

## FIRST COURSES

<b>PARKER HOUSE DINNER ROLLS</b> LIMITED 4 WHIPPED SALTED BUTTER (D,G)	<b>BURRATA</b> 16 SPICED BUTTERNUT SQUASH, BEETS, PISTACHIO PESTO, SOURDOUGH TOAST (D,G,N)
<b>THICK CUT BACON</b> 12 VANILLA SALT, BOURBON MAPLE GLAZE, PICKLED ONION	<b>PRINCE EDWARD ISLAND MUSSELS</b> 12 SAFFRON TOMATO BROTH, GRILLED SOURDOUGH (D,G,S)
<b>YELLOWFIN TUNA TARTARE</b> 16 AVOCADO, SESAME GINGER VINAIGRETTE* (D,G)	<b>JUMBO SHRIMP COCKTAIL</b> 17 COCKTAIL SAUCE, FRESH LEMON* (S)
<b>OYSTERS ON THE HALF SHELL</b> MP SHALLOT MIGNONETTE, COCKTAIL SAUCE* (S)	<b>HOUSE MADE PAPPERDELLE</b> 18/36 SHORT RIB CREAM, MUSHROOMS, OVEN DRIED TOMATOES, PARMESAN (D,G)
<b>CRAB CAKE</b> 18 BROWN SUGAR & BACON VINAIGRETTE, CABBAGE SLAW (D,G,S)	

## SOUP AND SALAD

<b>LOBSTER BISQUE</b> 12 SHRIMP, OVEN DRIED TOMATO (D,S)	<b>CLASSIC CAESAR SALAD</b> 12 SOURDOUGH CROUTONS, ANCHOVY, SHAVED PARMESAN (D,G)
<b>BUTTERNUT SQUASH SOUP</b> 11 PICKLED GRANNY SMITH APPLES (D)	<b>AUTOGRAPH WEDGE</b> 13 ICEBERG, BACON, CRISP SHALLOTS, BLUE CHEESE DRESSING (D,G)
<b>TUSCAN KALE SALAD</b> 12 DELICATA SQUASH, POMEGRANATE, PEPITAS, BLUE CHEESE, BALSAMIC DRESSING (D,N)	

## ENTREES

<b>VEAL MILANESE</b> 29 HEIRLOOM TOMATOES, LEMON CAPER REMOULADE (D,G)	<b>14 OZ NEW YORK STRIP</b> 48 CARMELIZED ONIONS, DANISH BLUE CHEESE* (D)
<b>SALMON</b> 29 BELUGA LENTILS, BEET GASTRIQUE, BLOOD ORANGE, FRISEE (D)	<b>DAYBOAT SCALLOPS</b> 39 PARMESAN GRITS, TOASTED HAZELNUTS, BROWN BUTTER, CHIVE (D,S)
<b>SEARED TUNA</b> 36 CELERY ROOT PUREE, CRISP BRUSSELS SPROUTS, GRANNY SMITH APPLES (D)	<b>CHILEAN SEA BASS</b> 48 COCKLES, POTATO, BACON, TOASTED SALTINES, SHELLFISH CREAM (D,S)
<b>STEAK FRITES</b> 44 12 OZ BONELESS RIBEYE, WATERCRESS, BÉARNAISE AIOLI, RED WINE BUTTER, TRUFFLE FRIES (D,G)	<b>8 OZ PRIME BURGER</b> 21 AGED CHEDDAR CHEESE, CHIPOTLE 1000 ISLAND, BACON, CARMELIZED ONIONS* (D,G)
<b>BRAISED BEEF SHORT RIBS</b> 39 CARMELIZED SHALLOTS, SPINACH, FINGERLING POTATOES, CABERNET SAUCE (D,G)	<b>THE IMPOSSIBLE AUTOGRAPH</b> 20 PLANT BASED BURGER, CARMELIZED ONIONS, OVEN ROASTED TOMATOES, ARUGULA, GOAT CHEESE (D,G)
<b>HALF ROASTED CHICKEN</b> 30 ROASTED FINGERLING POTATOES, HARICOTS VERTS (D)	<b>SUNDAY GRAVY</b> 32 VEAL RICOTTA MEATBALLS, HOT ITALIAN SAUSAGE, HOUSE MADE SPAGHETTI (D,G) <i>ONLY AVAILABLE ON SUNDAY</i>
<b>8 OZ FILET MIGNON</b> 44 SAUCE DIANE, WATERCRESS* (D)	

## SIDES 10

<b>SAUTEED BROCCOLINI</b>	<b>ROASTED MUSHROOMS</b>	<b>MAC &amp; CHEESE (D,G)</b>
TRUFFLE PARMESAN FRIES (D,G)	LOBSTER MAC & CHEESE +6 (D,G,S)	SWEET POTATO FRIES (G)

## DESSERTS 12

<b>VANILLA CREME BRULEE (D,G)</b>	<b>SIGNATURE SUNDAE</b>	<b>CARAMEL CRANBERRY</b>
<b>BANANA FOSTER</b>	VANILLA AND DULCE DE LECHE ICE CREAMS,	ALMOND TART (D,G,N)
<b>CHEESECAKE (D,G)</b>	CHOCOLATE BROWNIES, BERRIES, PEANUT BUTTER SHORTBREAD (D,G,N)	<b>CHOCOLATE CAKE (D,G,N)</b>

Due to limited seating and restricted capacity, we kindly request guests are conscientious of their dining time. 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

DINNER 2.17.21