

RAW BAR

Yellowtail Crudo 22

leche de tigre, compressed mango, aleppo pepper, hibiscus flower

Tuna Tartare 24

brioche melba, chili oil, lemon aioli, pickled scallion (d,g)*

Shrimp Cocktail 28 (s)

West Coast Oysters 24 (s)

East Coast Oysters 22 (s)

Oyster Sampler 25 (s)

APPETIZERS

Parker House Dinner Rolls 12

whipped goat cheese, oven roasted tomatoes (d,g)

Soup Du Jour 16

chef's inspired (d,g,n)

Lobster Bisque 18

shrimp, oven dried tomato (d,s)

Caesar Salad 17

baby romaine, parmesan, baguette croutons (d,g)

Steak Tartare 20

flat iron, parsley, quail yolk, crostini (g)*

Burrata 18

citrus variations, poppy seed vinaigrette, marcona almonds (d,n)

Crispy Calamari 18

red pepper aioli, charred lemon (g,d,s)

Oven Baked Brie 22

black truffle honey, roasted grapes, pisachio, rosemary olive oil, baguette (d,g,n)

Artisanal Cheese 22

selection of cheeses & accoutrements (d,g,n)

Autograph Wedge 18

bacon, tomato, crumbled blue cheese, blue cheese dressing (d)

Chicory Salad 18

poached pears, toasted hazelnuts, gorgonzola, fig balsamic (d,n)

ENTREES

Seared Branzino 46

chilled couscous, sauce vierge, chermoula, aged balsamic (d,g)

Alaskan Halibut 49

white asparagus, chive beurre blanc, salmon roe, nasturtium (d)

Chicken Roulade 36

ricotta & spinach stuffed, parsnip puree, wild mushrooms, chicken velouté (d,g)

Veal Milanese 45

arugula, sun dried tomato, lemon, parmesan, basil pesto (d,g,n)

Crab Louie Salad 38

jumbo lump, avocado, oven dried tomatoes, iceberg (d,s)

Tuna Niçoise Salad 36

olives, haricots verts, egg, potatoes, avocado, tomato, dijon dressing

Ribeye Steak Frites 65

red wine butter, truffled parmesan fries (d,g)*

Moules Frites 29

allagash white, aromatics, lemon butter (d,g)*

Filet Au Poivre 62

green peppercorns, red watercress (d)

Lobster Cavatelli 69

calabrian chili, tomato, sambuca (d,g,s)

SPECIALTIES DU JOUR

MONDAY

Bouillabaisse 69
(g,d,s)

TUESDAY

Whole Roasted Duck For Two 85
(g,d,n)

WEDNESDAY

Frenched Veal Chop 75
(d)

THURSDAY

Pork Tenderloin Torchon 43
(d,n)

FRIDAY

Lobster Thermador 65
(g,d,s)

SATURDAY

14oz New York Strip 63
(d)

SUNDAY

Australian Lamb Rack (d,g) 65

Day Boat Scallops 59

lobster emulsion, roasted fennel, fingerling potato, red vein sorrel (d,s)

Beef Bourguignon 49

short rib, potato puree, carrot, pearl onion (d)

Seared Salmon 39

black pepper crust, honey roasted baby carrot, crisp sunchoke, dijon crème, fresh dill (d,g)

Autograph Burger/ Impossible Burger 28

gruyère, caramelized onion, peppercorn aioli (d,g)

SIDES

Grilled Asparagus 14 (d,g)

Mac & Cheese 15 (d,g)

Sweet Potato Fries 12 (g)

Truffled French Fries 12 (d,g)

Lobster Mac & Cheese 21 (d,g,s)

Roasted Mushrooms 14

*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. 3% credit card surcharge is applied to all checks, unless using debit cards or cash.

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