

## APPETIZERS

- French Onion Soup gruyère, croutons 10.95  
 Lobster Bisque asparagus, potatoes, lobster, chives 13.95  
 Maine Lobster Bites lemon garlic, beurre blanc, gruyère, bread crumbs 24.95  
 NJ Burrata heirloom cherry tomato, grilled bread, balsamic, basil pesto 16.95  
 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

- Chicken Caesar Salad garlic croutons, Grana Padano 21.95  
 Wedge of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 12.95  
 Steak & Arugula Salad sliced filet mignon, shaved apples, walnuts, crumbled blue cheese, apple cider vinaigrette 26.95  
 Steakhouse Salad sliced filet mignon, wedge, crispy onions, bacon, tomato, blue cheese 26.95  
 Seared Salmon Salad arugula, cucumber, avocado, shaved carrots, apple cider vinaigrette 21.95  
 Lobster Salad mixed greens, avocado, bacon, tomato, Grana Padano, lemon herb dressing 26.95  
 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  
 Roots Tailors Plate 47.95  
 a surf & turf of petite 6oz filet, 2 jumbo shrimp with a scampi butter sauces

## SEAFOOD

- East Coast Halibut 40.95  
 herb crusted, dill, capers, beurre blanc sauce  
 Moroccan Spiced Scallops 38.95  
 dusted with smoked paprika, currant cauliflower rice, red pepper emulsion, beurre blanc sauce  
 Horseradish-Crusted Faroe Island Salmon 33.95  
 horseradish cream sauce, asparagus

### THE ULTIMATE ROOTS TRIO 28.95

Filet Mignon Slider crispy onion, horseradish cream, Half Lobster Roll, cup of Lobster Bisque or French Onion Soup

### THE ROOTS EXPRESS LUNCH 20.95

Choice of: Filet Slider or Half Lobster Roll; Cup of Lobster Bisque or French Onion Soup; and a Homestead Salad

## SANDWICHES

- Kobe Sliders caramelized onions, Vermont cheddar, frites 20.95  
 Steakhouse Cheddar Burger cheddar, lettuce, tomato, pickles, frites 23.95  
 Open-faced Colossal Crab Cake Sandwich tartar sauce, old bay frites 27.95  
 Crispy Chicken Sandwich Roots thick cut bacon, beefsteak tomato, lettuce & mayo, served with frites 19.95  
 Roots Steak Sandwich filet mignon, horseradish cream, arugula, crispy onion rings, onion au jus, brioche roll, frites 26.95  
 Lobster Rolls  
 Maine Style: herb mayo, brioche roll, old bay frites 29.95  
 Connecticut Style: warmed with melted butter, chives, brioche roll, old bay frites 29.95

## SIDES

- Onion Rings 9.95  
 Pommes Frites 9.95  
 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 Corn 10.95  
 Creamed Spinach 9.95  
 Roasted Asparagus 11.95  
 Broccoli Garlic & Oil 9.95  
 Brussels Sprouts, Honey Sambal, Bacon & Scallions 10.95