

Matt's Red Rooster Grill

22 Bloomfield Ave 08822-1402 · +19087887050 · Updated: Jan 14, 2026

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TO BEGIN 9

Bobolink Farm Cheese Plate	\$15.75
grilled flat bread, spiced sundried stone fruit, walnuts	
Grilled Flat Bread	\$11.75
balsamic roasted sweet onions & peppers, triple crème brie	
East Coast Oysters	\$16.75
iced, half shell, mignonette & spicy cocktail (half dozen)	
Tuna Two Ways, Seared & Tartare	\$15.00
wasabi cream, Rooster sauce, crispy wontons	
Balsamic Pickled Beets	\$10.00
crispy goat cheese	
Roasted Pumpkin Ravioli	\$12.00
sage onion cream	
Grilled Pork Belly	\$13.50
roasted blue potatoes, honey apple gastric	
Stuffed Poblano Pepper	\$12.00
slow roasted pork, aged cheddar, fire roasted salsa & lime sour cream	
Grilled Fresh Water Shrimp Skewers	\$15.00
roasted yellow pepper & anchovy butter	

SOUP & SALAD 4

Soup du Jour	\$9.50
Signature Grilled Romaine	\$9.50
creamy parmesan dressing & grated parmesan	
Fall Salad	\$9.50
baby spinach, crumbled goat cheese, warm shallot & bacon dressing	
House Salad	\$9.50
spring mix, local honey crisp apple, honey sherry vinaigrette	

MAIN SELECTIONS 11

Garbanzo & Spinach Stuffed Pepper	\$25.00
smoked tomato broth, aged parmesan	
Wood Fire Grilled Ahi Tuna	\$34.00
pickled ginger cucumber salad, sauce trio	
Grilled Atlantic Salmon	\$29.00
lemon basil pesto cream	
Jumbo Lump Crab Cakes	\$30.00
sauvignon blanc & citrus sabayon	
Lemon Grilled Lobster Tails	\$35.00
cold water lobster tail, garlic butter	
Brined Griggstown Chicken	\$28.00
char grilled heirloom tomato demi-glace	
Veal Rib Chop	\$37.00
grilled mushroom & sage demi	
Pork Tenderloin	\$29.00
pickled peaches, whole grain mustard sauce	
'The Classic' Center Cut Filet	\$36.00
8oz, apple wood smoked bacon, bleu cheese crust	
14oz Ribeye Steak	\$35.00
black truffle butter	
Thirty Day Dry Aged Steak	
dry-aging imparts an intense depth of flavor	

DESSERT & COFFEE 1

Dessert

Our dessert menu changes daily. It ranges from a creme brulee bread pudding topped with caramel sauce and vanilla ice cream to a flourless triple layered chocolate tourine. Our pastry chef works hard at trying to satisfy the sweet tooth in everyone.