

FIRST COURSE

Parker House Dinner Rolls 6 <i>whipped salted butter (limited) (d,g)</i>	Yellowfin Tuna Tartare 19 <i>avocado, sesame ginger vinaigrette (d,g)*</i>
Whipped Ricotta 16 <i>blueberry marmalade, mint, lemon granola, sourdough (d,g,n)</i>	Oysters on the Half Shell MP <i>shallot mignonette, cocktail sauce (s)*</i>
Chilled Lobster Cocktail 35 <i>1 1/2 pound, remoulade, cocktail sauce, lemon (s)*</i>	Bacon Wrapped Scallops 22 <i>"503" steak sauce, pickled apples (g)</i>
Colossal Shrimp Cocktail 28 <i>old bay marinated, cocktail sauce, fresh lemon (s)*</i>	Steak Tartare 19 <i>flat iron, parsley, quail yolk, toasted baguette (d,g)</i>

SOUP AND SALAD

Lobster Bisque 15 <i>shrimp, oven dried tomato (d,s)</i>	Butternut Squash Soup 14 <i>young herbs (d)</i>
Beet & Blood Orange 14 <i>ricotta, frisse, tarragon, hazelnut, citrus vinaigrette (d,n)</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>	Winter Kale Salad 14 <i>pear, apple, roasted butternut, pecans, goat cheese, pickled red onions, maple balsamic dressing (d,n)</i>

SUSHI

Kid Rock N Roll 19 <i>"angry" fried lobster, avocado, lettuce, caviar* (g,s)</i>
The "Eel-Vis" Presley 16 <i>eel, crab meat, cucumber, topped with avocado* (g,s)</i>
Kanikama Kameleon 16 <i>tempura shrimp, avocado, spicy kanikama* (g,s)</i>
Shrimply The Best 16 <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>

ENTREES

Chicken Milanese 28 <i>oven roasted tomatoes, arugula, red onion, basil pesto, shaved parmesan (d,g,n)</i>
Seared Tuna 39 <i>kabocha puree, beech mushrooms, spiced pepita, sesame vinaigrette (d)</i>
Chilean Sea Bass 59 <i>brown butter carrot puree, brussels sprouts, bacon & onion jam (d)</i>
Swordfish 40 <i>herb cous cous, caper beurre blanc, lemon (d,g)</i>

FRITES	
Classic Steak 39 <i>8 oz filet mignon tail, watercress, bearnaise aioli, red wine butter, truffle fries* (d,g)</i>	
12 oz Ribeye Steak 56 <i>watercress, béarnaise aioli, red wine butter, truffle fries (d,g)*</i>	
Moules 24 <i>prince edward island mussels, tomato, chorizo, butter, truffle fries (d,g,s)</i>	

Salmon 33 <i>soy-maple glaze, pistachio, charred cauliflower, dried currants (d,g,n)</i>
14 oz New York Strip 57 <i>mushroom & onion ragout, veal reduction (d)*</i>
8 oz Filet Mignon 54 <i>blue cheese & port wine reduction, celery root puree (d)</i>
Impossible Autograph 24 <i>plant based burger, caramelized onions, oven roasted tomatoes, arugula, goat cheese (d,g)</i>

HOUSE MADE PASTA	
Lobster Spaghetti MP <i>1 1/2 lb lobster, house made spaghetti, marinara, calabrian chili oil (g,s)</i>	

Trout Almondine 34 <i>french green beans, toasted almonds, brown butter (d,n)</i>
8 oz Prime Burger 25 <i>aged cheddar cheese, truffle aioli, bacon, caramelized onions, truffle fries (d,g)*</i>

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

SIDES

Broccolini	Mac & Cheese (d,g)	Roasted Mushrooms
Truffle Parmesan Fries (d,g)	Sweet Potato Fries (g)	Lobster Mac & Cheese +6 (d,g,s)
10 EACH		

*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

