

TO BEGIN

Grilled Flat Bread

roasted butternut squash, baby arugula, triple crème brie, balsamic gastrique 14.75

Zell's Farm Mushroom Toast

grilled sourdough, goat cheese, aged balsamic peppers 15.50

Stuffed Poblano Pepper gf

slow roasted pork, aged cheddar, fire roasted salsa & lime sour cream 15.75

East Coast Oysters gf

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

Griggstown Farm Deviled Eggs gf

Applewood smoked dry aged bacon, smoked paprika whipped yolk, honey chili oil 15.50

Pork Belly 24 hour sous vide gf

bourbon BBQ baked lima beans, garlic butter, wilted mustard greens 16.75

Fire Roasted Calamari

smoked tomato chipotle cream 16.95

Butternut Squash & Mascarpone Ravioli

caramelized shallot, fresh sage, and parmesan cream 15.75

Artisan Cheese Board

clover honey, lavash, whole grain mustard 16.75

Tuna Two Ways Seared & Tartare

wasabi cream, Rooster sauce, crispy wontons 17.75

GREENS & SOUP

Rooster House Salad gf

sundried raisins, candied pecans, shaved carrot, manchego cheese, honey sherry vinaigrette 12.75

Signature Grilled Romaine gf

creamy parmesan dressing, grated aged parmesan 12.75 white anchovies +3.25

Rocket Salad gf

arugula, spinach, quinoa, goat cheese, roasted beets, lemon poppy seed vinaigrette 13.50

Rustic Wild Mushroom Soup gf

vegetarian award-winning Rooster favorite 14.50

Manhattan Clam Chowder gf

'The Red One' 14.50

Seasonal Soup du Jour 14.50

Soup Sampler

trio samplings of all three soups 16

MAIN SELECTIONS

Grilled Canadian Jail Island Salmon gf

Vermont maple beurre blanc, toasted pecans 34.50

Fire Roasted Shrimp Pasta

fresh basil linguini, spinach, tomato garlic sauce, shaved parmesan cheese 33.75

Jurgielewicz Duck Two Ways gf

confit leg, grilled breast, cherry port wine demi 44.50

Wood Fire Grilled Ahi Tuna

pickled ginger cucumber salad, sauce trio 39.25

Atlantic Sword Fish Steak

lobster sherry wine infused sauce 38.25

'The Classic' Center Cut Filet 8oz, gf

applewood smoked bacon, bleu cheese crust 45.75

Dry Aged Steak of the Night gf

roasted garlic demi-glace mp

Griggstown Farm Chicken Paillard gf

parmesan, garlic, spinach, sundried tomato cream 32.50

Wagyu Flat Iron gf

roasted sweet pepper, chipotle compound butter 44.75

Roasted Squash Risotto gf

caramelized onion, parmesan creamed spinach, chili roasted pepitas 29.75 (vegan optional)

Apple Cider Brined Pork Chop gf

applewood smoked bacon, onion, aged cheddar crust 36.75

Grilled Maine Lobster Tails gf

twin 5oz tails, lemon, Sugar Maple Jersey Farm drawn butter 46.75

add a tail to an entrée +19.50



AUTUMN 2023 Consuming raw or undercooked meat, seafood may increase your risk of food borne illness. A 3.5% credit card service fee will be applied to all credit card transactions.