

APPETIZERS

Parker House Dinner Rolls	12
whipped goat cheese, oven roasted tomatoes (d,g)	
Soup Du Jour	15
chef's inspired, fresh soup of the day (d,g,n)	
Lobster Bisque	18
shrimp, oven dried tomato (d,s)	
Caesar Salad	17
baby romaine, parmesan, baguette croutons (d,g)	
Steak Tartare	19
flat iron, parsley, quail yolk, crostini (g)*	
Burrata	18
citrus variations, poppy seed vinaigrette, marcona almonds (d,n)	
Crispy Calamari	18
red pepper aioli, charred lemon (g,d,s)	
Oven Baked Brie	22
black truffle honey, roasted grapes, pistachio, rosemary olive oil, baguette (d,g,n)	
Artisanal Cheese Plate	19
selection of cheeses & accoutrements (d,g,n)	
Autograph Wedge	16
bacon, tomato, crumbled blue cheese, blue cheese dressing (d)	
Chicory Salad	18
poached pears, toasted hazelnuts, gorgonzola, fig balsamic (d,n)	

RAW BAR

Yellowtail Crudo 20
leche de tigre, compressed mango, aleppo pepper, hibiscus flower

Tuna Tartare 21
brioche melba, chili oil, lemon aioli, pickled scallion (d,g)*

Shrimp Cocktail 28 (s)

East Coast Oysters 22 (s)

West Coast Oysters 24 (s)

Oyster Sampler 25 (s)

ENTREES

Seared Branzino 44 chilled couscous, sauce vierge, chermoula, aged balsamic (d,g)	Tuna Niçoise Salad 34 olives, haricots verts, egg, potatoes, avocado, tomato, dijon dressing	Day Boat Scallops 59 lobster emulsion, roasted fennel, fingerling potato, red vein sorrel (d,s)
Alaskan Halibut 49 white asparagus, chive beurre blanc, salmon roe, nasturtium (d)	Ribeye Steak Frites 59 red wine butter, truffled parmesan fries (d,g)'	Beef Bourguignon 49 short rib, potato puree, carrot, pearl onion (d)
Chicken Roulade 34 ricotta & spinach stuffed, parsnip puree, wild mushrooms, chicken velouté (d,g)	Moules Frites 25 allagash white, aromatics, lemon butter (d,g)'	Seared Salmon 35 black pepper crust, honey roasted baby carrot, crisp sunchoke, dijon crème, fresh dill (d,g)
Veal Milanese 45 arugula, sun dried tomato, lemon, parmesan, basil pesto (d,g,n)	Filet Au Poivre 57 green peppercorns, red watercress (d)	Autograph Burger/ Impossible Burger 25 gruyère, caramelized onion, peppercorn aioli (d,g)
Crab Louie Salad 34 jumbo lump, avocado, oven dried tomatoes, iceberg (d,s)	Lobster Cavatelli 69 calabrian chili, tomato, sambuca (d,g,s)	

SPECIALS

FRIDAY	SATURDAY	SUNDAY
Lobster Thermador 65 mornay sauce, grilled asparagus (d,g,s)	14oz New York Strip 58 blue cheese butter, caramelized onion, red wine demi-glace (d)	Australian Lamb Rack 65 mint chimichurri, yukon gold potato, frisée (d,g)

SIDES

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

*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. 3% credit card surcharge is applied to all checks, unless using debit cards or cash.

Dinner 10.1