

NOW IN SEASON! Stone Crab Claws mustard sauce, cocktail sauce

(limited availability) Current MP

### APPETIZERS

- French Onion Soup gruyère, croutons 10.95
- Lobster Bisque asparagus, lobster, chives 13.95
- Kobe Sliders caramelized onions, Vermont cheddar 20.95
- NJ Burrata heirloom tomato, grilled bread, balsamic, basil pesto 16.95
- Maine Lobster Bites lemon garlic, beurre blanc, gruyere, bread crumbs 24.95
- Yellowfin Tuna Tartare crushed avocado, crispy wontons, wasabi cream, ponzu, sesame seeds 18.95
- Rhode Island Crispy Calamari cherry peppers, roasted red pepper "marinara" 16.95
- Crispy Wagyu Dumplings honey sambal, stone mustard 19.95
- Roots Crispy Shrimp Scampi garlic butter, white wine 19.95
- Spicy Fall Off The Bone Ribs baby back pork ribs 17.95
- Colossal Lump Crab Cake lemon, tartar sauce 25.95
- Applewood Smoked Slab Bacon maple glaze 15.95

### RAW BAR

- Chilled Jumbo Shrimp cocktail sauce 19.95
- Snow Crab Claws mustard and cocktail sauces 23.95
- Local East Coast Oysters half shell, by the half dozen 18.95
- Lobster Cocktail whole 1 1/4 lobster chilled, cocktail sauce 31.95
- 1/4 lb. Colossal Lump Crab Cocktail sliced avocado, mustard, cocktail sauce 23.95
- Chilled Seafood Platter (2/4/6/8) lobster, oysters, shrimp cocktail, tuna tartare, snow crab claws (MP)

### SALADS

- Caesar Salad garlic croutons, Grana Padano 15.95
- Wedge of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 12.95
- Assorted Baby Greens cherry tomatoes, cucumber, carrot, balsamic vinaigrette 12.95
- Arugula Salad spiced candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 12.95
- Chopped Salad iceberg, romaine, tomato, broccoli, corn, carrots, feta, cucumber, asparagus, black peppercorn dressing 15.95

### STEAKS

- 12 oz. Petite Prime NY Strip Steak 47.95
- 16 oz. Prime NY Strip Steak 52.95
- 8 oz. Petite Filet Mignon 47.95
- 12 oz. Filet Mignon 57.95
- 20 oz. Dry Aged Cowboy Steak 58.95
- 20 oz. Prime Cowboy Steak 58.95
- 42 oz. Prime Porterhouse Steak for Two MP
- Beef Wellington (limited availability) 52.95
- filet mignon, mushrooms, asparagus, hollandaise
- Roots Tailors Plate 47.95
- a surf & turf of petite 6oz filet, 2 jumbo shrimp with a scampi butter sauce
- Roots Chicken Parm 31.95
- red pepper marinara, parmesan, creamy burrata

### ADDITIONS

- "Classic" Peppercorn Crust (complimentary)
- Blue Cheese Crust 4.95
- Jumbo Shrimp 6.95 each
- Shaved Winter Black Truffle 18.95
- Lobster & Cherry Peppers 20.95
- Oscar Style 23.95
- colossal crab, asparagus, hollandaise

### SAUCES 3.95 each

- Au Poivre
- Béarnaise
- Hollandaise
- Horseradish Cream
- Truffle Aioli

### SEAFOOD

- East Coast Halibut herb-crust, dill, capers, beurre blanc 40.95
- 9 oz. South African Lobster Tail served broiled or steamed (Current MP)
- Horseradish-Crust Faroe Island Salmon horseradish cream sauce, asparagus 33.95
- Pan Seared Viking Village Scallops creamy mushroom risotto, crispy maitake, picatta butter basil & chili

### SIDES

- Onion Rings 9.95
- Corn Brulée 10.95
- Pommes Frites 9.95
- Potatoes Au Gratin 10.95
- Classic Whipped Potatoes 9.95
- Colossal Loaded Baked Potato 9.95

#### Our Famous Mac & Cheese

- Original 9.95
- Truffle 25.95
- Lobster 29.95

Truffle Pommes Frites 13.95

- Creamed Spinach 9.95
- Roasted Asparagus 11.95
- Broccoli Garlic & Oil 9.95
- Local Roasted Mushrooms 9.95
- Brussels Sprouts, Honey Sambal, Bacon & Scallions 10.95