

STARTERS

OYSTERS ON THE HALF SHELL SEASONAL SELECTION, BLACK PEPPER MIGNONETTE, COCKTAIL SAUCE*	MP	CHARRED SPANISH OCTOPUS CALABRIAN CHILI OIL, PRESERVED LEMON, PARSLEY, SMOKED PIMENTON AIOLI, CRISPY POTATOES	16
JUMBO SHRIMP COCKTAIL CLASSIC COCKTAIL SAUCE, FRESH LEMON*	18	TRUFFLE WILD MUSHROOM TOAST WHIPPED FRESH RICOTTA, ROASTED GARLIC	13
TUSCAN LAMB MEATBALLS GREEN OLIVES, CREAMY POLENTA, SHAVED PARMESAN REGGIANO	14	GEMELLI GRILLED SHRIMP, ROASTED TOMATOES, ASPARAGUS, WILD MUSHROOMS, LOBSTER CREAM	15/28
PRINCE EDWARD ISLAND MUSSELS SAFFRON TOMATO BROTH, GRILLED SOURDOUGH	13	CHILLED LUMP CRAB BRUSCHETTA APPLE FENNEL SLAW, AVOCADO, CREME FRAICHE*	14
WHIPPED CALABRO RICOTTA EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC, GRILLED TUSCAN BREAD	11	YELLOWFIN TUNA POKE GOLDEN PINEAPPLE, MARCONA ALMONDS, GINGER, CILANTRO, SOY, CRISPY WONTONS*	15
SALMON TARTARE CITRUS RED ONION CRÈME FRAICHE, CROSTINI, ENGLISH CUCUMBER*	13	SHORT RIB TOAST FARM HOUSE AGED WHITE CHEDDAR, HORSERADISH	14
RIGATONI VEAL RAGU BOLOGNESE, PARMESAN REGGIANO, BLACK PEPPER MASCARPONE	14/26	ARTISAN CHEESE PLATE TRIO OF HAND SELECTED CHEESE, CROSTINI, PORT CHERRIES & MARCONA ALMONDS	15

CHILLED SEAFOOD PLATTER MP
CLASSIC COCKTAIL SAUCE, SHALLOT MIGNONETTE, FRESH LEMON*

SOUP AND SALADS

LOBSTER BISQUE SHRIMP, OVEN DRIED TOMATO, FINE HERBS	12	BUTTERNUT SQUASH SOUP APPLE FENNEL SLAW, CHIVES	9
AUTOGRAPH WEDGE BABY ICEBERG, BACON, CRISPY SHALLOTS, TOMATOES, CABRALES BLUE CHEESE DRESSING	12	WALDORF SALAD MIXED GREENS, GRAPES, APPLES, CANDIED WALNUTS, GOAT CHEESE, CRAISINS, HONEY-WHITE BALSAMIC VINAIGRETTE	14
ROASTED BEETS MARINATED BULGARIAN FETA, ORANGES, SHAVED FENNEL, HAZELNUTS	13	CAESAR ROMAINE HEARTS, SHAVED PARMESAN, FOCACCIA CROUTONS, CAESAR DRESSING	12

ENTREES

WHOLE ROASTED FREE RANGE CHICKEN 30
CHIVE POTATO PUREE, FRENCH GREEN BEANS, MADEIRA CHICKEN JUS

PANKO CRUSTED VEAL MILANESE BABY ARUGULA, FRESH BURRATA MOZZARELLA, TOMATOES, AGED BALSAMIC, BASIL PESTO	29	CENTER CUT FILET MIGNON HARICOTS VERTS, CARAMELIZED ONIONS, POTATO PUREE, BEARNAISE AIOLI, RED WINE SAUCE, FINE HERB SALAD	47
BERKSHIRE 14 OZ PORK CHOP BRAISED KALE, HEIRLOOM APPLES, APRICOT JAM, CIDER PORK JUS	32	SEAFOOD CANNELLONI SHRIMP, JUMBO LUMP CRAB, TOMATO JUS, EARLY SPRING VEGETABLES	28
CHARRED CAULIFLOWER STEAK GRILLED RED ONIONS, ANCIENT GRAINS, APPLE, DATE JAM, MARCONA ALMONDS	22	CHATHAM BAY COD CAULIFLOWER, WILD MUSHROOMS, HERB SALAD, AGED BALSAMIC	29
BRAISED BEEF SHORT RIBS BALSAMIC-RED WINE GLAZE, CRUSHED TOMATOES, HOUSE MADE SHELL PASTA	34	STEEL HEAD RIVER SALMON FINGERLING POTATOES, LEEKS, GRAPEFRUIT, ORANGE, BASIL, RED THAI CURRY BEURRE BLANC	29
HALF POUND PRIME BURGER CHEDDAR CHEESE, BEEFSTEAK TOMATOES, BACON, CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND, GARLIC FRIES	19	STEAK FRITES CHAR GRILLED SLICED FILET MIGNON, GREEN PEPPERCORN SAUCE, BABY GREENS, GARLIC FRIES	30
BALTIMORE CRAB CAKE SMASHED POTATOES, ROASTED FENNEL, SAFFRON PERNOD SAUCE	32	RED SNAPPER "PICCATA" LEMON CAPER SAUCE, TOMATOES, HERBS, WILTED SPINACH	MP

FRENCH GREEN BEANS LEMON SHALLOT BUTTER	SIDES 8	BRUSSELS SPROUTS SMOKED BACON
JUMBO ASPARAGUS BEARNAISE AIOLI	MAC & CHEESE SMOKED GOUDA, TRUFFLE BRIOCHE CRUST	ROASTED BABY CARROTS FRESH THYME & HONEY
	GARLIC PARSLEY FRIES	

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

VEGETARIAN AND ALLERGY MENUS AVAILABLE UPON REQUEST

20% GRATUITY WILL BE ADDED TO PARTIES 8 OR MORE

DINNER 2.23.18