

APPETIZERS

- French Onion Soup gruyère, croutons 9.95
Lobster Bisque asparagus, lobster, chives 10.95
Kobe Sliders caramelized onions, Vermont cheddar 19.95
NJ Burrata heirloom tomato, garlic crostini, balsamic, basil pesto 15.95
Yellowfin Tuna Tartare crushed avocado, crispy wontons, wasabi cream, ponzu, sesame seeds 16.95
Rhode Island Crispy Calamari cherry peppers, roasted red pepper "marinara" 15.95
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 14.95
Crispy Wagyu Dumplings honey sambal, truffle ponzu 18.95

RAW BAR

- Chilled Jumbo Shrimp cocktail sauce 17.95
Seasonal Oysters half shell, by the half dozen 17.95
Lobster Cocktail whole 1 1/4 lobster chilled, cocktail sauce 29.95
Chilled Seafood Platter lobster, oysters, shrimp cocktail, tuna tartare *Current MP*

SALADS

- Caesar Salad garlic croutons, Grana Padano 11.95
Arugula Salad spiced candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 11.95
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

- Ricotta Gnocchi mushroom cream sauce, spring peas, fried basil 21.95

STEAKS AND CHOPS

- 12 oz. Petite Prime NY Strip Steak 44.95
16 oz. Dry Aged NY Strip Steak 49.95
8 oz. Petite Filet Mignon 44.95
12 oz. Filet Mignon 49.95
20 oz. Prime Cowboy Steak 55.95
42 oz. Prime Porterhouse Steak for Two 124.95
Roots Tailors Plate 44.95
filet mignon (6oz) and two jumbo shrimp with a scampi butter sauce
Herb-Crusted Rack of Lamb 48.95
Roots Fried Breast of Chicken 29.95
whipped potato, roasted corn, hot honey

ADDITIONS

- Lobster & Cherry Peppers 19.95
Jumbo Shrimp 5.95 each
Bleu Cheese Hat 4.95
"Classic" Peppercorn Crust (*Complimentary*)

SAUCES 2.50 each

- Au Poivre
Béarnaise
Hollandaise
Horseradish Cream

SEAFOOD

- Pan Seared Viking Village Sea Scallops silky parsnip puree, citrus baby arugula salad, blood orange balsamic reduction 34.95
Horseradish-Crusted Atlantic Salmon horseradish cream sauce and asparagus 31.95
9 oz. South African Lobster Tail served broiled or steamed 49.95
East Coast Halibut herb-crusted, dill, capers, beurre blanc 38.95
Florida Snapper creole shrimp sauce, jasmine rice 36.95

SIDES

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| Pommes Frites 8.95 | Roasted Corn (tomato, shallots & basil) 8.95 | Onion Rings 8.95 |
| Potatoes Au Gratin 9.95 | Local Roasted Mushrooms 8.95 | Colossal Loaded Baked Potato 8.95 |
| Classic Whipped Potatoes 8.95 | Macaroni & Cheese 8.95 | Shaved Brussels Sprouts, Bacon 9.95 |
| Grilled Asparagus 10.95 | Lobster Macaroni & Cheese 22.95 | Creamed Spinach 8.95 |
| Broccoli Garlic & Oil 8.95 | | |

Our crab cakes and crab cocktail are temporarily unavailable. We pride ourselves on providing great value. We look forward to bringing back our colossal crab after the availability and quality of this premium product has stabilized.