

APPETIZERS

- French Onion Soup gruyère, croutons 10.95
- Lobster Bisque asparagus, lobster, chives 13.95
- Colossal Lump Crab Cake lemon, tarter sauce 25.95
- Kobe Sliders caramelized onions, cheddar 20.95
- NJ Burrata tomato, garlic crostini, balsamic 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 20.95
- Rhode Island Crispy Calamari cherry peppers, roasted red pepper “marinara” 18.95
- Crispy Wagyu Beef Dumplings honey sambal, mustard sauce 21.95
- Roots Crispy Shrimp Scampi garlic butter, white wine 19.95
- Spicy Fall Off The Bone Ribs baby back pork ribs 17.95
- Applewood Smoked Slab Bacon maple glaze 15.95

RAW BAR

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

SALADS

- Caesar Salad garlic croutons, parmesan cheese 15.95
- Arugula Salad spiced candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 15.95
- Chopped Salad iceberg, romaine, tomato, broccoli, corn, carrots, feta, cucumber, asparagus, black peppercorn dressing 15.95
- Heirloom Tomato Salad heirloom tomato, creamy Italian vinaigrette, blue cheese, red onion, garlic croutons, basil 13.95
- Wedge of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 15.95

STEAKS

- 12 oz. Petite Prime NY Strip Steak 49.95
- 16 oz. Prime NY Strip Steak 54.95
- 8 oz. Petite Filet Mignon 49.95
- 12 oz. Filet Mignon 59.95
- 20 oz. Dry Aged Cowboy Steak 59.95
- 20 oz. Prime Cowboy 59.95
- 42 oz. Prime Porterhouse Steak for Two MP
- Beef Wellington filet mignon, mushroom, asparagus, hollandaise sauce (limited availability) 52.95
- Roots Tailors Plate 47.95
- A surf & turf of petite cut filet mignon (6 oz) & two jumbo shrimp with a scampi butter sauce
- Roots Chicken Parm 31.95
- red pepper marinara, parmesan, creamy burrata

ADDITIONS

- Lobster & Cherry Peppers 20.95
- Jumbo Shrimp 6.95 each
- Blue Cheese Crust 4.95
- Oscar Style 23.95
- “Classic” Peppercorn Crust (complimentary)

SAUCES

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

SEAFOOD

- 9 oz. South African Lobster Tail served broiled or steamed (Current MP)
- East Coast Halibut herb-crusted, dill, capers, beurre blanc 40.95
- Horseradish Crusted Faroe Island Salmon horseradish cream sauce and asparagus 35.95
- True Dover Sole, pan seared fillet, served in a Meuniere sauce (Limited availability Thursday - Saturday) 64.95
- Considered a delicacy, this fish is shipped directly from the Strait of Dover to ensure the mild and sweet flavor profile

SIDES

- Pommes Frites 10.95
- Truffle Pommes Frites 13.95
- Classic Whipped Potatoes 10.95
- Roasted Asparagus
- lemon aioli, parmesan, bread crumbs 11.95
- Brussels Sprouts, honey sambal, bacon & scallions 10.95
- Onion Rings 10.95
- Our Famous Mac & Cheese
 - Original 10.95
 - Truffle Mac & Cheese 18.95
 - Lobster Mac & Cheese 29.95
- Colossal Loaded Baked Potato 10.95
- Creamed Spinach 10.95
- Roasted Wild Mushrooms shitake, oyster, white mushrooms herb oil 10.95
- Broccoli Garlic & Oil 10.95
- Potatoes Au Gratin 11.95
- Roasted Corn tomato, shallot, basil \$10.95

Champagne

101	Dom Perignon, Brut, FR ‘12/‘15	533
105	Billecart-Salmon, Brut, FR NV	126
107	Laurent Perrier, Rosé Champagne, Brut, FR NV	252
104	Veuve Clicquot ‘Yellow Label’, Brut, FR NV	166

Chardonnay

201	Cakebread, Napa ‘23	113
204	Far Niente ‘Estate’, Napa ‘22/‘23	162
212	Kistler, ‘Les Noisetiers’, Sonoma Coast ‘22	138
215	Rombauer, Napa ‘23	107
209	Chablis, Domaine Du Colombier ‘Fourchaume’, FR ‘23	67
221	Meursault, Domaine Jean-Michel Ganoux, Burgundy, FR ‘22	174
223	Puligny Montrachet, Arnuaud Germain, Burgundy, FR ‘22	168
202	Duckhorn, Napa ‘22	91

Sauvignon Blanc

301	Cloudy Bay, Marlborough, NZ ‘24	91
310	Cliff Lede, Napa ‘23	74
306	Spottswode ‘Estate’, Napa/Sonoma ‘22	94
309	Whitehaven, Marlborough, NZ ‘23	48
314	Sancerre, La Porte Blanche, Loire Valley, FR ‘23	65
302	Sancerre, Comte Lafond, Loire Valley, FR ‘23	87

Worldly Whites

409	Albarino, Vinos Marinos, Rias Baixas, ES ‘23	48
401	Pinot Grigio, Livio Felluga, IT ‘23	75
411	Pinot Grigio, Terlato, IT ‘23	48
404	Riesling, Nik Weis, Mosel, ER ‘20	53

Worldly Reds

919	Amarone, Santi, IT ‘18	94
929	Barolo, Damilano, IT ‘20	90
905	Brunello di Montalcino, Altesino ‘Riserva’, IT ‘17	213
940	Brunello di Montalcino, Casanova di Neri , IT ‘19	154
939	Bordeaux, Chateau Eyrins, Margaux, FR ‘20	122
933	Bordeaux, Chateau Mouton Rothschild, FR ‘16	1600
903	Malbec, Bramare by Paul Hobbs, AR ‘22	94
906	Petite Sirah, Stag’s Leap, Napa ‘20	80
926	Super Tuscan, Casa Raia ‘Bevilo’, IT ‘17	69
921	Super Tuscan, Ca’Marcanda by Angelo Gaja, IT ‘22	118
916	Super Tuscan, Sassicaia, IT ‘21	515
913	Super Tuscan, Tignanello, Italy ‘21	310
902	Cab Franc, Château de Targé, Loire Valley, FR ‘19	62
910	Châteauneuf-du-Pape, Vieux Telegraphe, FR ‘21	203
927	Chateauneuf-du-Pape, Roger Sabon ‘Les Olivets’, FR ‘22	88
922	Tempranillo, CVNE ‘Gran Reserva’, ES ‘17	71

Pinot Noir

752	Belle Glos ‘Las Alturas’, Santa Barbara, CA ‘22	126
755	Domaine Coillot ‘Les Ouzelois’, Burgundy, FR ‘20	131
751	Etude, Carneros, CA ‘22	95
756	Trisaetum, Willamette Valley, OR ‘22	66
768	Penner Ash, Willamette Valley, OR ‘22	168
769	Wentworth, Nash Mill Vineyard, Anderson Valley, CA ‘22	140

Merlot /Syrah/Zinfandel

601	Merlot, Duckhorn ‘Three Palms Vineyard’, Napa ‘21	231
602	Merlot, Northstar, Columbia Valley, WA ‘21	79
715	Crozes Hermitage, Louis Barruol ‘Tiercerolles’, FR ‘20	88
708	Zinfandel, Turley ‘Old Vines’, Napa ‘22	70

Red Blends

813	Bond ‘Melbury’, Napa ‘16	1575
818	Silver Oak ‘Timeless’, Napa ‘21	322
816	Opus One, Napa ‘19	656
802	Joseph Phelps ‘Insignia’, Napa ‘21	567
828	Joseph Phelps ‘Insignia’, Napa ‘13	441
824	Screaming Eagle ‘Second Flight’, Napa ‘13	1900
822	Trefethen ‘Dragon’s Tooth’, Napa ‘21	95
806	The Prisoner, Napa ‘22	139
804	Quintessa, Napa ‘21	525

Cabernet Sauvignon

501	Caymus, Napa ‘22	252
502	Caymus ‘Special Selection’, Napa ‘19	483
503a	Favia, Napa ‘21	525
503	Cliff Lede ‘Poetry’, Napa ‘16	460
544	Darioush, Napa ‘21	216
506	Quilt, Napa ‘22	126
536	Scarecrow, Napa ‘21	1500
532	Duckhorn, Napa ‘21	182
524	Groth, Napa ‘21	170
525	Faust, Napa ‘22	157
509	Jordan, Alexander Valley, CA ‘20	156
555	Harlan Estate, Napa ‘18	2888
521	Silver Oak, Napa ‘19	357
520	Silver Oak, Alexander Valley, CA ‘20	266
562	Hundred Acre ‘Morgan’s Way’, Napa ‘19	1208
560	Plumpjack, Napa ‘21	353
518	Shafer ‘Hillside Select’, Napa ‘19	788
538	Harlan ‘The Mascot’, Napa ‘19	263
577	Screaming Eagle, Napa ‘21	5145
571	Shafer TD9, Napa ‘22	210
558	Harlan ‘Promontory’, Napa ‘16	1313
554	Owen Roe, Yakima Valley, WA ‘21	86
567	Harper Oak, Sonoma, CA ‘22	66
546	Iconoclast by Chimney Rock, Napa ‘22	74
515	Crossbarn by Paul Hobbs, Napa ‘20	113
553	Mt. Veeder, Napa ‘22	131
578	Colgin ‘IX Estate’, Napa ‘21	1223
563	Hourglass ‘Blueline Estate’, Napa ‘21	252
504	Far Niente ‘Estate’, Napa ‘22	214
534	Altamura, Napa ‘19	277
579	Grace Family ‘Reliquus’, Napa ‘21	219
570	Spottswode ‘Estate’, Napa ‘21	385

Magnums

1004	Cabernet, Silver Oak, Napa ‘18	561
1015	Cabernet, Quilt, Napa ‘21	252
1005	Cabernet, Stag’s Leap ‘Artemis’, Napa ‘21	292
1016	Cabernet, Groth, Napa, ‘18	277
1020	Red Blend, The Prisoner, Napa ‘17	227
1018	Super Tuscan, Tignanello, IT ‘21	746
1017	Super Tuscan, Tignanello, IT ‘20 3L	1317