

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 17.95
- 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

- 1/4 lb. Colossal Crab Cocktail sliced avocado, mustard & cocktail sauces 25.95
- Chilled Jumbo Shrimp cocktail sauce 18.95
- 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
Hickory BBQ potato salad, hot honey

ADDITIONS

- Oscar Style 21.95
- 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

- Viking Village Sea Scallops "BLT" NJ beefsteak tomato, baby arugula, thick-cut bacon, herbaceous green goddess aioli 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
- Atlantic Swordfish creole shrimp sauce, jasmine rice 36.95

SIDES

- Pommes Frites 8.95
- Potatoes Au Gratin 9.95
- Classic Whipped Potatoes 8.95
- Local Roasted Mushrooms 8.95
- Broccoli Garlic & Oil 8.95
- "All In" Steakhouse Mac & Cheese 21.95
(creamed spinach, smoked bacon, onion rings)
- Lobster Macaroni & Cheese 27.95
- Macaroni & Cheese 8.95
- Onion Rings 8.95
- Colossal Loaded Baked Potato 8.95
- Creamed Spinach 8.95
- Hickory BBQ Potato Salad 8.95
- Roasted Corn (tomato, shallots & basil) 8.95
- Grilled NJ Asparagus 10.95
- Shaved Brussels Sprouts (bacon) 9.95