

APPETIZERS

- French Onion Soup gruyère, croutons 10.95
 Lobster Bisque asparagus, potatoes, 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, gruyère, 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
 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-crusted, dill, capers, beurre blanc 40.95
 9 oz. South African Lobster Tail served broiled or steamed (Current MP)
 Horseradish-Crusted Faroe Island Salmon horseradish cream sauce, asparagus 33.95
 Pan Seared Viking Village Scallops butter basted, over a puree of creamy cauliflower with bacon,
 roasted brussels sprouts & pomegranate reduction 38.95

SIDES

- Onion Rings 9.95
 Pommes Frites 9.95
 Potatoes Au Gratin 10.95
 Truffle Pommes Frites 13.95
 Classic Whipped Potatoes 9.95
 Colossal Loaded Baked Potato 9.95

- Our Famous Mac & Cheese
 Original 9.95
 Lobster 29.95
 Roasted Wild Mushrooms
 Shiitake, Oyster, White, Herb Oil 9.95

- Creamed Spinach 9.95
 Roasted Asparagus 11.95
 Broccoli Garlic & Oil 9.95
 Roasted Corn, Tomato & Basil 10.95
 Brussels Sprouts, Honey Sambal,
 Bacon & Scallions 10.95