


## MOCKTAILS

**FIGGY PALMER 5**  
ICED TEA, LEMONADE,  
PEAR, FIG, LEMON

**CARIBBEAN WINTER 5**  
LEMONADE, SOURSOP, HONEY,  
PINEAPPLE, CINNAMON, SODA

**CANADIAN BREW 5**  
POUR RICHARD'S COLD BREW,  
MAPLE, ROOT BEER

## APPETIZERS

|   |   |  |
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| <b>BUTTERNUT SQUASH SOUP</b> 8  |  | <b>BEEF CARPACCIO</b> 15   |
| ROASTED ANJOU PEAR, RED GRAPES,<br>BROWN BUTTER CROUTONS                                |   | BABY ARUGULA, PARMESAN, PICKLED SHALLOTS,<br>CAPERS, ROASTED GARLIC AIOLI, POTATO CHIPS* |
| <b>OYSTERS ON THE HALF SHELL*</b> MP  |   | <b>LOBSTER BISQUE</b> 12   |
| SEASONAL SELECTION OF RAW OYSTERS, BLACK<br>PEPPER MIGNONETTE & COCKTAIL SAUCE          |   | SHRIMP, OVEN DRIED TOMATO, FINE HERBS  |
| <b>JUMBO SHRIMP COCKTAIL</b> 18   |   | <b>YELLOWFIN TUNA TARTARE</b> 16   |
| CLASSIC COCKTAIL SAUCE, FRESH LEMON*  |   | SMASHED AVOCADO, WASABI CREME FRAICHE,<br>CRISPY WONTONS, SESAME GINGER SOY VINAIGRETTE* |
| <b>ARTISAN CHEESE PLATE</b> 15  |   | <b>MAINE LOBSTER TOAST</b> 17  |
| TRIO OF HAND SELECTED CHEESE, CROSTINI, PORT<br>CHERRIES & MARCONA ALMONDS              |   | GRILLED ASPARAGUS, LEMON TARRAGON AIOLI*   |
| <b>CHARRED SPANISH OCTOPUS</b> 18   |   | <b>ROASTED BEET SALAD</b> 13   |
| FINGERLING POTATOES, HARICOTS VERTS, NICOISE<br>OLIVES, ROASTED PEPPER, ESPELETTE AIOLI |   | GRAPEFRUIT, FETA, FRISEE, WHITE BALSAMIC,<br>ALMOND BUTTER CROSTINI                      |

## ENTREE SALADS



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| <b>TUNA NICOISE</b> 17  |
| SPANISH ALBACORE TUNA SALAD, DEVEILED EGG,<br>FRENCH GREEN BEANS, ROASTED RED PEPPERS,<br>NICOISE OLIVES, BABY LETTUCE, DIJON VINAIGRETTE |
| <b>SPINACH AND FRISEE SALAD</b> 19  |
| GRILLED CHICKEN, ANCIENT GRAINS, GOAT CHEESE,<br>PORT CHERRIES, MARCONA ALMONDS,<br>WALNUT VINAIGRETTE                                    |
| <b>CAESAR</b> 12  |
| ROMAINE HEARTS, SHAVED PARMESAN, FOCACCIA<br>CROUTONS, CAESAR DRESSING<br>ADD CHICKEN 6 SMOKED SALMON 7 SHRIMP 8                          |
| <b>AUTOGRAPH WEDGE</b> 19   |
| SLICED FILET, BABY ICEBERG, BACON, CRISPY<br>SHALLOTS, TOMATOES, CABRALES BLUE CHEESE<br>DRESSING   |

## SANDWICHES



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| <b>BREAKFAST B.L.T.</b> 15  |
| FRIED EGG, AVOCADO, TOMATO, APPLEWOOD<br>SMOKED BACON, CHIPOTLE AIOLI, HOME FRIES*  |
| <b>GRILLED HERB CHICKEN BREAST</b> 15   |
| CARMALIZED ONIONS, BRIE, CRANBERRY JAM,<br>WATERCRESS, TOASTED BRIOCHE BUN ADD BACON 2  |
| <b>FRENCH DIP</b> 18  |
| DEMI BAGUETTE, GRUYERE, BLACK TRUFFLE MAYO,<br>SHALLOT BROTH, HOUSE FRIES   |
| <b>OPEN FACE CRAB MELT</b> 17   |
| LUMP CRABMEAT, BEEFSTEAK TOMATOES, GRUYERE<br>CHEESE, GRILLED SOURDOUGH, BABY GREENS  |
| <b>HALF POUND PRIME BURGER</b> 19   |
| CHEDDAR CHEESE, BACON, BEEFSTEAK TOMATOES,<br>CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND,<br>TRUFFLE PARMESAN FRIES ADD FRIED EGG 2 |

## LUNCH ENTREES



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| <b>AUTOGRAPH OMELET</b> 15  | <b>STEAK FRITES</b> 19  |
| BACON ONION JAM, GOAT CHEESE, OVEN DRIED<br>TOMATOES, BABY SPINACH, FINGERLING POTATO<br>HOME FRIES | CHAR GRILLED SLICED FILET MIGNON,<br>GREEN PEPPERCORN SAUCE, BABY GREENS,<br>TRUFFLE PARMESAN FRIES |
| <b>STEEL RIVER SALMON</b> 20  | <b>CHICKEN MILANESE</b> 18  |
| WARM BACON FINGERLING POTATO SALAD, FRENCH<br>GREEN BEANS, LEMON CAPER REMOULADE                    | BURRATA, BASIL PESTO, TOMATO ARUGULA SALAD,<br>SHAVED PARMESAN                                      |

## LUNCHTIME PRIX FIXE



**SELECT ONE TOAST SERVED WITH SIDE SALAD AND SOUP 19**  
SERVED WITH BUTTERNUT SQUASH SOUP. SUB LOBSTER BISQUE - ADD 3

**SHORT RIBS**  
HORSERADISH  
FARM HOUSE AGED WHITE CHEDDAR

**BUTTERNUT SQUASH**  
WHIPPED RICOTTA,  
ONION JAM, RED PEPPER FLAKE

\*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 OF 6 OR MORE