

FOR THE TABLE

Parker House Dinner Rolls <i>whipped goat cheese, oven-dried tomatoes (d,g) limited</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 & 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
Beet Carpaccio <i>sweet potato yogurt, spiced hazelnuts, nasturtium (d,n)</i>	16
Steak Tartare <i>flat iron, parsley, quail yolk, toasted baguette (g)</i>	19

APPETIZERS

Spanish Octopus <i>saffron aioli, spanish chorizo, pickled radish, fennel frond (s)</i>	20
Tuna Tartare <i>yuzu, compressed cucumber, lime yogurt, pickled jalapeño, olives (d)*</i>	20
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	Arugula & Citrus <i>citrus variations, burrata, poppy seed vinaigrette, marcona almonds (d,n)</i>	18
Classic Caesar Salad <i>baby romaine, grated parmesan, baguette croutons (d,g)</i>	17		

ENTREES

Roasted Half Chicken <i>caulilini, crispy polenta, nduja butter (d,g)</i>	31
Seared Tuna <i>crispy honey-glazed potatoes, wasabi beurre blanc, pickled scallions (d,g)*</i>	42
Alaskan Halibut <i>bouillabaisse broth, mussels, fennel & potato, pepper rouille (d,g,s)*</i>	49
Branzino <i>mint & dill labneh, watercress, shaved fennel, citrus segments, olives, spicy cashews, lemon oil (d,n)</i>	42
Beef Bourguignon <i>short rib, potato puree, carrot, pearl onion (d)</i>	49
14 oz NY Strip Steak <i>blue cheese butter, caramelized onions, red wine demi-glace (d)</i>	60

FRITES

Steak 58
*12 oz ribeye, red wine butter, béarnaise aioli, truffle fries (d,g)**

Moules 25
prince edward island mussels, allagash white, aromatics, lemon butter (d,g,s)

HOUSE MADE PASTA

Lobster Cavatelli MP
1 ½ lbs lobster, peas, sambuca, calabrian chili, basil (d,g,s)

Salmon <i>pea puree, wild mushrooms, fig & onion agrodolce*</i>	35
Veal Milanese <i>arugula, sun dried tomato, lemon, parmesan (d,g)</i>	45
8 oz Filet Mignon <i>classic au poivre sauce, red watercress (d)*</i>	56
Impossible Autograph <i>plant based burger, caramelized onions, oven roasted tomatoes, arugula, goat cheese (d,g)</i>	25
8 oz Burger <i>gruyère cheese, caramelized onions, garlic & cracked peppercorn aioli, arugula (d,g)*</i>	25

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