

## 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, mustard sauce 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. Prime 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  
20 oz. Dry Aged 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*  
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 *Current MP*  
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