

TO BEGIN

Grilled Flat Bread

roasted garlic whipped brie, spinach, artichoke, balsamic roasted shallots 14.25

Stuffed Poblano Pepper *gf*

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

East Coast Oysters *gf*

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

Griggstown Farm Deviled Eggs *gf*

pastrami smoked salmon, lemon dill crème fraiche 15

Pear & Prosciutto Ravioli

toasted walnut, date & bleu cheese tapenade, classic brown butter 16.25

Fire Roasted Asparagus

jumbo lump crab meat, saffron aioli 17.95

Pork Belly & Sweet Bao Buns

carrot cucumber slaw, sesame seed soy glaze 16.75

Grilled Brussel Sprouts

dry aged bacon & Dijon mustard sauce 15.75

Fire Roasted Calamari

smoked tomato chipotle cream 16.95

Artisan Cheese Board

apricot & pepper jelly, clover honey, lavash 16.25

Tuna Two Ways ~ *Seared & Tartare*

wasabi cream, Rooster sauce, crispy wontons 16.75

GREENS & SOUP

Rooster House Salad *gf*

sundried raisins, candied pecans, shaved carrot, manchego cheese, honey sherry vinaigrette 12.50

Signature Grilled Romaine *gf*

creamy parmesan dressing, grated aged parmesan 12.5 white anchovies +2.5

Rocket Salad *gf*

Arugula, spinach, quinoa, goat cheese, roasted beets, lemon poppy seed vinaigrette 12.5

Rustic Wild Mushroom Soup *gf*

vegetarian award-winning Rooster favorite 14.25



MAIN SELECTIONS

Grilled Salmon *gf*

Spring sweet pea emulsion, pickled radish 34

Grilled Shrimp Pasta

fresh pappardelle, spinach, tomato garlic sauce, shaved parmesan cheese 33

Lamb Porterhouse

classic rosemary demi-glace 48

Wood Fire Grilled Ahi Tuna

pickled ginger cucumber salad, sauce trio 38

Veal Rib Chop

Cognac, green peppercorn sauce 44

Crab Meat Stuffed Trout

lemon thyme brown butter 39

Pork Flat Iron

ponzu sauce, charred scallions 36

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

applewood smoked bacon, bleu cheese crust 45

Dry Aged Steak *of the Night* *gf*

classic Pinot Noir demi-glace *mp*

Griggstown Farm Chicken Paillard *gf*

roasted pepper chutney, wilted arugula, Sugar Maple Jerseys Gouda 32

Mushroom & Asparagus Risotto *gf*

grilled sweet onions, parmesan cheese, sweet basil oil 31

Apple Cider Brined Pork Chop *gf*

applewood smoked bacon, onion crust, aged cheddar 36

Grilled Maine Lobster Tails *gf*

twin 6oz tails, lemon, Sugar Maple Jersey farm drawn butter 44

add a tail to an entrée 19.50

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

Spring 2023