


## MOCKTAILS

**OFF THE RAZZLE 5**  
ICED TEA, LEMONADE, AGAVE,  
RASPBERRY, LEMON, MINT

**WATERADE 5**  
WATERMELON, LEMONADE,  
AGAVE, LEMON, SODA

**CUCA NOJITO 5**  
CUCUMBER, LIME, AGAVE,  
MINT, SODA

## APPETIZERS

<b>BUTTERNUT SQUASH SOUP</b> 8		<b>BEEF CARPACCIO</b> 15
ROASTED ANJOU PEAR, RED GRAPES, BROWN BUTTER CROUTONS		BABY ARUGULA, PARMESAN, PICKLED SHALLOTS, 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 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, 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 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 OLIVES, ROASTED PEPPER, ESPELETTE AOILI		GRAPEFRUIT, FETA, FRISEE, WHITE BALSAMIC, ALMOND BUTTER CROSTINI

## ENTREE SALADS



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


## SANDWICHES



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

## LUNCH ENTREES



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