

APPETIZERS

Parker House Dinner Rolls <i>whipped goat cheese, oven roasted tomatoes (d,g)</i>	12
Soup Du Jour <i>chef's inspired, fresh soup of the day (d,g,n)</i>	16
Lobster Bisque <i>shrimp, oven dried tomato (d,s)</i>	18
Caesar Salad <i>baby romaine, parmesan, baguette croutons (d,g)</i>	17
Steak Tartare <i>flat iron, parsley, quail yolk, crostini (g)*</i>	20
Burrata <i>citrus variations, poppy seed vinaigrette, marcona almonds (d,n)</i>	18
Crispy Calamari <i>red pepper aioli, charred lemon (g,d,s)</i>	18
Oven Baked Brie <i>black truffle honey, roasted grapes, pistachio, rosemary olive oil, baguette (d,g,n)</i>	22
Artisanal Cheese Plate <i>selection of cheeses & accoutrements (d,g,n)</i>	22
Autograph Wedge <i>bacon, tomato, crumbled blue cheese, blue cheese dressing (d)</i>	18
Chicory Salad <i>poached pears, toasted hazelnuts, gorgonzola, fig balsamic (d,n)</i>	18

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)

East Coast Oysters 22 (s)

West Coast Oysters 24 (s)

Oyster Sampler 25 (s)

ENTREES

Seared Branzino 46 <i>chilled couscous, sauce vierge, chermoula, aged balsamic (d,g)</i>	Tuna Niçoise Salad 36 <i>olives, haricots verts, egg, potatoes, avocado, tomato, dijon dressing</i>	Day Boat Scallops 59 <i>lobster emulsion, roasted fennel, fingerling potato, red vein sorrel (d,s)</i>
Alaskan Halibut 49 <i>white asparagus, chive beurre blanc, salmon roe, nasturtium (d)</i>	Ribeye Steak Frites 65 <i>red wine butter, truffled parmesan fries (d,g)*</i>	Beef Bourguignon 49 <i>short rib, potato puree, carrot, pearl onion (d)</i>
Chicken Roulade 36 <i>ricotta & spinach stuffed, parsnip puree, wild mushrooms, chicken velouté (d,g)</i>	Moules Frites 29 <i>allagash white, aromatics, lemon butter (d,g)*</i>	Seared Salmon 39 <i>black pepper crust, honey roasted baby carrot, crisp sunchoke, dijon crème, fresh dill (d,g)</i>
Veal Milanese 45 <i>arugula, sun dried tomato, lemon, parmesan, basil pesto (d,g,n)</i>	Filet Au Poivre 62 <i>green peppercorns, red watercress (d)</i>	Autograph Burger/ Impossible Burger 28 <i>gruyère, caramelized onion, peppercorn aioli (d,g)</i>
Crab Louie Salad 38 <i>jumbo lump, avocado, oven dried tomatoes, iceberg (d,s)</i>	Lobster Cavatelli 69 <i>calabrian chili, tomato, sambuca (d,g,s)</i>	

SPECIALS

FRIDAY Lobster Thermador 65 <i>mornay sauce, grilled asparagus (d,g,s)</i>	SATURDAY 14oz New York Strip 63 <i>blue cheese butter, caramelized onion, red wine demi-glace (d)</i>	SUNDAY Australian Lamb Rack 65 <i>mint chimichurri, yukon gold potato, frisée (d,g)</i>
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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.

Dinner 3.2