

## STARTERS

<p>Lobster Bisque <i>shrimp, oven dried tomato (d,s)</i></p> <p>Butternut Squash Soup <i>spiced pumpkin seeds (d)</i></p> <p>Whipped Ricotta <i>hot honey, toasted pistachios, grilled sourdough (d,g,n)</i></p> <p>Steak Tartare <i>flat iron, parsley, quail yolk, toasted baguette (d,g)*</i></p> <p>Oysters on the Half Shell <i>shallot mignonette, cocktail sauce (s)*</i></p> <p>Shrimp Cocktail <i>old bay marinated, cocktail sauce, fresh lemon (s)*</i></p> <p>Thick Cut Bacon <i>maple &amp; soy glazed, vanilla sugar, pickled red onions</i></p>	<p>17</p> <p>14</p> <p>18</p> <p>19</p> <p>MP</p> <p>28</p> <p>19</p>	<p>Tuna Tartare <i>yuzu, compressed cucumber, lime yogurt, pickled jalapeño, olives (d)**</i></p> <p>Classic Caesar Salad <i>baby romaine, grated parmesan, baguette croutons (d,g)</i></p> <p>Arugula &amp; Citrus <i>citrus variations, burrata, poppy seed vinaigrette, marcona almonds (d,n)</i></p> <p>Autograph Wedge <i>bacon, tomatoes, crumbled blue cheese, blue cheese dressing (d)</i></p>	<p>20</p> <p>17</p> <p>18</p> <p>14</p>
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### SALAD ADDITIONS

- Chicken Breast +10
- Salmon +14
- Shrimp +14
- Flat Iron Steak +14
- Bacon Crumble +2

## ENTREES

<p>Grilled Cheese &amp; Tomato Soup <i>chef's daily sandwich, tomato soup (d,g)</i></p> <p>Fried Chicken Sandwich <i>b&amp;b pickles, kewpie mayo, martin's potato bun (d,g)</i></p> <p>Green Goddess Sandwich <i>fresh mozzarella, cucumber, avocado spread, heirloom tomato, wheat bread, mixed greens (d,g)</i></p> <p>Autograph Omelette <i>oven-dried tomato, goat cheese, bacon, spinach, onion, home fries (d,g)</i></p> <p>Maine Lobster Roll <i>lemon aioli, split top brioche bun, coleslaw, kettle chips (d,g,s)</i></p> <p>Cavatelli <i>beef short rib, mushroom cream, sherry, parmesan (d,g)</i></p> <p>Baby Kale &amp; Shrimp <i>shaved fennel, beets, pine nuts, ricotta cheese, blood orange vinaigrette (d,n,s)</i></p> <p>Little Gem &amp; Chicken <i>shaved asparagus, croutons, hard cooked eggs, buttermilk ranch dressing (d,g)</i></p>	<p>18</p> <p>18</p> <p>19</p> <p>18</p> <p>35</p> <p>14/28</p> <p>29</p> <p>24</p>	<p>Spring Greens &amp; Salmon <i>fresh dill &amp; mint, cucumber, red onion, avocado, poppy seed vinaigrette</i></p> <p>Arugula &amp; Steak <i>charred corn, heirloom cherry tomato, feta cheese, lemon vinaigrette (d)</i></p> <p>The Impossible Autograph <i>plant based burger, caramelized onions, oven roasted tomatoes, arugula, goat cheese (d,g)</i></p> <p>Chicken Milanese <i>oven roasted tomatoes, arugula, red onion, basil pesto, shaved parmesan (d,g,n)</i></p> <p>Blackened Salmon Tacos <i>pico de gallo, guacamole, shredded lettuce, pickled shallots, lime*</i></p> <p>8 oz Burger <i>gruyère cheese, caramelized onions, garlic &amp; cracked peppercorn aioli, arugula (d,g)*</i></p> <p>Kobe Beef Hot Dog <i>caramelized onion jam, brioche bun, coleslaw, truffled french fries (d,g)</i></p>	<p>29</p> <p>29</p> <p>25</p> <p>28</p> <p>18</p> <p>25</p> <p>20</p>
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## SIDES

<p>Grilled Asparagus 12 <i>(d)</i></p> <p>Sweet Potato Fries 12 <i>(g)</i></p>	<p>Lobster Mac &amp; Cheese 19 <i>(d,g,s)</i></p> <p>Mac &amp; Cheese 11 <i>(d,g)</i></p>	<p>Roasted Mushrooms 13</p> <p>Truffle Parmesan Fries 11 <i>(d,g)</i></p>
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\*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 convenience fee is applied to all checks, unless using debit cards or cash*