

## APPETIZERS

- Lobster Bisque**, diced vegetables, lobster 9.<sup>95</sup>  
**French Onion Soup**, melted cheese, crouton 6.<sup>95</sup>  
**Roasted Carrot Apple Soup** caramelized onions & paprika brown butter 6.95  
**Roasted Middleneck Clams Casino**, diced peppers, onions, smoked bacon 10.<sup>95</sup>  
**Yellowfin Tuna Tartare**, avocado, wasabi aioli, crispy wontons, ponzu sauce 14.<sup>95</sup>  
**Spicy Crispy Lobster**, cucumber, red onions, bell pepper & carrot slaw, Sriracha aioli 14.<sup>95</sup>  
**Middleneck Steamer Clams**, roasted garlic, white wine, butter, scallions 12.<sup>95</sup>  
**Seared Sesame Crusted Tuna**, mixed greens, wasabi, crispy wontons 13.<sup>95</sup>  
**Hand Cut Steak Tartare**, blend of grass-fed & prime beef, toast points 16.<sup>95</sup>  
**Crispy Oysters "Rockefeller"** 12.<sup>95</sup>

## SALADS

- Caesar Salad**, garlic croutons, grana padano 9.<sup>95</sup>  
**Sliced Tomatoes & Mozzarella**, basil, extra virgin olive oil, sea salt 10.<sup>95</sup>  
**Heirloom Tomato Salad**, shaved red onion, crumbled blue cheese, olive oil 12.<sup>95</sup>  
**Arugula Salad**, spicy walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 9.<sup>95</sup>  
**Local Berry Salad**, *Kings Creamery's* Sheep Milk Chevre Cheese, Organic Strawberries, Ranier Cherries, Toasted Pistachios, Raspberry-Balsamic Vinaigrette 10.<sup>95</sup>  
**Wedge of Iceberg Lettuce**, tomato, crispy red onions, bacon, blue cheese 9.<sup>95</sup>  
**Seasonal Farmers Salad**, baby kale, oven roasted beets, shaved apples, toasted almonds, Savah Schaff cheese, Root's vinaigrette 8.<sup>95</sup>

## RAW BAR

- Chilled Jumbo Shrimp**, cocktail sauce 14.<sup>95</sup>  
**Chilled Colossal Lump Crab Cocktail**, sliced avocado 15.<sup>95</sup>  
**Lobster Cocktail whole 1 1/4 lobster chilled**, cocktail sauce 22.<sup>95</sup>  
**Oysters or Clams on the half shell by the half dozen** 12.<sup>95</sup>  
**Chilled Seafood & Shellfish Tower** 37.<sup>95</sup>

## ENTRÉE SALADS

- Classic Chicken Caesar**, garlic croutons, Grana Padano 13.<sup>95</sup>  
**Fresh Lobster Cobb Salad**, avocado, egg, bacon, tomato, Grana Padano, mixed greens, lemon herb dressing 21.<sup>95</sup>  
**Pan-Seared Jumbo Shrimp Salad**, mixed greens, strawberries, pine nuts, feta, balsamic vinaigrette 18.<sup>95</sup>  
**Steakhouse Salad**, sliced 6 oz Prime NY strip, iceberg wedge, crispy red onions, bacon, blue cheese 21.<sup>95</sup>  
**Colossal Crab Louis**, colossal crab, egg, capers, plum tomato, romaine, Thousand Island dressing 15.<sup>95</sup>  
**Chopped Goffle Road Chicken**, tomato, cucumber, carrots, feta, haricot verts, olives, romaine 14.<sup>95</sup>  
**Grilled Icelandic UNA Salmon**, cucumber, avocado, corn, shaved carrots, greens, balsamic soy 15.<sup>95</sup>  
**Steak & Arugula Salad**, sliced filet mignon, blue cheese, walnuts, apple, cider vinaigrette 18.<sup>95</sup>

## SANDWICHES

All Sandwiches Served with Frites

**Root's Special Blend Burger**, Washington's Crossing cheese, bacon, caramelized onions, Roots Steak Sauce aioli 15.<sup>95</sup>

**Kobe Sliders**, 3 ways, caramelized onions, mozzarella, mushrooms 19.<sup>95</sup>

**Lobster Roll**, freshly shelled 1 1/4 lb lobster, herb mayo, brioche roll 21.95

**Seared Rare Sesame Tuna "burger,"** cucumber, wasabi aioli, tomato, fried onion, arugula 16.<sup>95</sup>

**Goffle Farm's Crispy Chicken Sandwich**, heirloom tomatoes, pickled jalapenos, grilled red onion, cajun aioli 16.<sup>95</sup>

**Grilled Vegetable Panini**, local artisanal cheese, grilled red peppers, green & gold zucchini, kimchi aioli 13.<sup>95</sup>

**Slow Roasted Prime Rib Cheese Steak**, onions, mushrooms, cheddar, American cheese, pretzel roll 14.<sup>95</sup>

**Shaved Prime Rib Sandwich**, served chilled, horseradish mayonnaise, hot au jus 14.<sup>95</sup>

**Prime NY Strip Steak Sandwich**, swiss cheese, mushrooms, onions, Roots' Steak Sauce, pretzel roll 21.95

## SEAFOOD

**Colossal Lump Crab Cake**, lemon, tartar sauce 14.<sup>95</sup>

**Pan-Seared Icelandic UNA Salmon**, farro & hazelnut orecchiette, wild mushrooms, snap peas, watercress emulsion 17.<sup>95</sup>

**Pan-Seared Barnegat Sea Scallops**, roasted heirloom tomatoes, asparagus & olive salad preserved lemon-thyme dressing, garlic croutons 17.95

**Rare Ahi Tuna**, crispy baby bok choy, honey-red curry aioli, shaved radish 18.<sup>95</sup>

**Atlantic Swordfish Steak**, crispy artichokes, capers, lemon pan jus 18.95

**Roots Fried Shrimp Scampi**, garlic, butter, white wine 16.<sup>95</sup>

## MEAT & POULTRY

**Goffle Farms Grilled Chicken Breast**, stuffed with spinach, grana padano, natural sauce 18.<sup>95</sup>

**Spicy Barbeque Baby Back Pork Ribs**, iceberg wedge, blue cheese dressing, frites 15.<sup>95</sup>

20 oz Dry-Aged Kansas City Strip 39.<sup>95</sup>

12 oz Petite Prime NY Strip Steak. 32.<sup>95</sup>

16 oz Prime NY Strip Steak 42.<sup>95</sup>

14 oz Roots Bone - In Filet 39.<sup>95</sup>

24 oz Dry-Aged T-Bone 42.<sup>95</sup>

8 oz Petite Filet Mignon 31.<sup>95</sup>

12 oz Filet Mignon 39.<sup>95</sup>

16 oz Veal Chop 39.<sup>95</sup>

20 oz Dry Aged Cowboy Steak 39.<sup>95</sup>

20 oz Prime Cowboy Steak 49.<sup>95</sup>

16 oz Domestic Double Cut Lamb Chops 29.<sup>95</sup>

48 oz Dry-Aged Porterhouse Steak for Two 85.<sup>95</sup>

## SIDES

Classic Whipped Potato 6.95

Grilled Asparagus 7.95

Sautéed White Onions 6.95

Creamy Brussels Sprouts, smoked bacon, pearl onions 6.95

Herb Roasted Mushroom 6.95

Potatoes Lyonnaise 6.95

Broccoli & Garlic 6.95

Creamed Spinach 6.95

Spinach & Garlic 6.95

Onion Rings 6.95

Pommes Frites 6.95

Sweet Potato Fries 6.95

Local Summer Corn, cherry tomatoes, basil 6.95

Macaroni & Cheese 7.95

*please make your server aware of any allergies or dietary restrictions*



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