APPETIZERS

French Onion Soup gruyère, croutons 10.95 Lobster Bisque potato, asparagus, lobster, chives 13.95 Colossal Lump Crab Cake lemon, tarter sauce 25.95 Kobe Sliders caramelized onions, Vermont cheddar 20.95

NJ Burrata tomato, garlic crostini, 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

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 19.95

RAW BAR —

I/4 Ib. Colossal Crab Cocktail sliced avocado, mustard & cocktail sauces 23.95
Chilled Jumbo Shrimp cocktail sauce 19.95
Seasonal Oysters half shell, by the half dozen 18.95
Lobster Cocktail whole I I/4 lobster chilled, cocktail sauce 31.95
Snow Crab Claws mustard & cocktail sauces 23.95

Chilled Seafood Platter 2/4/6/8 lobster, oysters, shrimp cocktail, tuna tartare, snow crab claws (Current MP)

SALADS

Caesar Salad garlic croutons, parmesan cheese 15.95

Arugula Salad spiced candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 12.95

Chopped Salad iceberg, romaine, tomato, broccoli, carrots, feta, cucumber, asparagus, corn, black peppercorn dressing 15.95

Assorted Baby Greens cherry tomatoes, cucumber, carrot, balsamic vinaigrette 12.95

Wedge of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 12.95

VEGETARIAN

Ricotta Gnocchi mushroom cream sauce, asparagus, fried basil 23.95

STEAKS ADDITIONS

12 oz. Petite Prime NY Strip	47.95	Oscar Style 23.95
16 oz. Prime NY Strip	52.95	Lobster & Cherry Peppers 20.95 Jumbo Shrimp 6.95 each Bleu Cheese Crust 4.95 "Classic" Peppercorn Crust (Complimentary)
8 oz. Petite Filet Mignon	47.95	
12 oz. Filet Mignon	57.95	
20 oz. Dry Aged Cowboy	58.95	
20 oz. Prime Cowboy	58.95	SAUCES 3.95 each
42 oz. Prime Porterhouse for Two	MP	Au Poivre
Beef Wellington filet mignon, mushroom, asparagus, Hollandaise sauce (Limited Availability) Roots Tailors Plate filet mignon (60z) and two jumbo shrimp with a scampi butter sa Roots Chicken Parmesan red pepper "marinara", creamy burrata, fresh basil	52.95 47.95 uce 31.95	Béarnaise Hollandaise Horseradish Cream Truffle Aioli

SEAFOOD

Moroccan Spiced Scallops smoked paprika, currant cauliflower rice, red pepper emulsion, beurre blanc sauce 38.95

Horseradish-Crusted Faroe Island Salmon horseradish cream sauce, asparagus 33.95

9 oz. South African Lobster Tail served broiled or steamed Current MP

East Coast Halibut herb-crusted, dill, capers, beurre blanc 40.95

SIDES

Onion Rings 9.95
Broccoli Garlic & Oil 9.95
Potatoes Au Gratin 10.95
Classic Whipped Potatoes 9.95
Colossal Loaded Baked Potato 9.95
Creamed Corn 10.95
Sweet Corn Puree, Roasted Corn, Pearl Onions

Our Famous Mac & Cheese

Regular 9.95

Lobster Mac & Cheese 29.95

Truffle Pommes Frites 13.95
Pommes Frites 9.95

Creamed Spinach 9.95
Roasted Asparagus 11.95
Local Roasted Mushrooms
Shitake, Oyster, & White Mushrooms, herb oil 9.95
Brussels Sprouts
Honey Sambal, Bacon & Scallions 10.95