

## 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, grilled bread, 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  
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 14.95

## RAW BAR

- Chilled Jumbo Shrimp cocktail sauce 18.95  
1/4 lb. Colossal Lump Crab Cocktail sliced avocado, mustard, cocktail sauce 25.95  
Mystic 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, corn, carrots, feta, cucumber, asparagus, black peppercorn dressing 14.95  
Assorted Baby Greens cherry tomatoes, cucumber, carrot, balsamic vinaigrette 11.95  
Wedge of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 11.95

## STEAKS AND CHOPS

- 12 oz. Petite Prime NY Strip Steak 44.95  
16 oz. Dry Aged NY Strip Steak 49.95  
8 oz. Petit 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  
Herb-Crusted Rack of Lamb 48.95  
Roots Tailors Plate 44.95  
A surf & turf of petite 6oz filet, 2 jumbo shrimp with a scampi butter sauce  
Roots Fried Breast of Chicken 29.95  
hickory BBQ potato salad, hot honey

## ADDITIONS

- Blue Cheese Hat 4.95  
Oscar Style 21.95  
*colossal crab, asparagus, hollandaise*  
Lobster & Cherry Peppers 19.95  
Jumbo Shrimp 5.95 each  
"Classic" Peppercorn Crust (complimentary)

## SAUCES 2.50 each

- Au Poivre  
Béarnaise  
Hollandaise  
Horseradish Cream

## SEAFOOD

- 9 oz. South African Lobster Tail served broiled or steamed 49.95  
East Coast Halibut herb-crusted, dill, capers, beurre blanc 38.95  
Horseradish-Crusted Atlantic Salmon horseradish cream sauce, asparagus 31.95  
Viking Village Scallops "BLT" NJ beefsteak tomato, baby arugula, thick-cut bacon, herbaceous green goddess aioli 34.95

## 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  
Potatoes Au Gratin 9.95
- Steakhouse Mac & Cheese "All In" with Creamed Spinach, Onion Rings & Smoked Bacon 21.95  
Lobster Macaroni & Cheese 27.95  
Macaroni & Cheese 8.95
- Onion Rings 8.95  
Colossal Loaded Baked Potato 8.95  
Shaved Brussels Sprouts, Bacon 9.95  
Creamed Spinach 8.95  
Creamy Hickory BBQ Potato Salad 8.95  
Broccoli Garlic & Oil 8.95