

RAW BAR

Diver Scallop Crudo 26
orange supremes, watermelon radish, shallot & mirin vinaigrette (s)

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 23 (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 fresh soup of the day

Charcuterie Française 26
chef's curated selection (d,g,n)

Artisanal Cheese 22
selection of cheeses & accoutrements (d,g,n)

Lobster Bisque 18
shrimp, oven dried tomato (d,s)

Caesar Salad 17
baby romaine, parmesan, baguette croutons (d,g)

Steak Tartare 22
flat iron, parsley, quail yolk, crostini (g)*

Burrata 18
citrus variations, poppy seed vinaigrette, marcona almonds (d,n)

Crispy Calamari 21
red pepper aioli, charred lemon (g,d,s)

Oven Baked Brie 22
black truffle honey, roasted grapes, pistachio, rosemary olive oil, baguette (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)

SPECIALTIES DU JOUR

MONDAY

Bouillabaisse 69
(g,d,s)

TUESDAY

Icelandic Cod 44
(d,g,n)

WEDNESDAY

Frenched Veal Chop 75
(d)

THURSDAY

Pork Tenderloin Torchon 43
(d,n)

FRIDAY

Lobster Thermidor 69
(g,d,s)

SATURDAY

Prime New York Strip 68
(d)

SUNDAY

Australian Lamb Rack 65
(d,g)

ENTREES

Seared Branzino 46
chilled couscous, sauce vierge, chermoula, aged balsamic (d,g)

Alaskan Halibut 49
corn emulsion, littleneck clams, green peas, bacon lardons, chives (d,g,s)

Chicken Roulade 38
ricotta & spinach stuffed, parsnip puree, wild mushrooms, chicken velouté (d,g)

Veal Milanese 47
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

Prime Ribeye Steak Frites 65
red wine butter, truffled parmesan fries (d,g)*

Moules Frites 29
allagash white, aromatics, lemon butter (d,g,s)

Filet Au Poivre 62
green peppercorns, red watercress (d)

Truffle Potato Gnocchi 35
wild mushrooms, sherry cream, parmesan, shaved black truffle, chives (d,g)

Skate Wing Meunière 36
rock shrimp, brown butter & caper sauce, cauliflower puree, fresh lemon (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 or Impossible Burger 28
gruyère, caramelized onion, peppercorn aioli (d,g)

SIDES

Grilled Asparagus 14 (d,g)

Truffled French Fries 12 (d,g)

Mac & Cheese 15 (d,g)

Broccolini 15 (d,n)g

Sweet Potato Fries 12 (g)

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 9.23