

## 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>ARTISAN CHEESES PLATE</b> TRIO OF HAND SELECTED CHEESES, CROSTINI, SEASONAL JAMS, BUTTERS & NUTS	15	<b>YELLOWFIN TUNA POKE*</b> GOLDEN PINEAPPLE, MARCONA ALMONDS, GINGER, CILANTRO, SOY, CRISPY WONTONS	14
<b>SALT &amp; PEPPER SHRIMP</b> SPICY THAI VEGETABLE SLAW, FIVE SPICE PEANUTS, SESAME SOY VINAIGRETTE	13	<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>BUTTERNUT SQUASH RAVIOLI</b> GOAT CHEESE, DUCK CONFIT, PORT CHERRIES, SAGE	15/28	<b>CITRUS POACHED SHRIMP &amp; SALMON</b> PETITE DILL HERB SALAD, LEMON TARRAGON AIOLI	13
<b>BURATTA</b> BABY ARUGULA, WILD MUSHROOMS, SUN GOLD TOMATOES, LEMON TRUFFLE VINAIGRETTE, PARMESAN REGGIANO	14	<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>SPINACH &amp; FRISEE</b> GOAT CHEESE, ALMONDS, FINGERLING POTATOES, SUN DRIED CRANBERRIES, SHERRY WALNUT VINAIGRETTE	14
<b>ROASTED BEETS</b> MARINATED BULGARIAN FETA, ORANGES, SHAVED FENNEL, HAZELNUTS	13	<b>CAESAR*</b> ROMAINE HEARTS, CHORIZO SAUSAGE, SHAVED MANCHEGO, CAESAR DRESSING	12

## ENTREES

**WHOLE ROASTED FREE RANGE CHICKEN 30**  
CHIVE POTATO PUREE, FRENCH GREEN BEANS, 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> BRAISED RED CABBAGE, APPLE FENNEL SLAW, HAZELNUT GREMOLATA, FRESH HORSERADISH	32
<b>BERKSHIRE PORK TENDERLOIN*</b> MAPLE WHIPPED YAMS, CREAM SWISS CHARD, CRANBERRY, APPLE, PECANS	27	<b>HERB CRUSTED RAINBOW TROUT</b> AUTUMN VEGETABLES, BACON ONION JAM, MUSTARD THYME BEURRE BLANC	28
<b>WHITE CRESCENT FARM DUCK BREAST*</b> BUTTERNUT SQUASH, SESAME BROCCOLINI, GINGER SOY DUCK JUS	32	<b>CHATHAM BAY COD*</b> CAULIFLOWER, WILD MUSHROOMS, HERB SALAD, AGED BALSAMIC	29
<b>HALF POUND PRIME BURGER*</b> CHEDDAR CHEESE, BEEFSTEAK TOMATOES, BACON, CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND	19	<b>STEEL HEAD RIVER SALMON*</b> FINGERLING POTATOES, 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 Black Angus  
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 Black ANGUS  
RIBEYE\* 48**  
GREELEY, COLORADO

## SIDES 8

FRENCH GREEN BEANS

MAC & CHEESE

YUKON GOLD  
MASHED POTATOES

LONG STEM BROCCOLINI

GARLIC PARSLEY FRIES

CHARRED BRUSSELS SPROUTS

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

VEGETARIAN AND ALLERGY MENUS AVAILABLE UPON REQUEST

DINNER 12.1.17