

STARTERS



CHILLED GAZPACHO 9 SUN GOLD TOMATOES, CUCUMBERS, BASIL	LOBSTER BISQUE 12 SHRIMP, OVEN DRIED TOMATO, FINE HERBS
TRUFFLE WILD MUSHROOM TOAST 13 WHIPPED FRESH RICOTTA, ROASTED GARLIC	CATALAN CAESAR 12 ROMAINE HEARTS, CHORIZO SAUSAGE, SHAVED MANCHEGO, CAESAR DRESSING
CHILLED LUMP CRAB TOAST 15 APPLE FENNEL SLAW, AVOCADO, CITRUS CREME FRAICHE	AUTOGRAPH WEDGE 12 BABY ICEBERG, BACON, CRISPY SHALLOTS, TOMATOES, CABRALES BLUE CHEESE DRESSING
SHORT RIB TOAST 14 FARM HOUSE AGED WHITE CHEDDAR, HORSERADISH	HEIRLOOM TOMATO SALAD 14 WATERMELON, MARINATED BULGARIAN FETA, PETITE GREENS, ROSEWOOD AGED BALSAMIC
SHRIMP & CHORIZO TOAST 14 GRILLED CORN SALSA, CILANTRO CREMA, SMOKED PEPPER AIOLI	OYSTERS ON THE HALF SHELL MP SEASONAL SELECTION SERVED WITH BLACK PEPPER MIGNONETTE, AND COCKTAIL SAUCE
RIGATONI 14 VEAL RAGU BOLOGNESE, PARMESAN REGGIANO, BLACK PEPPER MASCARPONE	CHARRED SPANISH OCTOPUS 16 CALABRIAN CHILI OIL, PRESERVED LEMON, PARSLEY, SMOKED PIMENTON AIOLI, CRISPY POTATOES
GEMELLI 15 GRILLED SHRIMP, OVEN ROASTED TOMATOES, HERBS, ENGLISH PEAS, WILD MUSHROOMS, SHERRY LOBSTER EMULSION	YELLOWFIN TUNA CRUDO 14 CHORIZO, HEIRLOOM TOMATOES, SAFFRON AIOLI
RICOTTA GNOCCHI 13 GRILLED CORN, GOAT CHEESE, OLIVE OIL POACHED HEIRLOOM TOMATOES	TRIPLE CRÈME BRIE 12 PORT CHERRIES, MARCONA ALMONDS, GRILLED SOURDOUGH
PRIME STEAK TARTARE 13 CRISPY PUFFED RICE, CORNICHON, CONFIT GARLIC AIOLI	BURRATA 13 FARM STAND ARUGULA, BASIL PESTO, OVEN DRIED TOMATOES, BARREL AGED BALSAMIC
PRINCE EDWARD ISLAND MUSSELS 13 PERNOD SAFFRON BOUILLABAISSE BROTH, GRILLED SOURDOUGH	LUMP CRAB SALAD 13 CHILLED CORN EMULSION, GRILLED CORN & POBLANO RELISH, CILANTRO LIME CREMA

Autograph Signature

STEAKS

STEAK FRITES 29
CHAR GRILLED SLICED FILET MIGNON,
BABY ARUGULA, GARLIC PARSLEY FRIES

**14 OZ 1855 PRIME
NEW YORK STRIP** 49
GREELEY, COLORADO

RACK OF LAMB 45
VICTORIA, AUSTRALIA

**8 OZ CENTER CUT
FILET MIGNON** 39
OMAHA, NEBRASKA

**BRAISED PRIME
BONELESS SHORT RIBS** 30
ARKANSAS CITY, KANSAS

**14 OZ 1855 PRIME ANGUS
RIBEYE** 48
GREELEY, COLORADO

ENTREES

VEAL MILANESE 29 PANKO CRUSTED VEAL SCALLOPINI, BABY ARUGULA, FRESH BURRATA MOZZARELLA, TOMATOES, AGED BALSAMIC, BASIL PESTO	CASTLE VALLEY CHICKEN BREAST 28 LEMON ARTICHOKE ORZO, NICOISE OLIVES, CHARDONNAY PAN JUS
BERKSHIRE PORK TENDERLOIN 27 SPRING ASPARAGUS, KING TRUMPET MUSHROOMS, CIPOLLINI ONIONS, APRICOT THYME PORK JUS	RAINBOW TROUT 28 CHARRED CAULIFLOWER, ESPELETTE AIOLI, PRESERVED LEMON HERB SALAD
WHITE CRESCENT FARM DUCK BREAST 32 BROWN BUTTER PISTACHIO, RED QUINOA, RAINBOW CHARD, BLACKBERRY AGRODOLCE	BALTIMORE CRAB CAKE 32 GRILLED SUMMER CORN, ROASTED FINGERLING POTATOES, RED PEPPER REMOULADE
HALF POUND PRIME BURGER 19 CHEDDAR CHEESE, BEEFSTEAK TOMATOES, BACON, CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND	CHATHAM BAY COD 29 SUMMER ASPARAGUS RISOTTO, CITRUS ROASTED WILD MUSHROOMS
	CANADIAN STEEL HEAD SALMON 29 ENGLISH PEAS, GINGER BRAISED LEEKS, GRAPEFRUIT, VALENCIA ORANGE, BASIL

**YUKON GOLD
MASHED POTATOES**

GRILLED ASPARAGUS

SIDES 7

TRUFFLE MAC & CHEESE

HAND CUT FRIES

DUCK FAT CARROTS

GRILLED CORN OFF THE COB

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

VEGETARIAN AND ALLERGY MENUS AVAILABLE UPON REQUEST

DINNER 063017