

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 & 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>

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

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>

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

ENTREES

Roasted Half Chicken 31 <i>stewed cannellini beans, tuscan kale, pearl onions, heirloom carrots</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 & green asparagus, hazelnut, lemon miso (d,n)*</i>

FRITES	
Short Rib 42 <i>8 oz beef short rib, watercress, bearnaise aioli, red wine jus, 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 & cracked peppercorn aioli, arugula, parker house roll (d,g)*</i>

HOUSE MADE PASTA

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

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
veal ricotta meatballs, hot italian sausage (d,g)

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>

*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 11.21.23