

TO BEGIN

Crab Claw Mac & Cheese

Old Bay fontina crust, roasted onion,
mezze pasta 17.75

Fire Roasted Calamari

smoked tomato chipotle cream 17.50

Artisan Cheese Board

clover honey, flat bread, whole grain mustard 16.75

Pumpkin Ravioli

fresh 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

Wild Mushroom Toast

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

East Coast Oysters gf

mignonette & cocktail 21 (half dozen) 42 (dozen)

Griggstown Farm Deviled Eggs gf

dry aged bacon, bell pepper chutney
shallot, chive whipped yolk 16.50

Sous Vide Pork Belly

Brussels sprout & sweet potato hash,
sweet soy glaze 17

Tuna Two Ways *Seared & Tartare*

wasabi cream, Rooster sauce, crispy wontons 18.5

Grilled Flat Bread

butternut squash, spinach, candied sweet onions,
triple crème brie, balsamic gastrique 17

GREENS & SOUP

Rustic Wild Mushroom Soup gf

vegetarian award-winning Rooster favorite 15.50

Rooster House Salad gf

toasted almonds, marinated vegetables,
manchego cheese, honey sherry vinaigrette 15

Signature Grilled Romaine gf

creamy parmesan dressing, aged parmesan 15
white anchovies +3.25

Rocket Salad gf

arugula, spinach, quinoa, goat cheese, roasted beet
lemon poppy seed vinaigrette 15.75



MAIN SELECTIONS

Grilled Canadian Jail Island Salmon

maple soy roasted shallot beurre blanc 36

Scallop Risotto gf

pan seared scallops, spinach & pea risotto,
lemon honey beurre blanc 44

vegetarian option 34

Cherry Coke Short Ribs gf

Amanera cherry demi, lemon & parsley gremolata 44

Apple Cider Brined Pork Chop gf

Applewood smoked bacon, onion,
aged cheddar crust 36.75

Fire Roasted Shrimp Pasta

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

Wood Fire Grilled Ahi Tuna

pickled ginger cucumber salad, sauce trio 43

Rack of Lamb Sous Vide gf

rosemary Dijon demi-glace 48.50

'The Classic' Center Cut Filet 8oz gf

applewood smoked bacon, bleu cheese crust 54

Dry Aged Steak *of the Night* gf

roasted garlic demi-glace *mp*

Griggstown Farm Chicken Paillard gf

parmesan, garlic, spinach, sundried tomato cream 34

Grilled Maine Lobster Tails gf

twin 5oz tails, lemon, drawn butter 48.50

Add a Lobster Tail to an Entrée +22.50

MATT'S RED ROOSTER GRILL EST. 2004

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WINTER 2025

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