster Bisque asparagus, lobster, chives 9.95
- New England Clam Chowder bacon, scallions 8.95
- NJ Burrata heirloom tomato, grilled bread, 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

### 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)
- Stormy Bay Oysters half shell, by the half dozen 18.00
- Chilled Jumbo Shrimp cocktail sauce 15.95

### SALADS

- Chicken Caesar Salad garlic croutons, Grana Padano 17.95
- Steakhouse Salad sliced 6oz prime NY strip, wedge, crispy onions, bacon, blue cheese 21.95
- Chopped Salad iceberg, romaine, tomato, broccoli, corn, carrots, feta, cucumber, asparagus, black peppercorn dressing 14.95
- Steak & Arugula Salad sliced 4oz filet, shaved apples, walnuts, crumbled blue cheese, apple cider vinaigrette 18.95
- Seared Salmon Salad arugula, cucumber, avocado, shaved carrots, apple cider vinaigrette 18.95
- Lobster Salad mixed greens, avocado, bacon, tomato, Grana Padano, lemon herb dressing 22.95
- Wedge of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 11.95

### STEAKS AND CHOPS

- 12 oz. Petite Prime NY Strip Steak 38.95
- 16 oz. Prime NY Strip Steak 43.95
- 12 oz. Filet Mignon 47.95
- 8 oz. Petit Filet Mignon 42.95
- 20 oz. Dry Aged Cowboy Steak 44.95
- 20 oz. Prime Cowboy Steak 49.95
- 16 oz. Domestic Double Cut Lamb Chops 34.95
- 48 oz. Prime Porterhouse Steak for Two 98.95
- 48 oz. Angus Tomahawk Ribeye for Two 124.95

### SEAFOOD & ENTREES

- Chilean Sea Bass herb crusted, dill, capers, beurre blanc 34.95
- Pan Seared Salmon potato and leek puree, sorrel cream 20.95
- Pan-Roasted Atlantic Swordfish blistered heirloom cherry tomatoes, garlic oil, micro basil 31.95

### THE ULTIMATE ROOTS TRIO

Filet Mignon Slider crispy onion, horseradish cream, Half Lobster Roll, choice of a cup of Lobster Bisque or Clam Chowder 26.95

### THE ROOTS EXPRESS LUNCH

Choices of: Filet Slider or Half Lobster Roll; Cup of Lobster Bisque or Clam Chowder; and a Homestead Salad 19.95

### SANDWICHES

- Lobster Roll herb mayo, brioche roll, Old Bay frites 24.95
- Kobe Sliders caramelized onions, Vermont cheddar, frites 19.95
- Steakhouse Cheddar Burger cheddar, lettuce, tomato, pickles, frites 18.95
- Crispy Chicken Sandwich Swiss cheese, slaw, ranch dressing, frites 18.95
- Open-Faced Colossal Crab Cake Sandwich tartar sauce, mixed baby green salad 20.95 (Current MP)

### SIDES

- Pommes Frites 8.95
- Local Roasted Mushrooms 8.95
- Onion Rings 8.95
- Classic Whipped Potatoes 8.95
- Broccoli Garlic & Oil 8.95
- Colossal Loaded Baked Potato 8.95
- Roasted Asparagus 10.95
- Lobster Macaroni & Cheese 22.95
- Shaved Brussels Sprouts, Bacon 9.95
- Roasted Corn, Tomato, Basil 8.95
- Macaroni & Cheese 8.95
- Creamed Spinach 8.95

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- New England Clam Chowder bacon, scallions 8.95
- Kobe Sliders caramelized onions, Vermont cheddar 19.95
- NJ Burrata heirloom tomato, grilled bread, 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
- Colossal Lump Crab Cake lemon, tartar sauce 20.95 (Current MP)
- Crispy Wagyu Beef Dumplings honey sambal, truffle ponzu 18.95
- Roots' Crispy Shrimp Scampi garlic butter, white wine 18.95
- Spicy Fall Off The Bone Ribs baby back pork ribs 16.95
- Applewood Smoked Slab Bacon maple glaze 12.95

## 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)
- Stormy Bay 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, corn, carrots, feta, cucumber, asparagus, 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

## STEAKS AND CHOPS

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- 16 oz. Prime NY Strip Steak 43.95
- 8 oz. Petit Filet Mignon 42.95
- 12 oz. Filet Mignon 47.95
- 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 potatoes, roasted corn, hot honey*

## ADDITIONS

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

## SAUCES 2.50 each

- Au Poivre
- Béarnaise
- Hollandaise
- Horseradish Cream

## SEAFOOD

- Live Maine Lobsters (limited availability) Market Price
- 9 oz. South African Lobster Tail served broiled or steamed 46.95
- Pan Roasted Atlantic Swordfish blistered heirloom cherry tomatoes, garlic oil, micro basil 31.95
- Chilean Sea Bass herb-crusted, dill, capers, beurre blanc 34.95
- Pan Seared Salmon potato and leek puree, sorrel cream 28.95

## SIDES

- Pommes Frites 8.95
- Classic Whipped Potatoes 8.95
- Roasted Asparagus 10.95
- Roasted Corn, Tomato, Basil 8.95
- Local Roasted Mushrooms 8.95
- Broccoli Garlic & Oil 8.95
- Lobster Macaroni & Cheese 22.95
- Macaroni & Cheese 8.95
- Potatoes Au Gratin 9.95
- Onion Rings 8.95
- Colossal Loaded Baked Potato 8.95
- Shaved Brussels Sprouts, Bacon 9.95
- Creamed Spinach 8.95

**Champagne**

101	Dom Pérignon, Brut '10
102	Taittanger, Brut NV
104	Veuve Clicquot, 'Yellow Label', Brut NV
107	Roederer Estate, Brut, Anderson Valley NV
109	Laurent-Perrier, Cuvée Rosé, Brut NV

**Chardonnay**

206	Seghesio 'Journeyman', Sonoma '11
224	Banshee, Sonoma Coast '18
227	Rombauer Vineyards, Carneros, Napa '19
207	Frank Family, Napa '18
208	Far Niente 'Estate', Napa '18
209	Groth, Napa '18
201	Cakebread, Napa '189
212	Fait Main 'Teeter Totter', Napa '17
213	Burgundy, Rully, Deux Montille 'Soeur et Frere' '16
231	De Montille, Puligny Montrachet, Burgundy '18
229	Laurent Cognard 1er Cru, Montagny, Burgundy '18
216	Chablis, Domaine Du Colombier, FR '18
230	Chablis Premier Cru, Daniel Dampé 'Côte de Léchet', FR '18

**Sauvignon Blanc**

304	Cakebread Cellars, Napa '19
306	Kelly Fleming, Napa '12
301	Kim Crawford, Marlborough, NZ '20
307	Sancerre, Comte Lafond, Loire, FR '18
305	Sancerre, Pascal Jolivet, Le Chêne Marchand, Loire, FR '18
302	Cloud Bay, Marlborough, NZ '20

**Other Whites**

409	White Blend, Blue Rock 'Baby Blue', Sonoma '16
403	Riesling, JJ Prum, 'Sonnenuhr', Spatlese, GER '17
406	Riesling, Nik Weis 'St Urbans-Hof', Kabinett, Mosel '18
410	Alsatian Blend, Marcel Deiss, FR '12
408	Pinot Grigio, Valle, Friuli Colli Orientali '16
401	Pinot Grigio, Livio Felluga, Italy '18
411	Gewurtztraminer, Willm, Alsace, FR '09
412	Soave Classico, Pieropan, Veneto, Italy '18
419	Roero Arneis, Bruno Giacosa, Piedmont, Italy '19
418	Rose of Pinot Noir, Jean Max Roger, Sancerre, Loire Valley '19

**Merlot**

602	Merlot, Duckhorn, Three Palms Vineyard, Napa '15
605	Merlot, Northstar, Columbia Valley, WA '13

**Other Red Varietals**

705	Zinfandel, Turley 'Juvenile', CA '19
722	Zinfandel, Turley 'Pesenti Vineyard', Paso Robles '18
711	Syrah, Plumpjack, Napa '13
712	Syrah, DuMol 'Mountainside', Russian River Valley '16
701	Syrah, Dumien Serrette 'Patou', Cornas, FR '16
702	Syrah, Domaine Faviere 'La Dame' St Joseph, FR '17
703	Syrah, Ferraton Père e Fils, Crozes Hermitage, FR '15
720	Grenache, K Vintners 'The Boy', WA '14
713	Cab Franc, Domaine La Bonneliere, Loire, FR '19
714	Cab Franc, Jonata 'El Alma' by Screaming Eagle, CA '11

**Blends**

801	Cab Blend, Bryant Family, 'DB4' Napa '14
810	Merlot Blend, Shafer 'TD-9', Napa '15
811	Zin Blend, The Prisoner, Napa '19
829	Merlot Blend, Pahlmeyer 'Jayson', Napa '17
804-a	Bordeaux Blend, Opus One, Napa '16
813	Bordeaux Blend, Pahlmeyer, Napa '10
814	Cab Blend, Duckhorn 'The Discussion', Napa '11
812	Cab/Merlot, Caravan by Darioush, Napa '18
815	Syrah Blend, Lewis Cellars 'Alec's Blend', Napa '15
806	Peter Michael, 'Les Pavots', Sonoma '11
816	Merlot, Dunham, 'Trutina', Columbia Valley '16
802	Cab/Merlot, Figgins 'Estate', Walla Walla, WA '14
803	Bond, 'Melbury', Napa '16

**Pinot Noir**

330	757	Sea Smoke, 'Southing', Santa Rita Hills, CA '18	175
73	751	Etude, Napa '18	85
140	767	Carabella, Chehalem Mountains, OR '16	76
56	776	Goldeneye by Duckhorn, Anderson Valley, CA '17	106
197	773	Maritana Le Russe, Russian River Valley, CA '18	78
	772	Domaine Coillot, Marsannay 'Les Ouzelois', FR '17	54
88	762-a	Burgundy, Domaine Romanée Conti 'Echezeaux' '14	1400

**Other Worldly Reds**

91	925	Chateauneuf du Pape, Vieux Telegraph, Rhone '18	157
78	924	Chateauneuf du Pape, Domaine de la Charbonniere, Rhone '17	71
133	927	Bordeaux, Chateau Tourteran, FR '10	53
65	910	Bordeaux, Terrazas 'Cheval des Andes', Mendoza '14	203
93	969	Rioja, CVNE 'Gran Reserva', Spain '13	68
64	938	Chianti, Castellare 'Riserva', Tuscany '17	76
49	939	Super Tuscan, Podere Prospero, Bolgheri '16	89
167	918	Super Tuscan, Guado al Tasso by Antinori, Bolgheri '18	225
72	933	Super Tuscan, Tignanello by Antinori, Italy '18	265
47	943-a	Cab Franc, Sassicaia, Bolgheri, Italy '16	438
68	945	Aglianico, Quintodecimo 'Terre d'Eclano', Italy '16	85
	948	Barbera d' Asti, Marchesi Alfieri, Piedmont '16	79
66	949	Amarone, Santi 'Santico', Veneto '15	88
75	936	Brunello di Montalcino, Máté, Tuscany, '15	119
42	915	Brunello, Altesino 'Riserva' Italy '15	192
79	936	Barolo, Boasso, Margheria '14	79
99	935	Barolo, Prunotto, Piedmont '16	109
64	908	Malbec, Bramare 'Vina Cobos', Argentina '18	77
	922-a	Malbec, Red Schooner by Caymus, Voyage 7	133
43	913	Grenache Blend, Robert Oatley 'GSM', McLaren Vale, AUS '16	52

**Cabernet Sauvignon**

47	556	Decoy, Duckhorn, Sonoma '18	53
43	550	Spottswoode, St. Helena, Napa '16	282
36	552	Faust, Napa '18	123
54	516	Quilt by Wagner Family, Napa '18	88
69	570	Di Costanzo 'Farella Vineyard', Coombsville, Napa '13	159
32	505	Caymus, Napa '19	179
59	513	Fisher Vineyard 'Unity', Napa/ Sonoma '18	79
48	522	Jordan, Alexander Valley, '16	130
	530	M Etain 'Tin Man', Rutherford, Napa '17	399
178	577	Salus by Staglin, Rutherford, Napa '17	159
74	518	Grgich Hills, Napa '16	155
	543	Shafer, 'One Point Five', Napa '18	219
50	512	Far Niente 'Estate', Napa '18	253
89	532	Paul Hobbs 'Estate', Napa '16	226
146	584	Vineyard 20 'Cru', Napa '18	109
120	583	Alpha Omega, Napa '18	229
91	529	Dunn Vineyard, Napa '17	210
62	537	Pride, Napa/Sonoma '17	197
48	562	Silver Palm, Santa Rosa, '17	45
88	533	Paul Hobbs 'Crossbarn', Napa '17	99
49	509	Darioush, Napa '18	243
240	547	Silver Oak, Napa '16	252
	549	Stag's Leap, 'Artemis', Napa '18	129
320	506-a	Caymus, 'Special Selection', Napa '16	375
129	578	Hourglass 'Estate', Napa '15	260
117	579	Ghost Block, Napa '18	135
144	566	Dalla Valle, Napa '15	399
499	567	Silverado 'Geo', Coombsville, Napa '12	199
325	546	Silver Oak, Alexander Valley '16	199
243	545	Silverado, Napa '17	104
97	571	Duckhorn Vineyard, Napa '17	156
128	542-a	Shafer, 'Hillside Select', Napa '15	550
300	559-a	Hundred Acre, Kayli Morgan Vineyard, Napa '08	725
59	559-b	Hundred Acre, Kayli Morgan Vineyard, Napa '14	725
195		<b>Large Format Cabernet Sauvignon</b>	
1500	1011	Burly, Napa '15 1.5L	255
	1005	Shafer, 'One Point Five', Napa '16 1.5L	399
	1010	Stag's Leap, 'Artemis', Napa '17 1.5L	298
	1018	Faust, Napa '18	235
	1019	Jordan, Alexander Valley '12	295