

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-glace *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