

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 17.75

Zucchini Corn Cakes

creamy Bonacorsi apple slaw 15.25

GREENS & SOUP

Rustic Wild Mushroom Soup ^{gf}

vegetarian award-winning Rooster favorite 15.25

Rooster House Salad ^{gf}

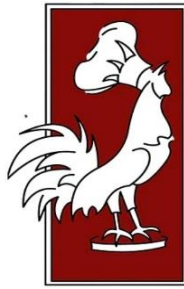
toasted almonds, marinated vegetables, manchego cheese, honey sherry vinaigrette 14.5

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

Grilled Canadian Jail Island Salmon

late summer roasted tomato beurre blanc 35 ^{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

Veal Rib Chop ^{gf}

cognac green peppercorn demi 44

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 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 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

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

AUTUMN 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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