

**FOR THE TABLE**

Parker House Dinner Rolls <i>whipped goat cheese, oven-dried tomatoes (limited) (d,g)</i>	10	Short Rib Poutine <i>old bay fries, smoked gouda, grated horseradish (d,g)</i>	18
Whipped Ricotta <i>hot honey, toasted pistachios, grilled sourdough (d,g,n)</i>	18	Yucca Frites <i>cured egg yolk, chimichurri aioli (d,g)</i>	14
Thick Cut Bacon <i>maple &amp; soy glazed, vanilla sugar, pickled red onions</i>	19	Crispy Calamari <i>red pepper aioli, charred lemon (d,g,s)</i>	18

**RAW BAR**

Oysters on the Half Shell <i>shallot mignonette, cocktail sauce (s)*</i>	MP
Snapper Crudo <i>aji amarillo, pickled cucumber *</i>	20
Shrimp Cocktail <i>old bay marinated, cocktail sauce, fresh lemon (s)*</i>	28
Tuna Tartare <i>avocado, sesame ginger vinaigrette (d,g)*</i>	20
Steak Tartare <i>flat iron, parsley, quail yolk, toasted baguette (g)</i>	19

**APPETIZERS**

Spanish Octopus <i>romesco, shaved fennel salad, crisp shallots, tamarind vinaigrette (g,n)</i>	17
Beet Carpaccio <i>sweet potato yogurt, spiced hazelnuts, nasturtium (d,n)</i>	16
Scallop & Pancetta <i>parsnip puree, apple preserve, red mustard greens (d,g,s)</i>	25
Duck Croquettes <i>frisée, red wine cherries, goat cheese (d,g)</i>	17
Egg Toast <i>soy marinated, caviar, chili oil (d,g)</i>	16

**SOUP AND SALAD**

Lobster Bisque <i>shrimp, oven-dried tomato (d,s)</i>	17	Autograph Wedge <i>bacon, tomatoes, crumbled blue cheese, blue cheese dressing (d)</i>	14
Butternut Squash Soup <i>spiced pumpkin seeds (d)</i>	14	Chicory Salad <i>vanilla bourbon pears, walnuts, goat cheese, date vinaigrette (d,n)</i>	15
Classic Caesar Salad <i>sourdough croutons, shaved parmesan (d,g)</i>	14		

**ENTREES**

Roasted Half Chicken <i>glazed sunchoke, charred leek chutney (g)</i>	31	<p><b>FRIES</b></p> <p>Steak 42 <i>flat iron, béarnaise aioli, truffle fries (d,g)*</i></p> <p>Moules 25 <i>prince edward island mussels, allagash white, aromatics, lemon butter (d,g,s)</i></p>	Salmon <i>confit potato, king mushrooms, soubise (d,g)*</i>	35
Seared Tuna <i>sesame crusted, winter squash, miso butter*</i>	42		Veal Milanese <i>arugula, sun dried tomato, lemon, parmesan (d,g)</i>	45
Alaskan Halibut <i>bouillabaisse broth, mussels, fennel &amp; potato, pepper rouille (d,g,s)*</i>	49	<p><b>HOUSE MADE PASTA</b></p> <p>Lobster Cavatelli MP <i>1 ½ lbs lobster, peas, sambuca, calabrian chili, basil (d,g,s)</i></p>	8 oz Filet Mignon <i>classic au poivre sauce, red watercress (d)*</i>	56
Trout Amandine <i>haricots verts, brown butter, almonds (d,n)</i>	40		Impossible Autograph <i>plant based burger, caramelized onions, oven roasted tomatoes, arugula, goat cheese (d,g)</i>	25
Beef Bourguignon <i>short rib, potato puree, carrot, pearl onion (d)</i>	49		8 oz Burger <i>gruyère cheese, caramelized onions, garlic &amp; cracked peppercorn aioli, arugula (d,g)*</i>	25
14 oz NY Strip Steak <i>blue cheese butter, caramelized onions, red wine demi-glace (d)</i>	60			

**SIDES**

Grilled Asparagus 12 (d)	Mac & Cheese 11 (d,g)	Roasted Mushrooms 13
Truffled French Fries 11 (d,g)	Sweet Potato Fries 12 (g)	Lobster Mac & Cheese 19 (d,g,s)

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

*Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties of 6 or more  
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash*