

## STARTERS

<b>OYSTERS ON THE HALF SHELL</b> SEASONAL SELECTION, BLACK PEPPER MIGNONETTE, COCKTAIL SAUCE	MP	<b>CHARRED SPANISH OCTOPUS</b> CALABRIAN CHILI OIL, PRESERVED LEMON, PARSLEY, SMOKED PIMENTON AIOLI, CRISPY POTATOES	16
<b>CHILLED LUMP CRAB BRUSCHETTA</b> APPLE FENNEL SLAW, AVOCADO, CREME FRAICHE	13	<b>TRUFFLE WILD MUSHROOM TOAST</b> WHIPPED FRESH RICOTTA, ROASTED GARLIC	13
<b>TRIPLE CRÈME BRIE</b> PORT CHERRIES, MARCONA ALMONDS, GRILLED SOURDOUGH	12	<b>YELLOWFIN TUNA CRUDO</b> CHORIZO, HEIRLOOM TOMATOES, SAFFRON AIOLI	14
<b>SHRIMP &amp; CHORIZO TOAST</b> GRILLED CORN SALSA, CILANTRO CREMA, SMOKED PEPPER AIOLI	14	<b>SHORT RIB TOAST</b> FARM HOUSE AGED WHITE CHEDDAR, HORSERADISH	14
<b>PRINCE EDWARD ISLAND MUSSELS</b> SAFFRON BOUILLABaisse BROTH, GRILLED SOURDOUGH	13	<b>RIGATONI</b> VEAL RAGU BOLOGNESE, PARMESAN REGGIANO, BLACK PEPPER MASCARPONE	14/26
<b>RICOTTA GNOCCHI</b> GRILLED CORN, GOAT CHEESE, HEIRLOOM TOMATOES	13/20	<b>LUMP CRAB SALAD</b> GRILLED CORN & POBLANO, CILANTRO LIME CREMA	13
<b>PRIME STEAK TARTARE</b> CRISPY PUFFED RICE, CORNICHON, GARLIC AIOLI	13	<b>GEMELLI</b> GRILLED SHRIMP, ROASTED TOMATOES, ENGLISH PEAS, WILD MUSHROOMS, SHERRY LOBSTER CREAM	15/28

## SOUPS / SALADS

<b>BUTTERNUT SQUASH SOUP</b> APPLE FENNEL SLAW, CHIVES	9	<b>LOBSTER BISQUE</b> SHRIMP, OVEN DRIED TOMATO, FINE HERBS	12
<b>AUTOGRAPH WEDGE</b> BABY ICEBERG, BACON, CRISPY SHALLOTS, TOMATOES, CABRALES BLUE CHEESE DRESSING	12	<b>BURRATA</b> FARM STAND ARUGULA, BASIL PESTO, OVEN DRIED TOMATOES, BARREL AGED BALSAMIC	13
<b>HEIRLOOM TOMATO SALAD</b> WATERMELON, MARINATED FETA, PETITE GREENS, ROSEWOOD AGED BALSAMIC	14	<b>CAESAR</b> ROMAINE HEARTS, CHORIZO SAUSAGE, SHAVED MANCHEGO, CAESAR DRESSING	12

## ENTREES

### WHOLE ROASTED FREE RANGE CHICKEN 30

CHIVE POTATO PUREE, WILD MUSHROOMS, CORN OFF THE COB, MADEIRA CHICKEN JUS

<b>VEAL MILANESE</b> PANKO CRUSTED VEAL SCALLOPINI, BABY ARUGULA, FRESH BURRATA MOZZARELLA, TOMATOES, AGED BALSAMIC, BASIL PESTO	29	<b>BALTIMORE CRAB CAKE</b> GRILLED SUMMER CORN, ROASTED FINGERLING POTATOES, RED PEPPER REMOULADE	32
<b>BERKSHIRE PORK TENDERLOIN</b> GREEN ASPARAGUS, TRUMPET MUSHROOMS, CIPOLLINI ONIONS, APRICOT THYME PORK JUS	27	<b>MUSTARD CRUSTED RAINBOW TROUT</b> AUTUMN VEGETABLES, BACON ONION JAM, MUSTARD THYME BEURRE BLANC	28
<b>WHITE CRESCENT FARM DUCK BREAST</b> BROWN BUTTER PISTACHIO, RED QUINOA, RAINBOW CHARD, BLACKBERRY REDUCTION	32	<b>CHATHAM BAY COD</b> GRILLED SUMMER VEGETABLES, GNOCCHI SARDI, RED PEPPER EMULSION	29
<b>HALF POUND PRIME BURGER</b> CHEDDAR CHEESE, BEEFSTEAK TOMATOES, BACON, CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND	19	<b>STEEL HEAD RIVER SALMON</b> ENGLISH PEAS, LEEKS, GRAPEFRUIT, ORANGE, BASIL, RED THAI CURRY BEURRE BLANC	29

### *Autograph Signature*

## STEAKS

**STEAK FRITES 30**  
CHAR GRILLED SLICED FILET MIGNON,  
BABY ARUGULA, GARLIC PARSLEY FRIES

14 oz 1855  
**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 32**  
ARKANSAS CITY, KANSAS

14 oz 1855 ANGUS  
**RIBEYE 48**  
GREELEY, COLORADO

**GRILLED CORN  
OFF THE COB**

**GRILLED ASPARAGUS**

## SIDES 7

**TRUFFLE MAC & CHEESE**

**GARLIC PARSLEY FRIES**

**YUKON GOLD  
MASHED POTATOES**

**ROASTED BABY CARROTS**

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

VEGETARIAN AND ALLERGY MENUS AVAILABLE UPON REQUEST

DINNER 091317