

TO BEGIN

Grilled Flat Bread

triple crème brie, spinach, butternut squash,
balsamic gastric 17.50

Crispy Short Rib Tacos

creamy slaw, avocado sour cream 17.95

Tuna Two Ways *Seared & Tartare*

wasabi cream, Rooster sauce, crispy wontons 19

Fire Roasted Calamari

smoked tomato chipotle cream 17.50

Griggstown Farm Deviled Eggs *gf*

dry aged bacon, bell pepper chutney,
chive whipped yolk 17.50

Pumpkin Ravioli

sage roasted shallot cream, parmesan 17.5

Zells Farm, Mushroom Toast

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

Shrimp Stuffed Mushroom *gf*

scampi garlic butter, aged parmesan 17.50

East Coast Oysters *gf*

mignonette & cocktail 22 (half dozen) 44 (dozen)

Stuffed Poblano Pepper *gf*

slow roasted pork, aged cheddar,
fire roasted salsa & lime sour cream 17.5

GREENS & SOUP

Rustic Wild Mushroom Soup *gf*

vegetarian award-winning Rooster favorite 16

Rooster House Salad *gf*

toasted almonds, marinated vegetables,
manchego cheese, honey sherry vinaigrette 16

Signature Grilled Romaine *gf*

creamy parmesan dressing, aged parmesan 16.50
white anchovies +3.25

Rocket Salad *gf*

arugula, spinach, quinoa, goat cheese, roasted beets
lemon poppy seed vinaigrette 17



MAIN SELECTIONS

Wagyu Flat Iron *gf*

Snake River Farms Wagyu,
cognac green peppercorn demi 56

Grilled Canadian Jail Island Salmon *gf*

maple whole grain mustard cream 38

Scallop Risotto *gf*

pan seared scallops, spinach & corn risotto,
lemon honey beurre blanc 44
vegetarian option 36

Apple Cider Brined Pork Chop *gf*

Applewood smoked bacon, onion,
aged cheddar crust 39

Fire Roasted Shrimp Pasta

fresh basil linguini, spinach, tomato garlic sauce,
shaved parmesan cheese 37 *vegetarian option 34*

Wood Fire Grilled Ahi Tuna

pickled ginger cucumber salad, sauce trio 46

'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 36

Grilled Maine Lobster Tails *gf*

twin 6oz tails, lemon, drawn butter 54

Vegan Beet Steak optional substitution 38

Add a Lobster Tail to an Entrée +26

Add side risotto 18

MATT'S RED
ROOSTER GRILL EST. 2004

22 Bloomfield Avenue
Flemington, New Jersey 08822
908.788.7050 www.mattsredroostergill.com
Fall 2026

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.