

## TO BEGIN

### Grilled Flat Bread

roasted butternut squash, caramelized onion, spinach, triple crème brie, aged balsamic 14.25

### Stuffed Poblano Pepper <sup>gf</sup>

slow roasted pork, aged cheddar, fire roasted salsa & lime sour cream 15

### East Coast Oysters <sup>gf</sup>

mignonette & cocktail 18.25 (half dozen) 36.50 (dozen)

### Griggstown Farm Deviled Eggs <sup>gf</sup>

Dijon whipped yolk, maple candied bacon 14.5

### Crab Claw Mac & Cheese

blend of three cheeses, Old Bay crust 16.25

### Pork Belly & Sweet Bao Buns

carrot cucumber slaw, sesame seed soy glaze 16.75

### Fire Roasted Calamari

smoked tomato chipotle cream 16.95

### Artisan Cheese Board

grilled local apple chutney, clover honey, lavash 16.25

### Tuna Two Ways - Seared & Tartare

wasabi cream, Rooster sauce, crispy wontons 16.75

### Balsamic & Salt Roasted Beets

warm crispy herb goat cheese, aged balsamic 15.25

## GREENS & SOUP

### Warm Spinach Salad <sup>gf</sup>

bleu cheese, fingerling potatoes, smoked bacon, warm mustard shallot dressing 12.50

### Rooster House Salad <sup>gf</sup>

sundried raisins, candied pecans, shaved carrot, manchego cheese, honey sherry vinaigrette 12.50

### Signature Grilled Romaine <sup>gf</sup>

creamy parmesan dressing, grated aged parmesan 12.5 white anchovies +2.5

### Rustic Wild Mushroom Soup <sup>gf</sup>

award winning Rooster favorite 14.25 *vegetarian*

## MAIN SELECTIONS

### Wagyu Flat Iron

roasted peppers, scallion orange soy glaze 44

### 133° Butter Sous Vide Halibut <sup>gf</sup>

pan seared, classic herb lemon brown butter 40

### Grilled Atlantic Salmon <sup>gf</sup>

coconut cream, ginger beurre blanc 34

### Grilled Shrimp Pasta

fresh pappardelle, spinach, tomato garlic sauce, shaved parmesan cheese 33

### Wood Fire Grilled Ahi Tuna

pickled ginger cucumber salad, sauce trio 38

### Jumbo Lump Crab Cakes

whole grain mustard beurre blanc 39.5

### 'The Classic' Center Cut Filet 8oz, <sup>gf</sup>

applewood smoked bacon, bleu cheese crust 45

### Dry Aged Steak *of the Night* <sup>gf</sup>

classic Pinot Noir demi-glaze *mp*

### Griggstown Farm Chicken Paillard <sup>gf</sup>

roasted pepper chutney, wilted arugula, Sugar Maple Jerseys Gouda 32

### Mushroom & Asparagus Risotto <sup>gf</sup>

grilled sweet onions, parmesan cheese, basil oil 31

### Apple Cider Brined Pork Chop <sup>gf</sup>

applewood smoked bacon, aged cheddar onion crust 37

### Grilled Maine Lobster Tails <sup>gf</sup>

twin 4oz tails, fire roasted lemon, Sugar Maple Jersey Farm drawn butter 44

### Cherry Coke Short Ribs *24 hours sous vide*

Coca-Cola braised short ribs, Amanera cherries 40

*add a lobster tail to an entrée 19.50*



\*consuming raw or undercooked meat, seafood may increase your risk of food borne illness **Winter 2022**