

## TO BEGIN

### Grilled Flat Bread

caramelized onions, heirloom tomatoes, goat cheese, aged balsamic 14.25

### Stuffed Poblano Pepper *gf*

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

### East Coast Oysters *gf*

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

### Griggstown Farm Deviled Eggs *gf*

smoked bell pepper yolk, lemon chive honey glazed shrimp 14.5

### Wood Fired Octopus

orange, honey, ponzu sauce 18.5

### Pork Belly Tacos

pickled cabbage slaw, sriracha aioli 16.75

### ABC

grilled avocado, bacon, crabmeat, garlic aioli 18.50

### Fire Roasted Calamari *gf*

roasted tomato chipotle cream 16.50

### Artisan Cheese Board

grilled local apple chutney, honey, lavash 16.25

### Tuna Two Ways - *Seared & Tartare*

wasabi cream, Rooster sauce, crispy wontons 16.75

## GREENS

### 'The Wedge' Chopped *gf*

iceberg, tomatoes, applewood smoked bacon, bleu cheese 12

### Rooster House Salad *gf*

cherry tomato, cucumber, shaved carrot, honey sherry vinaigrette 12

### Signature Grilled Romaine *gf*

creamy parmesan dressing, grated aged parmesan 12 white anchovies 2.5

## MAIN SELECTIONS

### Wagyu Flat Iron *gf*

parsley chive chimichurri 44

### Pan Fried Rainbow Trout *gf*

almond parsley butter 36

### Fire Roasted Salmon Filet *gf*

roasted red pepper, olive & caper tapenade 34

### Grilled Shrimp *gf*

pineapple bbq glaze 33

### Wood Fire Grilled Ahi Tuna

pickled ginger cucumber salad, sauce trio 38

### Jumbo Lump Crab Cakes

balsamic roasted bell pepper remoulade 39.5

### 'The Classic' Center Cut Filet 8oz, *gf*

applewood smoked bacon, bleu cheese crust 45

### Dry Aged Steak *of the Night* *gf*

classic red wine demi-glaze *mp*

### Griggstown Farm Chicken Paillard *gf*

heirloom cherry tomatoes, arugula, Sugar Maple Jerseys Gouda 32

### Summer Tomato & Onion Risotto

grilled avocado, scallion, parmesan, aged balsamic 31

### Pork Chop

grilled plum soy glaze, charred scallion 35

### Seafood Cioppino

4oz grilled lobster tail, shrimp, crabmeat, clams, mussels, smoked tomato broth, pappardelle pasta 39



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

SUMMER 2022