

RUSTIC ROOT

STARTERS

FIRECRACKER SHRIMP * 14

*sriracha aioli
spicy sweet mango drizzle
espelette*

WHITE BEAN HUMMUS 11

*artichoke + toasted olive bread
zaatar*

TERIYAKI SALMON POKE 15

*shallots + house made teriyaki
green onion + avocado + taro chips*

MEATBALLS 12

*bison & pork + whiskey sauce
parmesan*

LAMB RIBS * 16

*balsamic glazed lamb ribs
cucumber yogurt + fresno chili*

CRAB CAKE 18

*lump crab
brandy shrimp cream sauce*

CALAMARI 14

*crispy calamari
spicy sweet honey sauce*

CREOLE SHRIMP 15

*mexican shrimp + crispy french bread
creole sauce*

SAUSAGE & PEPPERS 14

*alligator andouille
smoked elk sausage
toasted french bread*

MEATS

FRIED CORNISH HEN 26

sautéed swiss chard + creamy grits + jalapeno honey

BRAISED SHORT RIB 28

crispy polenta + roasted carrot puree + chimichurri rojo

TABLE SMOKED TOMAHAWK * 55

16oz prime bone-in ribeye + potato fondant + pearl onion + red wine demi

DOUBLE BONE DUROC PORK CHOP * 36

shaved brussel sprouts + marcel's rhubarb chutney + smoked sea salt

STEAK & FRITES 42

*pan roasted 1855 filet mignon + blue cheese butter
crispy fries + black garlic aioli*

WILD BOAR BOLOGNESE 26

campanelle pasta + grated pecorino

GORGONZOLA PASTA 19

*gemelli pasta + gorgonzola cream sauce + toasted walnuts
spinach + apple wood smoked bacon*

SEAFOOD

LOBSTER PAPPARDELLE * 28

*oven roasted tomatoes + spinach
corn + chili pepper + sherry cream
bread crumbs*

SEARED SCALLOPS 32

*spinach & apple wood smoked bacon
risotto + tomato cream + lemon zest*

PAN ROASTED HALIBUT 36

*pesto basmati rice + king oyster
mushrooms + artichokes
fresh herb salad*

SALMON 32

*pea puree + marble potatoes
caramelized shallots
linguiça sausage + pea vines*

SIDES & SALADS

CREMINI MUSHROOMS 8

white wine & garlic

TRUFFLE POTATOES 9

marble potatoes + truffle crème fraîche + parmesan

CREAMED SPINACH 8

applewood smoked bacon

MAC N CHEESE * 9

*applewood smoked bacon + manchego
jack + parmesan
add maine lobster \$7*

ASPARAGUS 7

roasted asparagus + sea salt + olive oil + lemon zest

SIMPLE GREENS 10

*mixed field greens + toasted pumpkin seeds
point Reyes blue cheese + honey balsamic vinaigrette*

GEM & COPPA 11

*sweet gem lettuce + coppa + bread crumbs
shaved parmesan + caesar dressing*

KALE SALAD 13

*tuscan black kale + carrots + quinoa + red grapes
red onion + pancetta + parmesan and citrus dressing*

Effective January 2017, we have implemented a 3% surcharge to help pay for the increased costs associated with new and ever growing state and local government mandates. If you have any questions about this charge please ask to speak to a manager. Thank you.

Executive Chef Marcel Childress

 Rustic Root Specialties