Starters

Escargot a la Bourguignon - herbal garlic butter sauce, grilled ciabatta 18

Grilled Portobello Mushroom - blue cheese, field greens salad 14

Chicken Teriyaki Dumplings 12

Shrimp Dumplings 14

Red Rooster Wings 15

Fresh Burrata Caprese - Basel pesto drizzle 14

PEI Mussels - saffron cream sauce 18

Little Neck Clams - sausage, tomatoes, onions, jalapeños, white wine sauce 18

 $Red\ Rooster\ Salad\ \hbox{--}\ organic\ field\ greens,\ tomatoes,\ cucumber,\ red\ onions,\ walnuts,\ goat\ cheese,\ raspberry\ vinaigrette\ 12$

Shopska Salad – tomatoes, cucumbers, roasted red peppers, red onions, parsley, shredded feta 12

Beets Salad - organic field greens, roasted almonds, orange segment, citrus vinaigrette 12

Add to any salad - roasted Chicken 9 sautéed jumbo Shrimp 15

Seconds

Chicken Milanese 26

panko pan-fried, topped with Mediterranean salad w/feta

Chicken Cordon Bleu 29

mushroom cream sauce, mashed potato and vegetables

Maple leaf farms Duck 31

mashed potato & vegetables, unagi demi-glace

Boeuf Bourguignon 29

tender pot roast, vegetables & mashed potatoes

Fresh Tagliatelle 29

jumbo shrimp, roasted red peppers, spinach, cream sauce

Faroe Islands Salmon 30

mashed potatoes, vegetables, beurre blanc sauce

*Boneless Ribeye Steak au Poivre 45

mashed potatoes, vegetables, green peppercorn sauce

Eggplant Rollatini 26

ricotta, spinach, melted cheese, tomato sauce, spaghetti

*Black Angus Burger 18

all burgers served with French fries, lettuce, tomato, raw onion and pickle;

add Bacon - 3.00, Mushrooms, American, Swiss, Habanero Jack, Cheddar, Blue - 2.00 each

Penne ala Vodka – Chicken 26 Shrimp 28

Spaghetti Bolognese 26

Share charge on all Entrees - 5

Before placing your order, please inform your server if a person in your party has a food allergy. *This menu item can be cooked to you liking. *Consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.