

TO BEGIN

Grilled Flat Bread

basil pesto whipped ricotta, balsamic marinated
cherry tomatoes, arugula, shaved parmesan 17

Crispy Short Rib Tacos

creamy slaw, avocado sour cream 17.95

Tuna Two Ways *Seared & Tartare*

wasabi cream, Rooster sauce, crispy wontons 18.5

Fire Roasted Calamari

smoked tomato chipotle cream 17.50

Griggstown Farm Deviled Eggs *gf*

dry aged bacon, bell pepper chutney,
chive whipped yolk 16.50

Burrata Ravioli

pistachio pesto, lemon cream 16.5

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
white anchovies +3.25

Rocket Salad *gf*

arugula, spinach, quinoa, goat cheese, roasted beets,
lemon poppy seed vinaigrette 16.5

MAIN SELECTIONS

Prime Hanger Steak *gf*

Red Rooster horseradish steak sauce 44

Grilled Canadian Jail Island Salmon

tequila, lime roasted sweet corn poblano cream 38

Scallop Risotto *gf*

pan seared scallops, spinach & corn risotto,
lemon honey beurre blanc 44
vegetarian option 34

Apple Cider Brined Pork Chop *gf*

Applewood smoked bacon, onion,
aged cheddar crust 37.75

Fire Roasted Shrimp Pasta

fresh basil linguini, spinach, tomato garlic sauce,
shaved parmesan cheese 37 *vegetarian option 30*

Wood Fire Grilled Ahi Tuna

pickled ginger cucumber salad, sauce trio 44

'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 52

Add a Lobster Tail to an Entrée +25

Add side risotto 16.75



MATT'S RED ROOSTER GRILL EST. 2004

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your risk of food borne illness. A 3.5% credit card service fee will
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