

TO BEGIN

Grilled Flat Bread

roasted artichoke, baby spinach, triple crème brie, balsamic gastrique 15.25

Crab Meat & Asparagus gf

grilled asparagus, jumbo lump crab meat, saffron aioli 17.75

Stuffed Poblano Pepper gf

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

East Coast Oysters gf

mignonette & cocktail 18.85 (half dozen) 37.50 (dozen)

Griggstown Farm Deviled Eggs gf

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

Pork Belly 24-hour sous vide gf

grilled eggplant, Korean pepper soy glaze 16.75

Fire Roasted Calamari

smoked tomato chipotle cream 16.95

Ricotta Stuffed Gnocchi

caramelized shallot, toasted pinenuts, Myer lemon 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

Grilled Eggplant Toast

roasted garlic, red pepper whipped ricotta, rose balsamic 15.25

GREENS & SOUP

Rustic Wild Mushroom Soup gf

vegetarian award-winning Rooster favorite 14.50

Rooster House Salad gf

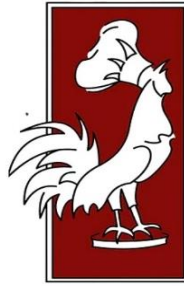
sundried raisins, candied pecans, shaved carrot, manchego cheese, honey sherry vinaigrette 13.50

Signature Grilled Romaine gf

creamy parmesan dressing, grated aged parmesan 13.50 white anchovies +3.25

Rocket Salad gf

arugula, spinach, quinoa, goat cheese, roasted beets, lemon poppy seed vinaigrette 14.25



MAIN SELECTIONS

Grilled Canadian Jail Island Salmon

whole grain mustard beurre blanc 34.50 gf

Fire Roasted Shrimp Pasta

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

Rack of Lamb gf

24-hour sous vide, rosemary Dijon demi 48.50

Wood Fire Grilled Ahi Tuna

pickled ginger cucumber salad, sauce trio 39.25

Crab Meat Stuffed Trout gf

lemon thyme brown butter 39

Cast Iron Vegan Soy Beet Infused Steak

vegan thyme brown butter 34.85

'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*

Snake River Farms Ribeye gf

American wagyu, Bourbon green peppercorn demi 59

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

Sweet Pea Risotto gf

grilled asparagus, onions, sweet pea emulsion, parmesan 32.50 (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, drawn butter 46.75

add a tail to an entrée +19.50

SPRING 2024

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.