



APPETIZERS

Grilled Flat Bread, Balsamic Roasted Pepper Chutney, Brie Cheese 9.
Seared Jumbo Lump Crab Cake, Roasted Red Pepper Remoulade 13.
Tuna Two Ways, Seared & Tartare, Wasabi Cream, Rooster Sauce 13.⁵⁰
Grilled Griggstown Duck Breast, Fig Honey Balsamic, Baby Arugula 11.
Pulled Pork Nachos, Pico de Gallo, Cilantro Sour Cream 10.
Grilled Avocado, Creole Roasted Rock Shrimp 12.
Baked Artichoke and Spinach Dip, Parmesan Crust, Garlic Toast Points 8.⁵⁰
Oysters on the Half Shell (1/2 Dozen) 13.⁵⁰

SOUPS

Chicken, Corn, Tomato Tortilla,
Lime Sour Cream 8.
Lentil Roasted Vegetable,
Balsamic Drizzle 8.
Soup du Jour 8.
Sample of All Three Soups 9.⁵⁰

SALADS

Red Rooster House Salad 8.
Mixed Greens, Sundried Tomato Toast Point
Wood Fired Romaine Heart 8.
Creamy Parmesan Dressing, Grated Parmesan
The Rooster Chop Salad 8.
Grilled Radicchio, Blue Cheese, Bacon, Tomatoes

ENTREES

Macadamia Crusted Tilapia, Clementine Vinaigrette 22.
Center Cut Pork Chop, Stuffed with Sundried Tomato, Smoked Gouda 24.⁵⁰
Cedar Plank Grilled Salmon, Mustard Brown Sugar Glaze 24.
Wood Fired Griggstown Chicken, Dijon Honey Glaze 22.
Ahi Tuna, Spicy Soy Mustard Sauce, Pickled Cucumber Salad 27.
House Smoked Baby Back Ribs, Barbeque Sauce 26.⁵⁰

Wood Fired Grill Items served with your choice of sauce

14oz Black Angus Ribeye 27. 12oz New York Strip 28.
Center Cut Filet Mignon 34. Colorado Rack of Lamb 33.

Sauces

Red Rooster Steak Sauce ★ Red Wine Mushroom Demi Glace ★ Mesquite BBQ
Bacon Blue Cheese Crust ★ Black Truffle Butter ★ Mango Pineapple Chutney

Matt's Red Rooster Grill is Open for Dinner Tuesday through Sunday 908-788-7050