

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 20.95
- Rhode Island Crispy Calamari cherry peppers, roasted red pepper “marinara” 18.95
- Crispy Wagyu Dumplings honey sambal, stone mustard 21.95
- 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 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

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
- 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 35.95
- True Dover Sole pan seared fillet, served in a Meunière 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

- Onion Rings 10.95
- Pommes Frites 10.95
- Potatoes Au Gratin 11.95
- Truffle Pommes Frites 13.95
- Classic Whipped Potatoes 10.95
- Colossal Loaded Baked Potato 10.95
- Our Famous Mac & Cheese
 - Original 10.95
 - Truffle 18.95
 - Lobster 29.95
- Roasted Wild Mushrooms
- Shiitake, Oyster, White, Herb Oil 10.95
- Roasted Corn, Tomato, Shallot, Basil 10.95
- Creamed Spinach 10.95
- Broccoli Garlic & Oil 10.95
- Brussels Sprouts, Honey Sambal, Bacon & Scallions 10.95
- Roasted Asparagus
- Lemon Aioli, Parmesan, Breadcrumbs 11.95