

SNACKS 9 EACH

MARINATED OLIVES
ROASTED PEPPERS
DEVILED EGGS
BACON WRAPPED DATES

CHEESE PLATE

CHOICE OF 3 \$18 | CHOICE OF 5 \$25

BRILLAT-SAVARIN | PETIT BASQUE
STILTON | UBRIACONE | HUMBOLDT FOG
SOTTOCENERE | DELICE DE JURA

FIRST COURSES

JUMBO SHRIMP COCKTAIL 17
CLASSIC COCKTAIL SAUCE, FRESH LEMON*

OYSTERS ON THE HALF SHELL MP
SEASONAL SELECTION, BLACK PEPPER MIGNONETTE,
COCKTAIL SAUCE*

SPICY THAI SHRIMP 15
NAPA VEG SLAW, 5 SPICE PEANUTS, SPICY RED CURRY,
LEMONGRASS AIOLI

HOUSE MADE LINGUINE 15/28
SHRIMP, OLIVES, TOMATOES, WHITE WINE BUTTER, FRESH BASIL

GRILLED PEACHES & WHIPPED RICOTTA 14
PROSCIUTTO, SOURDOUGH, HERBS, AGED BALSAMIC

STEAK TARTARE 16
GARLIC CROUTONS, BLACK TRUFFLE AIOLI,
SHAVED HORSERADISH, PETITE GREENS

SHORT RIB TOAST 14
FARM HOUSE AGED WHITE CHEDDAR, HORSERADISH

LOBSTER MAC & CHEESE 16
SMOKED GOUDA, TRUFFLE BRIOCHE CRUST,
CAVATAPPI PASTA

EGGPLANT ROLLATINI 13
RICOTTA STUFFING, SMOKED MOZZARELLA,
ARRABBIATA SAUCE

YELLOWFIN TUNA TARTARE 16
SMASHED AVOCADO, WASABI CREME FRAÎCHE,
CRISPY SHALLOTS, SESAME GINGER SOY VINAIGRETTE*

CHILLED SEAFOOD PLATTER MP
SHRIMP, OYSTERS, LOBSTER SALAD, TUNA TARTARE,
CRAB LOUIE, COCKTAIL SAUCE, SHALLOT MIGNONETTE*

CHARRED SPANISH OCTOPUS 18
CRISPY FINGERLING POTATOES, PRESERVED LEMON,
PARSLEY, CHILI OIL, SMOKED PAPRIKA AIOLI

BURRATA 14
FRIED GREEN TOMATOES, GRILLED RED ONIONS,
ROMESCO SAUCE, BASIL, AGED BALSAMIC

SOUPS & SALADS

LOBSTER BISQUE 12
SHRIMP, OVEN DRIED TOMATO, FINE HERBS

HEIRLOOM TOMATO SALAD 14
FRESH WATERMELON, MINT, FETA CHEESE, RED ONION,
SHERRY VINAIGRETTE

STRAWBERRY SALAD 13
CANDIED PISTACHIOS, GOAT CHEESE,
RED WINE VINAIGRETTE

WATERMELON GAZPACHO 10
CHILLED LOCAL MELON, HEIRLOOM TOMATO, MICRO BASIL

CAESAR 12
ROMAINE HEARTS, PARMESAN TUILE, SOURDOUGH
CROUTONS, ANCHOVY, CAESAR DRESSING

AUTOGRAPH WEDGE 13
BABY ICEBERG, BACON, CRISPY SHALLOTS, TOMATOES,
CABRALES BLUE CHEESE DRESSING

SIGNATURE PRIME BEEF

8 OZ CENTER CUT
FILET MIGNON
\$44

14 OZ NIMAN RANCH
NY STRIP
\$48

32 OZ PORTERHOUSE
FOR TWO
\$42pp

SERVED WITH YOUR CHOICE OF SAUCE

GREEN PEPPERCORN, RED WINE DEMI GLAZE, HORSERADISH CREAM, BERNAISE, CHIMICHURRI, OR HOUSE MADE STEAK SAUCE
FLIGHT OF 3 SAUCES - \$6

ENTREES

VEAL MILANESE 29
ARUGULA-FRISEE SALAD, HEIRLOOM TOMATOES, SHAVED
PARMESAN REGGIANO

BERKSHIRE 14 OZ PORK CHOP 32
GARLICKY BROCCOLI RABE, ROASTED PEPPERS,
BALSAMIC HONEY GLAZE

HALF POUND PRIME BURGER 19
CHEDDAR CHEESE, BEEFSTEAK TOMATOES, BACON,
CAMELIZED ONIONS, CHIPOTLE 1000 ISLAND,
TRUFFLE PARMESAN FRIES

MARYLAND CRAB CAKES 34
BRIOCHE CRUST, CITRUS SALAD, BABY FRISEE,
DILL CREME

WHOLE ROASTED CHICKEN 30
FRENCH GREEN BEANS, ROASTED RED BLISS POTATOES,
THYME CHICKEN JUS

MAINE DAYBOAT SCALLOPS 34
SWEET CORN-CHORIZO RAGU, MATCHSTICK POTATO FRIES

PROSCIUTTO WRAPPED
RAINBOW TROUT 29
MARYLAND CRAB STUFFING, REMOULADE,
GRILLED LEMON, TRUFFLE VINAIGRETTE

HERB CRUSTED SALMON 29
GRILLED SUMMER SQUASH & ONIONS,
HEIRLOOM TOMATO, LEMON BEURRE BLANC

GRILLED SWORDFISH 34
CHERRY TOMATOES, MARINATED OLIVES,
CHARRED YELLOW PEPPER SAUCE

STEAK FRITES 30
CHAR GRILLED SLICED TENDERLOIN, GREEN PEPPERCORN
SAUCE, BABY GREENS, TRUFFLE PARMESAN FRIES

SIDES

SAUTEED MUSHROOMS 10
BROCCOLI RABE 10
TRUFFLE SCALLOPED POTATO 10

TRUFFLE PARMESAN FRIES 8
SWEET POTATO FRIES 8

GRILLED ASPARAGUS 10
MAC & CHEESE 10
FRENCH GREEN BEANS 10

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

VEGETARIAN AND ALLERGY MENUS AVAILABLE UPON REQUEST | 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE