

TO BEGIN

Shrimp Stuffed Mushroom *gf*
scampi garlic butter, aged parmesan 17.50

Fire Roasted Calamari
smoked tomato chipotle cream 17.50

Artisan Cheese Board
clover honey, flat bread, whole grain mustard 16.75

Spinach & Roasted Garlic Ravioli
preserved Meyer lemon shallot cream 16.5

Stuffed Poblano Pepper *gf*
slow roasted pork, aged cheddar,
fire roasted salsa & lime sour cream 17.5

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

East Coast Oysters *gf*
mignonette & cocktail 22 (half dozen) 44 (dozen)

Griggstown Farm Deviled Eggs *gf*
dry aged bacon, bell pepper chutney
shallot, chive whipped yolk 16.50

Sous Vide Pork Belly
hoisin bbq, arugula, won ton crisp, citrus 17

Tuna Two Ways *Seared & Tartare*
wasabi cream, Rooster sauce, crispy wontons 18.5

Grilled Flat Bread
basil pesto whipped ricotta, artichoke hearts,
caramelized onions & wilted greens 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 beets,
lemon poppy seed vinaigrette 15.75

MAIN SELECTIONS

Prime Hanger Steak *gf*
Red Rooster horseradish steak sauce 44

Grilled Canadian Jail Island Salmon
maple soy roasted shallot beurre blanc 38

Scallop Risotto *gf*
pan seared scallops, spinach & pea risotto,
lemon honey beurre blanc 44
vegetarian option 34

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 35.5 *vegetarian option 29.75*

Wood Fire Grilled Ahi Tuna
pickled ginger cucumber salad, sauce trio 44

Rack of Lamb Sous Vide *gf*
rosemary Dijon demi-glace 48.50

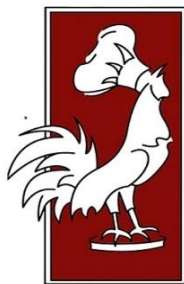
'The Classic' Center Cut Filet 8oz *gf*
applewood smoked bacon, bleu cheese crust 54

Dry Aged Steak of the Night *gf*
roasted garlic demi-glace *mp*

Griggstown Farm Chicken Paillard *gf*
parmesan, garlic, spinach, sundried tomato cream 35

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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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.