

APPETIZERS

- French Onion Soup *gruyère & croutons* 10.95
- New England Clam Chowder *bacon crumbles, brioche croutons, parsley* 13.95
- Kobe Sliders *cheddar & caramelized onions* 20.95
- NJ Burrata *heirloom tomato, baguette, balsamic, basil pesto* 16.95
- Maine Lobster Bites *lemon garlic, beurre blanc, gruyere, bread crumbs* 24.95
- Yellowfin Tuna Tartare* *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* 21.95
- Crispy Wagyu Dumplings *honey sambal & mustard sauces* 19.95
- Spicy Fall Off The Bone Ribs *baby back pork ribs* 19.95
- 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 & cocktail sauces* 23.95
- Local East Coast Oysters* *half shell, by the half dozen* 19.95
- Lobster Cocktail *whole 1 1/4 lobster chilled, cocktail sauce* 31.95
- 1/4 LB Colossal Lump Crab Cocktail *sliced avocado, mustard & 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 & grana padano* 15.95
- Warm Shrimp Salad *Spring mushrooms, avocado, tomato, Champagne vinaigrette* 27.95
- Wedge Of Iceberg Lettuce *tomato, crispy red onions, bacon, blue cheese* 15.95
- Arugula Salad *spicy candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette* 14.95
- Chopped Salad *romaine, iceberg, tomato, corn, broccoli, carrot, 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
- Lobster Salad *mixed greens, avocado, bacon, tomato, grana padano, lemon herb dressing* 34.95
- Katsu Salad *mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno (choice of Chicken or Cauliflower Milanese)* 24.95

STEAKS

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|-------|---------------------------------|-------|
| 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 |
| 16 oz | Prime Ribeye Steak | 59.95 |
| 42 oz | Prime Porterhouse Steak for Two | MP |

ADDITIONS

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| "Classic" Peppercorn Crust | |
| Blue Cheese Hat | 4.95 |
| Lobster & Cherry Peppers | 20.95 |
| Two Shrimp <i>with beurre blanc</i> | 15.95 |
| Oscar Style | |
| <i>colossal crab, asparagus, hollandaise</i> | 22.95 |
| Sauces <i>choice of</i> | 4.95 |
| <i>au poivre, béarnaise, hollandaise or horseradish cream</i> | |

SEA

- East Coast Halibut *herb-crusted, dill, capers, beurre blanc* 40.95
- 9 Oz South African Lobster Tail *served broiled or steamed* MP
- Horseradish-Crusted Faroe Island Salmon *horseradish cream sauce & asparagus* 35.95
- True Dover Sole *pan seared fillet, served in a Meunière sauce* 64.95
- considered a delicacy, this fish is shipped directly from the Strait of Dover to ensure the mild and sweet flavor profile*
- Pan Seared Sea Scallops *creamy mushroom risotto, crispy maitake mushrooms* 38.95
- Grilled Yellowfin Tuna *cooked rare, steakhouse fries, garden vegetable vinaigrette, basil* 38.95

LAND

- Beef Wellington *(limited availability) filet mignon, mushroom, asparagus, hollandaise sauce* 52.95
- Roots Chicken Parm *red pepper marinara, parmesan, creamy burrata* 31.95

SIDES

- Pomme Frites 10.95
- Truffle Pommes Frites 13.95
- Potatoes Au Gratin 11.95
- Loaded Colossal Baked Potato 10.95
- Classic Whipped Potatoes 10.95
- Loaded Whipped Stuffed Potato 11.95

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| Our Famous Mac & Cheese 10.95 |
| Lobster Macaroni & Cheese 29.95 |
| Onion Rings 10.95 |
| Creamed Corn 10.95 |
| <i>sweet corn puree, roasted corn, pearl onions</i> |
| Brussels Sprouts 10.95 |
| <i>honey sambal, bacon, scallions</i> |

- Roasted Asparagus 11.95
- lemon aioli, parmesan, bread crumbs*
- Broccoli Garlic & Oil 10.95
- Roasted Wild Mushrooms 10.95
- shiitake, oyster, white button, herb oil*
- Creamed Spinach 10.95
- Sauteed Spinach & Garlic 10.95

Our menu may contain common allergens. Please inform our staff of any allergies or dietary restrictions before ordering as cross-contamination may occur in our kitchen. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness*

BOTTLED WINES

Champagne & Rosé

101	Dom Perignon, Brut, FR ‘15	533
102	Laurent Perrier, Rosé Champagne, Brut, FR NV	252
103	Veuve Clicquot, ‘Yellow Label’, Brut, FR NV	166
104	Louis Roederer ‘Cristal’, Brut ‘15	628
105	La Vieille Ferme, Sparkling Rosé, FR NV	61
106	Mirabeau ‘AIX’, Rosé, Provence, FR ‘23	61

Chardonnay

201	Cakebread, Napa ‘23	113
202	Duckhorn, Napa ‘23	91
203	Far Niente ‘Estate’, Napa ‘23	162
204	Bezel by Cakebread, CA ‘22	73
205	Rombauer, Carneros, CA ‘23	109
206	Chablis, Colombier ‘Fourchaume’, FR ‘23	67
207	Meursault, Miller-Cyrot, Burgundy, FR ‘23	163
208	Puligny-Montrachet, Olivier Leflaive, FR ‘22	216

Sauvignon Blanc

301	Cloudy Bay, Marlborough, NZ ‘24	76
302	Sancerre, Comte Lafond ‘Grand Cuvee’, FR ‘22	140
305	Sancerre, Pascal Jolivet, FR ‘23	87
303	Spottswoode ‘Estate’, Napa ‘23	94
304	Whitehaven, Marlborough, NZ ‘23	48

Worldly Whites

401	Pinot Grigio, Livio Felluga, IT ‘23	75
402	Pinot Grigio, Terlato, IT ‘23	54
403	Riesling, Nik Weis, Mosel, ER ‘23	53
404	Soave, Pieropan ‘Calvarino’, IT ‘23	62

Worldly Reds

909	Amarone, Santi, IT ‘18	94
907	Barolo, Damilano ‘Lecinquevigne’, IT ‘20	90
910	Bordeaux, Chateau de Sales, Pomerol, FR ‘19	92
906	Brunello di Montalcino, Altesino ‘Riserva’, IT ‘19	252
905	Brunello di Montalcino, Il Poggione, IT ‘19	143
911	Cabernet Franc, Raffault ‘Picasses’, Chinon, FR ‘19	61
903	Malbec, Bramare by Paul Hobbs, AR ‘22	94
912	Petite Sirah, Stag’s Leap, Napa ‘20	88
902	Super Tuscan, Ca’Marcanda by Gaja, IT ‘23	120
903	Super Tuscan, Tignanello, IT ‘21	310
908	Super Tuscan, Sassicaia, IT ‘21	483
904	Chateauneuf-du-Pape, Vieux Telegraphe, FR ‘21	232
605	Merlot, Duckhorn ‘Three Palms’, Napa ‘21	231

Pinot Noir

703	Belle Glos ‘Las Alturas’, Santa Barbara, CA ‘23	126
702	Etude, Carneros, CA ‘22	95
701	Penner Ash, Willamette Valley, OR ‘21	168
704	Adelsheim, Willamette Valley, OR ‘22	77
705	Gevrey-Chambertin, Louis Jadot, FR ‘22	198
706	Louis Latour, Marsannay, FR ‘22	69

Red Blends

802	Silver Oak ‘Timeless’, Napa ‘20	322
804	Opus One, Napa ‘21	656
806	Bond ‘Melbury’, Napa ‘19	1050
805	Quintessa, Napa ‘21	525
807	Joseph Phelps ‘Insignia’, Napa ‘21	575
801	Trefethen, ‘Dragon’s Tooth’, Napa ‘21	95
803	The Prisoner, Napa ‘23	139

Cabernet Sauvignon

523	Caymus, Napa ‘22	252
508	Caymus, ‘Special Selection’, Napa ‘19	483
512	Favia, Napa ‘21	525
505	Darioush, Napa ‘21	222
502	Quilt, Napa ‘22	126
525	Duckhorn, Napa ‘21	182
513	Jordan, Alexander Valley, CA ‘20	156
514	Fortunate Son ‘The Dreamer’, Napa ‘21	273
503	Harlan Estate, Napa ‘21	3150
524	Silver Oak, Napa ‘19	357
528	Silver Oak, Alexander Valley, CA ‘19	266
527	Hundred Acre ‘Wraith’, Napa ‘21	1188
506	Plumpjack ‘Estate’, Napa ‘21	403
519	Shafer ‘Hillside Select’, Napa ‘19	553
509	Shafer ‘One Point Five’, Napa ‘22	242
504	Stag’s Leap ‘Artemis’, Napa ‘21	168
521	Groth, Napa ‘22	132
530	Harper Oak, Napa ‘23	66
501	Harlan ‘The Mascot’, Napa ‘20	282
520	Faust, Napa ‘22	154
510	Iconoclast by Chimney Rock, Napa ‘22	74
529	Crossbarn by Paul Hobbs, Napa ‘20	113
507	Mt. Veeder, Napa ‘22	131
526	Far Niente ‘Estate’, Napa ‘22	214
511	Spottswoode ‘Estate’, Napa ‘21	385
Magnums		
1005	Cabernet, Stag's Leap ‘Artemis’, Napa '21	292
1016	Cabernet, Caymus, Napa ‘22	415