

## TO BEGIN

### Grilled Flat Bread

butternut squash, spinach, candied sweet onions, triple crème brie, balsamic gastric 16.5

### Fire Roasted Calamari

smoked tomato chipotle cream 17.25

### Pumpkin Ravioli

sage, shallot parmesan cream, maple spiced pecans, 16.5

### Stuffed Poblano Pepper gf

slow roasted pork, aged cheddar, fire roasted salsa & lime sour cream 16.5

### East Coast Oysters gf

mignonette & cocktail 19.5 (half dozen) 39 (dozen)

### Griggstown Farm Deviled Eggs gf

Applewood smoked dry aged bacon, smoked paprika whipped yolk, honey chili oil 15.95

### Wild Mushroom Toast

chive whipped goat cheese, scallion roasted mushrooms, balsamic thyme reduction 16.5

### Crab Claw Mac & Cheese

Old Bay fontina crust, roasted onion, mezze pasta 17.25

### Artisan Cheese Board

clover honey, lavash, whole grain mustard 16.75

### Tuna Two Ways *Seared & Tartare*

wasabi cream, Rooster sauce, crispy wontons 18.5

### Jumbo Lump Crab Cakes

whole grain mustard beurre blanc 18

## GREENS & SOUP

### Rustic Wild Mushroom Soup gf

vegetarian award-winning Rooster favorite 15.25

### Rooster House Salad gf

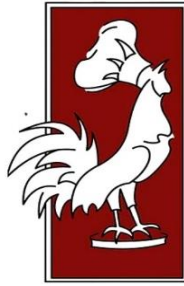
toasted almonds, marinated vegetables, manchego cheese, honey sherry vinaigrette 14.5

### Signature Grilled Romaine gf

creamy parmesan dressing, grated aged parmesan 14.50 white anchovies +3.25

### Rocket Salad gf

arugula, spinach, quinoa, goat cheese, roasted beets, lemon poppy seed vinaigrette 15.25



## MAIN SELECTIONS

### Apple Cider Brined Pork Chop gf

Applewood smoked bacon, onion, aged cheddar crust 36.75

### Grilled Canadian Jail Island Salmon

Sundried stone fruit beurre blanc 36 gf

### Fire Roasted Shrimp Pasta

fresh basil linguini, spinach, tomato garlic sauce, shaved parmesan cheese 34.5 *vegetarian option 29.75*

### Atlantic Sword Fish Steak

lobster sherry wine infused sauce 39

### Wood Fire Grilled Ahi Tuna

pickled ginger cucumber salad, sauce trio 39.25

### Jurgielewicz Duck Duo gf

confit & grilled, port wine demi-glace 42

### Cast Iron Vegan Soy Beet Infused Steak

mushroom vegan thyme brown butter 34.85

### 'The Classic' Center Cut Filet 8oz gf

applewood smoked bacon, bleu cheese crust 46.5

### Dry Aged Steak *of the Night* gf

roasted garlic demi-glace *mp*

### Griggstown Farm Chicken Paillard gf

parmesan, garlic, spinach, sundried tomato cream 34

### Cherry Coke Short Ribs gf

Amanera cherry demi, lemon, parsley gremolata 42

### Scallop & Mushroom Risotto gf

pan seared scallops, parmesan, basil oil 41  
*vegetarian option 34*

### Grilled Maine Lobster Tails gf

twin 5oz tails, lemon, drawn butter 47.75

Add a Lobster Tail to an Entrée +22.50

## 20<sup>TH</sup> ANNIVERSARY 2004-2024

Consuming raw or undercooked meat or seafood may increase your risk of food borne illness.

A 3.5% credit card service fee will be applied to all credit card transactions.

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