TO BEGIN

Crab Claw Mac & Cheese

Old Bay fontina crust, roasted onion, mezze pasta 17.25

Artisan Cheese Board

clover honey, lavash, whole grain mustard 16.75

Burrata Ravioli

balsamic sweet bell peppers, garlic butter, fluffy parmesan 16.5

Stuffed Poblano Pepper gf

slow roasted pork, aged cheddar, fire roasted salsa & lime sour cream 16.5

East Coast Oysters gf

mignonette & cocktail 19.5 (half dozen) 39 (dozen)

Griggstown Farm Deviled Eggs gf

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

Fire Roasted Calamari

smoked tomato chipotle cream 17.25

Wild Mushroom Toast

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

Jumbo Lump Crab Cakes

whole grain mustard beurre blanc 18

Tuna Two Ways Seared & Tartare

wasabi cream, Rooster sauce, crispy wontons 18.5

Grilled Flat Bread

butternut squash, spinach, candied sweet onions, triple crème brie, balsamic gastric 16.5

GREENS & SOUP

Rustic Wild Mushroom Soup gf

vegetarian award-winning Rooster favorite 15.25

Rooster House Salad gf

toasted almonds, marinated vegetables, manchego cheese, honey sherry vinaigrette 14.5

Signature Grilled Romaine gf

creamy parmesan dressing, aged parmesan 14.50 white anchovies +3.25

Rocket Salad gf

arugula, spinach, quinoa, goat cheese, roasted beets, lemon poppy seed vinaigrette 15.25

MAIN SELECTIONS

Apple Cider Brined Pork Chop gf

Applewood smoked bacon, onion, aged cheddar crust 36.75

Grilled Canadian Jail Island Salmon

Sundried stone fruit beurre blane 36 gf

Fire Roasted Shrimp Pasta

fresh basil linguini, spinach, tomato garlic sauce, shaved parmesan cheese 34.5 vegetarian option 29.75

Wood Fire Grilled Ahi Tuna

pickled ginger cucumber salad, sauce trio 39.25

Jurgielewicz Duck Duo gf

confit & grilled, port wine demi-glace 42

Cast Iron Vegan Beet Infused Steak

mushroom vegan thyme brown butter 34.85

'The Classic' Center Cut Filet 80z gf

applewood smoked bacon, bleu cheese crust 46.5

Dry Aged Steak of the Night gf

roasted garlic demi-glace mp

Griggstown Farm Chicken Paillard gf

parmesan, garlic, spinach, sundried tomato cream 34

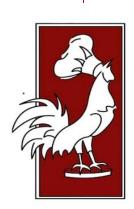
Scallop & Mushroom Risotto gf

pan seared scallops, parmesan, basil oil 41 vegetarian option 34

Grilled Maine Lobster Tails gf

twin 50z tails, lemon, drawn butter 47.75

Add a Lobster Tail to an Entrée +22.50



MATT'S RED ROOSTER GRILL 20TH ANNIVERSARY

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Consuming raw or undercooked meat or seafood may increase your risk of food borne illness.

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