

APPETIZERS

- French Onion Soup gruyère, croutons 10.95
- Lobster Bisque asparagus, lobster, chives 13.95
- Colossal Lump Crab Cake lemon, tartar sauce 25.95
- NJ Burrata 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 20.95
- Rhode Island Crispy Calamari cherry peppers, roasted red pepper “marinara” 18.95
- 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
- Crispy Wagyu Dumplings honey sambal, mustard sauce 21.95

RAW BAR

- 1/4 lb. Colossal Lump Crab Cocktail sliced avocado, mustard and cocktail sauces 23.95
- Chilled Jumbo Shrimp cocktail sauce 19.95
- 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

- Chicken Caesar Salad garlic croutons, parmesan cheese 21.95
- Steakhouse Salad sliced filet mignon, iceberg lettuce, crispy onions, bacon, blue cheese 26.95
- 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
- Steak & Arugula Salad sliced filet mignon, shaved apples, walnuts, crumbled blue cheese, apple cider vinaigrette 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 34.95
- 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 Steak 59.95
- 42 oz. Prime Porterhouse Steak for Two MP
- Roots Tailors Plate 47.95

A surf & turf of petite cut filet mignon (6 oz) and two jumbo shrimp with a scampi butter sauce

SEAFOOD & ENTREES

- East Coast Halibut 40.95
- herb crusted, dill, capers, beurre blanc
- Horseradish Crusted Faroe Island Salmon 35.95
- horseradish cream sauce and asparagus

THE ULTIMATE ROOTS TRIO

Filet Mignon Slider crispy onion, horseradish cream, Half Lobster Roll, choice of a cup of Lobster Bisque or French Onion 28.95

THE ROOTS EXPRESS LUNCH

Choices of: Filet Slider or Half Lobster Roll; Cup of Lobster Bisque or French Onion; and a Homestead Salad 20.95

SANDWICHES

- Kobe Sliders caramelized onions, cheddar, frites 20.95
- Steakhouse Cheddar Burger cheddar, lettuce, tomato, pickles, frites 23.95
- Crispy Chicken Sandwich Roots thick cut bacon, beefsteak tomato, lettuce & mayo, served with fries 19.95
- Roots Steak Sandwich filet mignon, horseradish cream, arugula, crispy onion rings, onion au jus, brioche roll, frites 26.95
- Open-faced Colossal Crab Cake Sandwich tartar sauce, Old Bay frites 27.95
- 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

- 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