

TO BEGIN

Grilled Flat Bread

roasted butternut squash, spinach, caramelized onions, triple crème brie, white balsamic 14.25

Stuffed Poblano Pepper ^{gf}

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

East Coast Oysters ^{gf}

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

Griggstown Farm Deviled Eggs ^{gf}

Dijon whipped yolk, maple candied bacon 14.5

Pumpkin Raviolis

fresh sage & thyme cream reduction, aged parmesan 15.5

Pork Belly & Sweet Bao Buns

carrot cucumber slaw, sesame seed soy glaze 16.75

Fire Roasted Calamari

smoked tomato chipotle cream 16.50

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 ^{gf}

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

Fall Rooster House Salad ^{gf}

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

Signature Grilled Romaine ^{gf}

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

Rustic Wild Mushroom Soup ^{gf}

award winning Rooster favorite 14.25

MAIN SELECTIONS

Wagyu Flat Iron

roasted peppers, scallion orange soy glaze 44

133° Butter Sous Vide Halibut ^{gf}

pan seared, classic herb lemon brown butter 40

Pecan Encrusted Grilled Salmon ^{gf}

fresh thyme, champagne 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, ^{gf}

applewood smoked bacon, bleu cheese crust 45

Dry Aged Steak *of the Night* ^{gf}

classic Pinot Noir demi-glace *mp*

Griggstown Farm Chicken Paillard ^{gf}

heirloom cherry tomatoes, wilted arugula, Sugar Maple Jerseys Gouda 32

Fall Mushroom & Corn Risotto ^{gf}

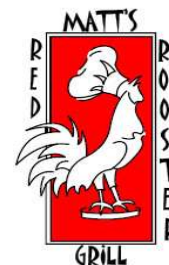
grilled sweet onions, parmesan cheese, sweet basil oil 31

Apple Cider Brined Pork Chop ^{gf}

applewood smoked bacon, onion crust, aged cheddar 35

Grilled Maine Lobster Tails ^{gf}

twin 4oz tails, first roasted lemon, Sugar Maple Jersey farm drawn butter 44



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

FALL 2022