

FIRST COURSE

PARKER HOUSE DINNER ROLLS LIMITED 6 WHIPPED SALTED BUTTER (D,G)	YELLOWFIN TUNA TARTARE 19 AVOCADO, SESAME GINGER VINAIGRETTE* (D,G)
WHIPPED RICOTTA 16 BLUEBERRY MARMALADE, MINT, LEMON GRANOLA, SOURDOUGH (D,G)	COLOSSAL SHRIMP COCKTAIL 28 COCKTAIL SAUCE, FRESH LEMON* (S)
CHILLED LOBSTER COCKTAIL 35 1 1/4 POUND, REMOULADE, COCKTAIL SAUCE, LEMON (S)	BACON WRAPPED SCALLOPS 22 "503" STEAK SAUCE, PICKLED APPLES (G)
OYSTERS ON THE HALF SHELL MP SHALLOT MIGNONETTE, COCKTAIL SAUCE* (S)	STEAK TARTARE 19 FLATIRON, PARSLEY, QUAIL YOLK, TOASTED BAGUETTE (D,G)

SOUP AND SALAD

LOBSTER BISQUE 15 SHRIMP, OVEN DRIED TOMATO (D,S)	AUTOGRAPH WEDGE 15 BACON, TOMATOES, CRUMBLER BLUE CHEESE, RUSSIAN DRESSING (D)
CHILLED GAZPACHO 13 MICRO BASIL, EXTRA VIRGIN OLIVE OIL	CLASSIC CAESAR SALAD 14 SOURDOUGH CROUTONS, SHAVED PARMESAN (D,G)
BABY KALE "GREEK" SALAD 15 CUCUMBERS, ROASTED RED PEPPERS, RED ONION, FETA, GREEK OLIVES, CHERRY TOMATOES, LEMON VINAIGRETTE (G)	WATERMELON & TOMATO PANZANELLA 15 HEIRLOOM TOMATOES, PICKLED RED ONION, CUCUMBER, FETA, FRIED FOCACCIA, PURPLE BASIL (D,G)

ENTREES

CHICKEN MILANESE 28 OVEN ROASTED TOMATOES, BASIL PESTO, ARUGULA, RED ONION, SHAVED PARMESAN (D,G,N)	SALMON 34 ROAST FINGERLINGS, ZUCCHINI, OVEN DRIED TOMATOES, CHARRED LEEKS (D)
SEARED TUNA 39 HERB CRUST, REMOULADE, SAUCE VIERGE, WATERCRESS (D)	14 OZ NEW YORK STRIP 57 MUSHROOM & ONION RAGOUT, VEAL REDUCTION* (D)
CHILEAN SEA BASS 59 WARM POTATO SALAD, BACON, CREOLE MUSTARD VINAIGRETTE, DILL (D)	8 OZ FILET MIGNON 55 CREAMED CORN, "503" STEAK SAUCE, CRISP ONIONS (D,G)
BRANZINO 52 HERB GREMOLATA, HARICOTS VERTS. CHARRED LEMON	
SWORDFISH 40 HERB COUS COUS, CAPER BEURRE BLANC, LEMON (D) (G)	
LOBSTER SPAGHETTI MP 1 1/4 POUND LOBSTER, HOUSE MADE SPAGHETTI, MARINARA, CALABRIAN CHILI OIL	
THE IMPOSSIBLE AUTOGRAPH 24 PLANT BASED BURGER, CARAMELIZED ONIONS, OVEN ROASTED TOMATOES, ARUGULA, GOAT CHEESE (D,G)	
8 OZ PRIME BURGER 25 AGED CHEDDAR CHEESE, TRUFFLE AIOLI, BACON, CARAMELIZED ONIONS, TRUFFLES FRIES* (D,G)	

FRIES

CLASSIC STEAK 39 8OZ FILET MIGNON TAIL, WATERCRESS, BEARNAISE AIOLI, RED WINE BUTTER, TRUFFLE FRIES* (D,G)
12 OZ RIBEYE STEAK 56 WATERCRESS, BÉARNAISE AIOLI, RED WINE BUTTER, TRUFFLE FRIES* (D,G)
MOULES 24 PRINCE EDWARD ISLAND MUSSELS, WHITE WINE, SHALLOT, BUTTER, PARSLEY, TRUFFLED FRIES (D,G,S)

SIDES

BROCCOLINI	LOBSTER MAC & CHEESE +6	TRUFFLE PARMESAN FRIES (D,G)
SWEET POTATO FRIES (G)	(D,G,S)	ROASTED MUSHROOMS
	MAC & CHEESE (D,G)	
	10 EACH	

SUNDAY GRAVY 32 VEAL RICOTTA MEATBALLS, HOT ITALIAN SAUSAGE, HOUSE MADE SPAGHETTI (D,G) ONLY AVAILABLE ON SUNDAY
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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

DINNER 9.8.22