

## FIRST COURSE

Parker House Dinner Rolls 10 <i>whipped salted butter (limited) (d,g)</i>	Oysters on the Half Shell MP <i>shallot mignonette, cocktail sauce (s)*</i>
Burrata 17 <i>port wine cherries, cinnamon pistachios, 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 &amp; soy glazed, vanilla sugar, pickled red onions</i>	Hamachi Crudo 24 <i>green gazpacho, charred corn puree, crisp leek &amp; cilantro salad (d,g)*</i>
Compressed Watermelon 14 <i>heirloom tomatoes, fresh ricotta, basil (d)</i>	Yellowfin Tuna Tartare 20 <i>avocado, sesame ginger vinaigrette (d,g)*</i>
Roasted Chinese Eggplant 15 <i>golden raisins, feta, crisp chickpeas, pepper crema (d,g)</i>	Steak Tartare 19 <i>flat iron, parsley, quail yolk, toasted baguette (d,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, russian dressing (d)</i>
Chilled Gazpacho 14 <i>cilantro, extra virgin olive oil</i>	Spring Salad 15 <i>spring greens, pickled radish, onion &amp; turnip, shaved carrot, goat cheese (d)</i>
Classic Caesar Salad 13 <i>sourdough croutons, shaved parmesan (d,g)</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 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>	

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>

Salmon 35 <i>heirloom cherry tomato, roasted fennel, tomato butter (d)*</i>
14 oz New York Strip 60 <i>warm potato salad, fleur de sel (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  
*1 ½ lbs lobster, peas, sambuca, calabrian chili, basil (d,g,s)*

Branzino 52 <i>chimichurri, grilled summer squash, grilled red onions</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

Grilled Summer Squash 10	Mac & Cheese 11 <i>(d,g)</i>	Roasted Mushrooms 13
Truffle Parmesan Fries 11 <i>(d,g)</i>	Sweet Potato Fries 12 <i>(g)</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 9.9.23