

FIRST COURSE

Parker House Dinner Rolls 6 <i>whipped salted butter (limited) (d,g)</i>	Colossal Shrimp Cocktail 28 <i>old bay marinated, cocktail sauce, fresh lemon (s)*</i>
Whipped Ricotta 16 <i>blueberry marmalade, mint, lemon granola, sourdough (d,g,n)</i>	Chilled Lobster Cocktail 35 <i>1 1/2 pound, remoulade, cocktail sauce, lemon (s,d)*</i>
Thick Cut Bacon 19 <i>maple & soy glazed, vanilla sugar, pickled red onions</i>	Yellowfin Tuna Tartare 19 <i>avocado, sesame ginger vinaigrette (d,g)*</i>
Seared Scallops 23 <i>roasted pepper emulsion, fried enoki mushrooms (d,g,s)*</i>	Steak Tartare 19 <i>flat iron, parsley, quail yolk, toasted baguette (d,g)</i>
Oysters on the Half Shell MP <i>shallot mignonette, cocktail sauce (s)*</i>	

SOUP AND SALAD

Lobster Bisque 15 <i>shrimp, oven dried tomato (d,s)</i>	Autograph Wedge 14 <i>bacon, tomatoes, crumbled blue cheese, russian dressing (d)</i>
Butternut Squash Soup 14 <i>young herbs (d)</i>	Spring Salad 15 <i>spring greens, pickled radish, onion & turnip, shaved carrot, goat cheese (d)</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 "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>

ENTREES

Chicken Milanese 28 <i>oven roasted tomatoes, arugula, red onion, basil pesto, shaved parmesan (d,g,n)</i>
Seared Tuna 42 <i>spicy gochujang sauce, bean sprouts, carrot, sesame vinaigrette*</i>
Chilean Sea Bass 59 <i>spring pea puree, bacon lardons, crisp potato, sherry & fig reduction*</i>
Swordfish 40 <i>white & green asparagus, hazelnut, lemon miso (d,n)*</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 35 <i>heirloom cherry tomato, roasted fennel, tomato butter (d)*</i>
14 oz New York Strip 58 <i>warm potato salad, fleur de sel (d)*</i>
8 oz Filet Mignon 55 <i>classic au poivre sauce, red watercress (d)*</i>
8 oz Prime Burger 25 <i>aged cheddar cheese, truffle aioli, bacon, caramelized onions, truffle fries (d,g)*</i>

HOUSE MADE PASTA

Lobster Spaghetti MP
1 1/2 lb lobster, house made spaghetti, marinara, calabrian chili oil (g,s,d)

Trout Almondine 34 <i>french green beans, toasted almonds, brown butter (d,n)*</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

Broccolini
Truffle Parmesan Fries
(d,g)

Mac & Cheese *(d,g)*
Sweet Potato Fries *(g)*

Roasted Mushrooms
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

DINNER 3.21.23