

FIRST COURSE

Parker House Dinner Rolls 10 <i>whipped goat cheese, oven-dried tomatoes (limited) (d,g)</i>	Oysters on the Half Shell MP <i>shallot mignonette, cocktail sauce (s)*</i>
Whipped Ricotta 18 <i>hot honey, toasted pistachios, grilled sourdough (d,g,n)</i>	Colossal Shrimp Cocktail 28 <i>old bay marinated, cocktail sauce, fresh lemon (s)*</i>
Thick Cut Bacon 19 <i>maple & soy glazed, vanilla sugar, pickled red onions</i>	Scallop & Pancetta 25 <i>parsnip puree, apple preserve, red mustard greens (d,g,s)</i>
Spanish Octopus 16 <i>romesco, shaved fennel salad, crisp shallots, tamarind vinaigrette (g,n)</i>	Yellowfin Tuna Tartare 20 <i>avocado, sesame ginger vinaigrette (d,g)*</i>
Beet Carpaccio 16 <i>sweet potato yogurt, spiced hazelnuts, nasturtium (d,n)</i>	Steak Tartare 19 <i>flat iron, parsley, quail yolk, toasted baguette (g)</i>

SOUP AND SALAD

Lobster Bisque 17 <i>shrimp, oven-dried tomato (d,s)</i>	Autograph Wedge 14 <i>bacon, tomatoes, crumbled blue cheese, blue cheese dressing (d)</i>
Butternut Squash Soup 14 <i>spiced pumpkin seeds (d)</i>	Chicory Salad 15 <i>vanilla bourbon pears, walnuts, goat cheese, date vinaigrette (d,n)</i>
Classic Caesar Salad 13 <i>sourdough croutons, shaved parmesan (d,g)</i>	

SUSHI

Kid Rock N Roll 22 <i>"angry" fried lobster, avocado, lettuce, caviar (g,s)*</i>
The Angry Crab 17 <i>spicy crab, mango, seared salmon, eel (g,s)*</i>
The Love Roll 17 <i>tempura shrimp, spicy tuna, avocado, soy wrap (g,s)*</i>
Shrimply The Best 17 <i>tempura shrimp, tempura, asparagus, tomalley aioli, topped with black peppered beef carpaccio (g,s)*</i>
Best Roll In The Tuna-Verse 17 <i>crunchy spicy salmon, cucumber, topped with tuna, salmon (g,s)*</i>
The Marilyn Monroll 17 <i>spicy tuna, avocado, mango, tobikko (g,s)*</i>
Jason Shell-Sea 24 <i>green soy wrap, spicy scallop & crab, shrimp tempura, basil, mango, avocado (g,s)</i>

ENTREES

Roasted Half Chicken 31 <i>glazed sunchokes, charred leek chutney (g)</i>
Seared Tuna 42 <i>sesame crusted, winter squash, miso butter*</i>
Alaskan Halibut 49 <i>bouillabaisse broth, mussels, fennel & potato, pepper rouille (d,g,s)*</i>
Trout Amandine 40 <i>haricots verts, brown butter, almonds (d,n)</i>
Beef Bourguignon 49 <i>short rib, potato puree, carrot, pearl onion (d)</i>
14 oz NY Strip Steak 60 <i>blue cheese butter, caramelized onions, red wine demi-glance (d)</i>

Frites

Steak 42
*flat iron, bernaise aioli, truffle fries (d,g)**

Moules 25
prince edward island mussels, allagash white, aromatics, lemon butter (d,g,s)

HOUSE MADE PASTA

Lobster Cavatelli MP
1 ½ lbs lobster, peas, sambuca, calabrian chili, basil (d,g,s)

Salmon 35 <i>confit potato, king mushrooms, sobuse (d,g)*</i>
Veal Milanese 45 <i>arugula, sun dried tomato, lemon, parmesan (d,g)</i>
8 oz Filet Mignon 56 <i>classic au poivre sauce, red watercress (d)*</i>
Impossible Autograph 25 <i>plant based burger, caramelized onions, oven roasted tomatoes, arugula, goat cheese (d,g)</i>
8 oz Dry Aged Burger 25 <i>gruyère cheese, caramelized onions, garlic & cracked peppercorn aioli, arugula (d,g)*</i>

SIDES

Grilled Asparagus 12 (d)	Mac & Cheese 11 (d,g)	Roasted Mushrooms 13
Truffled French Fries 11 (d,g)	Sweet Potato Fries 12 (g)	Lobster Mac & Cheese 17 (d,g,s)

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