

## TO BEGIN

### Grilled Flat Bread

roasted butternut squash, baby arugula, triple crème brie, balsamic gastrique 14.75

### Zucchini Corn Cake

roasted garlic, lemon, chive aioli 15.50

### Stuffed Poblano Pepper *gf*

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

### East Coast Oysters *gf*

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

### Griggstown Farm Deviled Eggs *gf*

Applewood smoked dry aged bacon, smoked paprika whipped yolk, honey chili oil 15.50

### Pork Belly 24-hour Sous Vide *gf*

corn, sweet potato, black bean hash, bourbon BBQ 16.75

### Fire Roasted Calamari

smoked tomato chipotle cream 16.95

### Pumpkin Ravioli

caramelized shallot, fresh sage and parmesan cream 15.75

### Artisan Cheese Board

clover honey, lavash, fig mustard 16.75

### Tuna Two Ways *Seared & Tartare*

wasabi cream, Rooster sauce, crispy wontons 17.75

## GREENS & SOUP

### Rooster House Salad *gf*

sundried raisins, candied pecans, shaved carrot, manchego cheese, honey sherry vinaigrette 12.75

### Signature Grilled Romaine *gf*

creamy parmesan dressing, grated aged parmesan 12.75 white anchovies +3.25

### Rocket Salad *gf*

arugula, spinach, quinoa, goat cheese, roasted beets, lemon poppy seed vinaigrette 13.50

### Rustic Wild Mushroom Soup *gf*

vegetarian award-winning Rooster favorite 14.50

### Manhattan Clam Chowder *gf*

'The Red One' 14.50

### Seasonal Soup du Jour 14.50

### Soup Sampler

trio samplings of all three soups 16

## MAIN SELECTIONS

### Grilled Canadian Jail Island Salmon *gf*

basil brown butter, roasted sweet 100 tomatoes 34.50

### Fire Roasted Shrimp Pasta

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

### Jurgielewicz Duck Two Ways *gf*

confit leg, grilled breast, cherry port wine demi 44.50

### Wood Fire Grilled Ahi Tuna

pickled ginger cucumber salad, sauce trio 39.25

### Atlantic Sword Fish Steak

lobster sherry wine infused sauce 38.25

### '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 32.50

### Wagyu Flat Iron *gf*

roasted sweet pepper, chipotle compound butter 44.75

### Cauliflower Stuffed Peppers *gf*

riced cauliflower, lentils, onions, fresh mozzarella, herbed broth 29.75

### Apple Cider Brined Pork Chop *gf*

applewood smoked bacon, onion, aged cheddar crust 36.75

### Grilled Maine Lobster Tails *gf*

twin 5oz tails, lemon, Sugar Maple Jersey Farm drawn butter 46.75

*add a tail to an entrée* +19.50



## AUTUMN 2023

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.