

## FIRST COURSE

Parker House Dinner Rolls	10
<i>whipped goat cheese, oven dried tomatoes (limited) (d,g)</i>	
Burrata	17
<i>roasted grapes, cinnamon pistachio, toasted sourdough (d,g,n)</i>	
Thick Cut Bacon	19
<i>maple &amp; soy glazed, vanilla sugar, pickled red onions</i>	
Roasted Beets	16
<i>garlicky yogurt, toasted walnuts, orange segments, fresh dill (d,n)</i>	
Roasted Chinese Eggplant	15
<i>golden raisins, feta, crisp chickpeas, pepper crema (d,g)</i>	

## SOUP AND SALAD

Lobster Bisque	17
<i>shrimp, oven dried tomato (d,s)</i>	
Butternut Squash Soup	14
<i>maple syrup, curry pumpkin seeds (d)</i>	
Classic Caesar Salad	13
<i>sourdough croutons, shaved parmesan (d,g)</i>	

Oysters on the Half Shell	MP
<i>shallot mignonette, cocktail sauce (s)*</i>	
Colossal Shrimp Cocktail	28
<i>old bay marinated, cocktail sauce, fresh lemon (s)*</i>	
Duck Leg Confit	19
<i>roasted red cabbage, sour cherry gastrique</i>	
Yellowfin Tuna Tartare	20
<i>avocado, sesame ginger vinaigrette (d,g)*</i>	
Steak Tartare	19
<i>flat iron, parsley, quail yolk, toasted baguette (d,g)</i>	

Autograph Wedge	14
<i>bacon, tomatoes, crumbled blue cheese, russian dressing (d)</i>	
Kale Salad	15
<i>apple, sauerkraut, chick peas, pepitas, buttermilk dressing (d)</i>	

## ENTREES

Chicken Milanese	28
<i>oven roasted tomatoes, arugula, red onion, basil pesto, shaved parmesan (d,g,n)</i>	
Seared Tuna	42
<i>tzatziki, shaved fennel, olives, orange segments (d)*</i>	
Chilean Sea Bass	62
<i>mussels, orzo, mushrooms, saffron cream, almonds (d,g,n,s)*</i>	
Swordfish	40
<i>white &amp; green asparagus, hazelnut, lemon miso (d,n)*</i>	

FRITES	
Classic Steak	42
<i>8 oz filet mignon tail, watercress, bearnaise aioli, red wine butter, truffle fries (d,g)*</i>	
12 oz Ribeye Steak	58
<i>watercress, béarnaise aioli, red wine butter, truffle fries (d,g)*</i>	
Moules	25
<i>prince edward island mussels, allagash white, aromatics, lemon butter (d,g,s)</i>	

Salmon	35
<i>celeriac puree, hazelnut brown butter, red watercress (d,n)*</i>	
14 oz New York Strip	60
<i>blue cheese butter, caramelized onions (d)*</i>	
8 oz Filet Mignon	56
<i>classic au poivre sauce, red watercress (d)*</i>	
8 oz Dry Aged Burger	25
<i>gruyère cheese, caramelized onions, garlic &amp; cracked peppercorn aioli, arugula, parker house roll (d,g)*</i>	

## HOUSE MADE PASTA

Lobster Gnocchi Sardi	MP
<i>1 ½ lbs lobster, peas, sambuca, calabrian chili, basil (d,g,s)</i>	

Branzino	52
<i>fingering potatoes, caper berries, fines herb butter, Calabrian chili (d)</i>	
Impossible Autograph	25
<i>plant based burger, caramelized onions, oven roasted tomatoes, arugula, goat cheese (d,g)</i>	

## SUNDAY GRAVY

House Made Spaghetti	26
<i>veal ricotta meatballs, hot italian sausage (d,g)</i>	

AVAILABLE SUNDAY ONLY

## SIDES

Roasted Sweet Potato	10
<i>(d,n)</i>	
Truffled French Fries	11
<i>(d,g)</i>	

Mac & Cheese	11
<i>(d,g)</i>	
Sweet Potato Fries	12
<i>(g)</i>	
Roasted Mushrooms	13

Charred Broccoli	12
<i>(g,n)</i>	
Lobster Mac & Cheese	17
<i>(d,g,s)</i>	

## SUSHI

Kid Rock N Roll	22
<i>"angry" fried lobster, avocado, lettuce, caviar (g,s)*</i>	
The "Eel-Vis" Presley	17
<i>eel, crab meat, cucumber, topped with avocado (g,s)*</i>	
Kanikama Kameleon	17
<i>tempura shrimp, avocado, spicy kanikama (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>	

\*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 processing fee is applied to all checks, unless using debit cards or cash DINNER 10.5.23