

TO BEGIN

Grilled Flat Bread

balsamic roasted peppers, 'sweet 100' tomatoes, arugula, triple crème brie 15.25

A.B.C.

grilled avocado, applewood smoked bacon, jumbo lump crab meat, garlic aioli 17.75

Stuffed Poblano Pepper ^{gf}

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

East Coast Oysters ^{gf}

mignonette & cocktail 18.95 (half dozen) 37.50 (dozen)

Griggstown Farm Deviled Eggs ^{gf}

Applewood smoked dry aged bacon, smoked paprika whipped yolk, honey chili oil 15.95

Pork Belly *24-hour sous vide*

grilled eggplant, Korean pepper soy glaze 16.75

Fire Roasted Calamari

smoked tomato chipotle cream 16.95

Artisan Cheese Board

clover honey, lavash, whole grain mustard 16.75

Tuna Two Ways *Seared & Tartare*

wasabi cream, Rooster sauce, crispy wontons 17.75

Grilled Eggplant Toast

roasted garlic, red pepper whipped ricotta, aged balsamic gastric 15.25

GREENS & SOUP

Rustic Wild Mushroom Soup ^{gf}

vegetarian award-winning Rooster favorite 14.50

Rooster House Salad ^{gf}

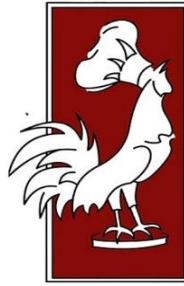
toasted almonds, marinated summer vegetables, honey sherry vinaigrette 13.50

Signature Grilled Romaine ^{gf}

creamy parmesan dressing, grated aged parmesan 13.50 white anchovies +3.25

Rocket Salad ^{gf}

arugula, spinach, quinoa, goat cheese, roasted beets, lemon poppy seed vinaigrette 14.75



MAIN SELECTIONS

Grilled Canadian Jail Island Salmon

local basil arugula pesto 34.50 ^{gf}

Fire Roasted Shrimp Pasta

fresh basil linguini, spinach, tomato garlic sauce, shaved parmesan cheese 33.75, *veg option* 28.75

Jumbo Lump Crab Cakes

roasted red pepper remoulade 38.95

Wood Fire Grilled Ahi Tuna

pickled ginger cucumber salad, sauce trio 39.25

Crab Meat Stuffed Trout ^{gf}

lemon thyme brown butter 39

Cast Iron Vegan Soy Beet Infused Steak

mushroom vegan thyme brown butter 34.85

'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

Scallop & Carrot Risotto ^{gf}

carrot, onion, artichoke, pan seared scallops, carrot ginger puree 41, *veg option* 34

Apple Cider Brined Pork Chop ^{gf}

Applewood smoked bacon, onion, aged cheddar crust 36.75

Grilled Maine Lobster Tails ^{gf}

twin 5oz tails, lemon, drawn butter 46.75

add a tail to an entrée +19.50

SUMMER 2024

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.

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