

MOCKTAILS

FIGGY PALMER 5
ICED TEA, LEMONADE,
PEAR, FIG, LEMON

CARIBBEAN WINTER 5
LEMONADE, SOURSOP, HONEY,
PINEAPPLE, CINNAMON, SODA

CANADIAN BREW 5
POUR RICHARD'S COLD BREW,
MAPLE, ROOT BEER

APPETIZERS

ROASTED TOMATO BISQUE 8
MICRO BASIL, AGED BALSAMIC, FOCACCIA CROUTONS

LOBSTER BISQUE 12
SHRIMP, OVEN DRIED TOMATO, FINE HERBS

SOUP OF THE DAY 8
CHEF'S SEASONAL SELECTION

BACON WRAPPED DATES 10
BLUE CHEESE, ALMONDS

JUMBO SHRIMP COCKTAIL 17
CLASSIC COCKTAIL SAUCE, FRESH LEMON*

ARTISAN CHEESE PLATE 18
TRIO OF HAND SELECTED CHEESE, CROSTINI, PORT
CHERRIES & MARCONA ALMONDS

CHARRED SPANISH OCTOPUS 18
PRESERVED LEMON, PARSLEY, CHILI OIL, SMOKED
PAPRIKA AIOLI



YELLOWFIN TUNA TARTARE 16
SMASHED AVOCADO, WASABI CREME FRAICHE,
CRISPY WONTONS, SESAME GINGER SOY VINAIGRETTE*

SPICY THAI SHRIMP 15
NAPA VEG SLAW, 5 SPICE PEANUTS, SPICY RED CURRY,
LEMONGRASS AIOLI

STRAWBERRY & WATERCRESS SALAD 13
CANDIED PISTACHIOS, GOAT CHEESE,
RED WINE VINAIGRETTE

ROASTED BEET SALAD 13
GRAPEFRUIT, FETA, FRISEE, WHITE BALSAMIC,
ALMOND BUTTER CROSTINI

CAESAR 12
ROMAINE HEARTS, SHAVED PARMESAN, FOCACCIA
CROUTONS, CAESAR DRESSING

ADD PROTEIN TO ANY SALAD
GRILLED CHICKEN 6 SLICED FILET 12 SHRIMP 8

SANDWICHES & ENTREES



AUTOGRAPH OMELET 15
BACON, CARAMELIZED ONIONS, GOAT CHEESE,
OVEN DRIED TOMATOES, BABY SPINACH,
FINGERLING POTATO HOME FRIES

STEEL RIVER SALMON 20
WARM BACON FINGERLING POTATO SALAD, FRENCH
GREEN BEANS, LEMON CAPER REMOULADE

AUTOGRAPH WEDGE 19
SLICED FILET, BABY ICEBERG, BACON,
CRISPY SHALLOTS, TOMATOES, CABRALES
BLUE CHEESE DRESSING

BREAKFAST B.L.T. 15
FRIED EGG, AVOCADO, TOMATO, APPLEWOOD
SMOKED BACON, CHIPOTLE AIOLI, HOME FRIES*

MAINE LOBSTER TOAST 17
GRILLED ASPARAGUS, LEMON TARRAGON AIOLI*

FRENCH DIP 18
DEMI BAGUETTE, GRUYERE, BLACK TRUFFLE MAYO,
SHALLOT BROTH, HOUSE FRIES

OPEN FACE CRAB MELT 17
LUMP CRABMEAT, BEEFSTEAK TOMATOES, GRUYERE
CHEESE, GRILLED SOURDOUGH, BABY GREENS

TUNA NICOISE 17
SPANISH ALBACORE TUNA SALAD, DEVILED EGG,
FRENCH GREEN BEANS, ROASTED RED PEPPERS,
NICOISE OLIVES, BABY LETTUCE, DIJON VINAIGRETTE

STEAK FRITES 19
CHAR GRILLED SLICED FILET MIGNON,
GREEN PEPPERCORN SAUCE, BABY GREENS,
TRUFFLE PARMESAN FRIES

CHICKEN MILANESE 18
BURRATA, BASIL PESTO, TOMATO ARUGULA SALAD,
SHAVED PARMESAN

HALF POUND PRIME BURGER 19
CHEDDAR CHEESE, BACON, BEEFSTEAK TOMATOES,
CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND,
TRUFFLE PARMESAN FRIES
ADD FRIED EGG 2

LUNCH COMBOS



SELECT ONE SERVED WITH SIDE SALAD AND SOUP 19

SERVED WITH BUTTERNUT SQUASH SOUP OR SOUP OF THE DAY. SUB LOBSTER BISQUE - ADD 3

SHORT RIB TOAST
HORSERADISH
FARM HOUSE AGED
WHITE CHEDDAR

VEGGIE MELT
THREE CHEESE,
RATATOUILLE, PESTO,
ARUGULA

AVOCADO TOAST
GUACAMOLE,
MARINATED
CHERRY TOMATOES

CHEF'S PLATE
SEASONAL
DAILY COMBO

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

VEGETARIAN AND ALLERGY MENUS AVAILABLE UPON REQUEST | 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE