

FIRST COURSES

<p>HOUSE MADE LINGUINE 15/28 SHRIMP, OLIVES, TOMATOES, WHITE WINE BUTTER (D,G,S)</p> <p>BURRATA 16 HEIRLOOM TOMATOES, GREEK OLIVE TAPENADE (D)</p> <p>THICK CUT BACON 12 VANILLA SALT, BOURBON MAPLE GLAZE, PICKLED ONION</p> <p>YELLOWFIN TUNA TARTARE 16 AVOCADO, SESAME GINGER VINAIGRETTE* (D,G)</p>	<p>CRAB CAKE 18 MUSTARD AIOLI, PEPPERONCINI, ARUGULA (D,G,S)</p> <p>PRINCE EDWARD ISLAND MUSSELS 12 WHITE WINE, GARLIC, SHALLOTS, BUTTER, GRILLED SOURDOUGH (D,G,S)</p> <p>OYSTERS ON THE HALF SHELL MP SHALLOT MIGNONETTE, COCKTAIL SAUCE* (S)</p> <p>JUMBO SHRIMP COCKTAIL 17 COCKTAIL SAUCE, FRESH LEMON* (S)</p>
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SOUP AND SALAD

<p>LOBSTER BISQUE 12 SHRIMP, OVEN DRIED TOMATO (D,S)</p> <p>CHILLED GAZPACHO 10 CUCUMBER RELISH, BASIL PESTO</p> <p>SIMPLE GREENS SALAD 12 ASPARAGUS, ENGLISH PEAS, FETA, WHITE BALSAMIC VINAIGRETTE</p>	<p>CLASSIC CAESAR SALAD 12 SOURDOUGH CROUTONS, ANCHOVY, SHAVED PARMESAN (D,G)</p> <p>AUTOGRAPH WEDGE 13 ICEBERG, BACON, CRISP SHALLOTS, BLUE CHEESE DRESSING (D,G)</p>
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ENTREES

<p>VEAL MILANESE 29 HEIRLOOM TOMATOES, LEMON CAPER REMOULADE (D,G)</p> <p>SALMON PANZANELLA 29 FRIED BREAD, HEIRLOOM TOMATOES, BASIL (G)</p> <p>CRAB MELT 24 OVEN ROASTED TOMATOES, CAPERS, OLIVES, LEMON, SOURDOUGH, GRUYERE, FIELD GREENS SALAD (D,G,S)</p> <p>STEAK FRITES 44 12 OZ BONELESS RIBEYE, ARUGULA, BÉARNAISE AIOLI, RED WINE BUTTER, TRUFFLE FRIES (D,G)</p> <p>GRILLED SWORDFISH 35 GRILLED WHITE & GREEN ASPARAGUS, LEMON COUS COUS, ASPARAGUS VELOUTÉ (D,G)</p> <p>SEARED TUNA 36 PEPPER COULIS, CAPERS, BASIL, WHITE WINE (D)</p> <p>TURKEY CLUB 18 BACON, CHIPOTLE THOUSAND ISLAND, AGED CHEDDAR, LETTUCE, TOMATO, ONION, BRIOCHE (D,G)</p>	<p>8 OZ FILET MIGNON 44 GRILLED SQUASH, RED WINE REDUCTION* (D)</p> <p>14 OZ NEW YORK STRIP 48 BROCCOLINI, ROASTED GARLIC, TRUFFLE BUTTER* (D)</p> <p>HALF ROASTED CHICKEN 30 ROASTED FINGERLING POTATOES, HARICOTS VERTS (D)</p> <p>DAYBOAT SCALLOPS 39 CORN & BACON SUCCOTASH, LEMON BASIL VINAIGRETTE (S)</p> <p>CHILEAN SEA BASS 48 BLACK RICE, SWEET & SOUR PEPPERS, OREGANO (D)</p> <p>10 OZ PRIME BURGER 21 AGED CHEDDAR CHEESE, CHIPOTLE 1000 ISLAND, BACON, CARAMELIZED ONIONS* (D,G)</p> <p>THE IMPOSSIBLE AUTOGRAPH 19 PLANT BASED BURGER, CARAMELIZED ONIONS, OVEN ROASTED TOMATOES, GOAT CHEESE (D,G)</p>
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SIDES 10

BROCCOLINI	GRILLED CORN (D)	MAC & CHEESE (D,G)
TRUFFLE PARMESAN FRIES (D,G)	LOBSTER MAC & CHEESE +6 (D,G,S)	SWEET POTATO FRIES (G)

DESSERTS 12

<p>CRÈME BRÛLÉE</p> <p>CHOCOLATE TART</p>	<p>SIGNATURE SUNDAE</p> <p>VANILLA AND DULCE DE LECHE ICE CREAMS, CHOCOLATE BROWNIES, BERRIES PEANUT BUTTER SHORTBREAD (D,G,N)</p>	<p>OLIVE OIL CAKE</p> <p>PEACH PIE IN A JAR</p>
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Due to Limited Seating and Restricted Capacity, We Kindly Request Guests are Conciencious of their Dining Time. We Thank You for Your Understanding.

*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

ALL DAY 9.14.20