

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 tomato, grilled bread, balsamic, basil pesto 15.95
Yellowfin Tuna Tartare crushed avocado, crispy wontons, wasabi cream, ponzu, sesame seeds 17.95
Colossal Lump Crab Cake lemon, tartar sauce 23.95
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
Wagyu Dumplings honey sambal, mustard sauce 18.95

RAW BAR

- 1/4 LB Colossal Lump Crab Cocktail 25.95
sliced avocado, mustard and cocktail sauces
Chilled Jumbo Shrimp cocktail sauce 18.95
Local East Coast 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, corn, asparagus, 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. Prime NY Strip Steak 49.95
8 oz. Petit Filet Mignon 44.95
12 oz. Filet Mignon 49.95
20 oz. Dry Aged Cowboy Steak 55.95
20 oz. Prime Cowboy Steak 55.95
42 oz. Prime Porterhouse Steak for Two 124.95
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
Warm BBQ potato salad, asparagus, hot honey

ADDITIONS

- Lobster & Cherry Peppers 19.95
Jumbo Shrimp 5.95 each
Blue Cheese Hat 4.95
"Classic" Peppercorn Crust
Oscar Style 21.95
Colossal crab, asparagus, hollandaise
SAUCES 2.50 each
Au Poivre
Béarnaise
Hollandaise
Horseradish Cream

SEAFOOD

- 9 oz. South African Lobster Tail served broiled or steamed (Current MP)
East Coast Halibut herb-crust, dill, capers, beurre blanc 38.95
Horseradish-Crust 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
Potatoes Au Gratin 9.95
Classic Whipped Potatoes 8.95
Grilled Asparagus 10.95
Warm BBQ Potato Salad 8.95
Local Roasted Mushrooms 8.95
Broccoli Garlic & Oil 8.95
Macaroni & Cheese 8.95
Lobster Mac & Cheese 27.95
Steakhouse Mac & Cheese "All-in" with Creamed Spinach, Onion Rings, Smoked Bacon 21.95
Onion Rings 8.95
Colossal Loaded Baked Potato 8.95
Crispy Brussels, Honey Sambal Bacon & Scallions 9.95
Creamed Spinach 8.95
Roasted Corn, Tomato & Basil 8.95