

## 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 blanc 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 8oz *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 5oz tails, lemon, drawn butter 47.75

Add a Lobster Tail to an Entrée +22.50

## MATT'S RED ROOSTER GRILL 20<sup>TH</sup> ANNIVERSARY

22 Bloomfield Avenue  
Flemington, New Jersey 08822  
908.788.7050 [www.mattsredroostergrill.com](http://www.mattsredroostergrill.com)

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.