

## STARTERS

<b>LOBSTER BISQUE</b> SHRIMP, OVEN DRIED TOMATO (D,S)	14	<b>CHILLED GAZPACHO</b> MICRO BASIL, EXTRA VIRGIN OLIVE OIL	13
<b>WHIPPED RICOTTA</b> BLUEBERRY MARMALADE, MINT, LEMON GRANOLA, SOURDOUGH (D,G)	16	<b>COLOSSAL SHRIMP COCKTAIL</b> COCKTAIL SAUCE, FRESH LEMON* (S)	28
<b>OYSTERS ON THE HALF SHELL</b> SHALLOT MIGNONETTE, COCKTAILS SAUCE (S)	MP	<b>YELLOWFIN TUNA TARTARE</b> AVOCADO, SESAME GINGER VINAIGRETTE* (D,G)	19

## ENTREES

<b>AUTOGRAPH OMELETTE</b> BACON, SPINACH, TOMATO, GOAT CHEESE, CARAMELIZED ONION (D,G)	16	<b>GREEN GODDESS SANDWICH</b> FRESH MOZZARELLA, CUCUMBER, AVOCADO SPREAD, HEIRLOOM TOMATO, WHEAT BREAD, MIXED GREENS (D,G)	19
<b>GRILLED CHEESE &amp; TOMATO SOUP</b> CHEF'S DAILY SANDWICH, CREAMY TOMATO SOUP (D,G)	18	<b>SOUP &amp; SALMON</b> HEIRLOOM TOMATO CHUTNEY, CHOICE OF SOUP	32
<b>CHICKEN PARMESAN SANDWICH</b> SEEDED HOAGIE ROLL, MARINARA, PARMESAN, TRUFFLED FRIES (D,G)	17	<b>8 OZ PRIME BURGER</b> AGED CHEDDAR CHEESE, TRUFFLE AIOLI, BACON, CARAMELIZED ONIONS* (D,G)	25
<b>CLASSIC STEAK FRITES</b> 8OZ FILET MIGNON TAIL, WATERCRESS, BEARNAISE AIOLI, RED WINE BUTTER, TRUFFLE FRIES (D,G)	39	<b>THE IMPOSSIBLE AUTOGRAPH</b> PLANT BASED BURGER, CARAMELIZED ONIONS, OVEN ROASTED TOMATOES, ARUGULA, GOAT CHEESE (D,G)	24
<b>OPEN FACED SHORT RIB SANDWICH</b> HORSERADISH CREAM, AGED CHEDDAR, SPRING SALAD (D,G)	22	<b>BLACKENED SALMON TACOS</b> PICO DE GALLO, GUACAMOLE, SHREDDED LETTUCE, PICKLED SHALLOTS, LIME (D,G)	18

## MARKET SALADS

### GREENS 15

SELECT ONE

ROMAINE HEARTS    ARUGULA    SPINACH    BABY KALE    SPRING MIX    ICEBERG

### TOPPINGS

SELECT UP TO FIVE

GRAPE TOMATOES    SHAVED RED ONIONS    ROASTED RED PEPPERS    CUCUMBER  
GREEK OLIVES    CHICK PEAS    HARD COOKED EGG    BLACK BEANS  
SOURDOUGH CROUTONS (G)    CORN    COUS COUS    ROASTED MUSHROOMS

### CHEESE

SELECT ONE

GREEK    AGED    GOAT    SHAVED    BLUE    FRESH  
FETA (D)    CHEDDAR (D)    CHEESE    PARMESAN (D)    CHEESE (D)    MOZZARELLA (D)

### DRESSING

SELECT ONE

CAESAR (D)    BLUE CHEESE (D)    RANCH (D)    CHIPOTLE 1000 ISLAND (D)  
BALSAMIC VINAIGRETTE    LEMON VINAIGRETTE    SESAME GINGER (N)    OIL & VINEGAR

### ADD PROTEINS

CRUMBLLED    GRILLED    SHREDDED    TUNA    GRILLED    SEARED  
BACON +2    SALMON +14    CHICKEN +6    TARTAR +9    SHRIMP +14    FLAT IRON +14

## SIDES 10

<b>BROCCOLINI</b>	<b>LOBSTER MAC &amp; CHEESE +6</b> (D,G,S)	<b>TRUFFLE PARMESAN FRIES</b> (D,G)
<b>SWEET POTATO FRIES (G)</b>	<b>MAC &amp; CHEESE (D,G)</b>	<b>ROASTED MUSHROOMS</b>

\*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