

## FIRST COURSE

<b>PARKER HOUSE DINNER ROLLS</b> LIMITED WHIPPED SALTED BUTTER (D,G)	5	<b>BURRATA</b> BALSAMIC GLAZED PLUMS, MINT, PINE NUTS, TOASTED SOURDOUGH (D,G,N)	17
<b>YELLOWFIN TUNA TARTARE</b> AVOCADO, SESAME GINGER VINAIGRETTE* (D,G)	18	<b>JUMBO SHRIMP COCKTAIL</b> COCKTAIL SAUCE, FRESH LEMON* (S)	18
<b>OYSTERS ON THE HALF SHELL</b> SHALLOT MIGNONETTE, COCKTAIL SAUCE* (S)	MP	<b>HOUSE MADE ORECCHIETTE</b> PANCETTA, BUTTERNUT SQUASH, KALE, PARMESAN (D,G)	18/26
<b>OCTOPUS</b> SUNCHOKES, CHORIZO, FENNEL, HARISSA VINAIGRETTE	21		

## SOUP AND SALAD

<b>LOBSTER BISQUE</b> SHRIMP, OVEN DRIED TOMATO (D,S)	14	<b>BABY KALE SALAD</b> ROASTED GRAPES, FETA, FARRO, SPICED PECANS, MAPLE BALSAMIC (G,N)	14
<b>BUTTERNUT SQUASH SOUP</b> YOUNG CILANTRO, MAPLE SYRUP (D)	13	<b>AUTOGRAPH WEDGE</b> ICEBERG, BACON, TOMATOES, BLUE CHEESE DRESSING (D)	14
<b>CLASSIC CAESAR SALAD</b> SOURDOUGH CROUTONS, SHAVED PARMESAN (D,G)	13		

## ENTREES

<b>VEAL MILANESE</b> POUNDED, BREADED VEAL CUTLET, ARUGULA, BASIL PESTO (D,G,N)	34	<b>HALF ROASTED CHICKEN</b> ROASTED FINGERLING POTATOES, HARICOTS VERTS (D)	30
<b>CAULIFLOWER STEAK</b> FARRO & ASPARAGUS SALAD, CITRUS YOGURT, DRIED CRANBERRIES (D,G)	23	<b>BRAISED SHORT RIB</b> CRISP POTATO, CIPOLLINI, KALE, BLISTERED TOMATOES, VEAL REDUCTION (D)	36
<b>SEARED TUNA</b> PARSNIP PUREE, SAUTÉED RADICCHIO, PEAR VINAIGRETTE, PISTACHIO, SABA (D)	37	<b>14 OZ NEW YORK STRIP AU POIVRE</b> CAMELIZED ONIONS, SMOKED BLACK PEPPER CRÈME FRAICHE, WATERCRESS* (D)	56
<b>SALMON</b> CELERY ROOT, ORANGE & FENNEL SALAD, BLOOD ORANGE BEURRE BLANC (D)	30	<b>MOULARD DUCK BREAST</b> CARROT, HAZELNUT, PARSNIP, RICE WINE GASTRIQUE (D,N)	36
<b>CHILEAN SEA BASS</b> HORSERADISH GRITS, BROWN BUTTER, CAPERS, DILL (D)	52	<b>8 OZ FILET MIGNON</b> SAUCE DIANE, WATERCRESS* (D)	52
		<b>8 OZ PRIME BURGER</b> AGED CHEDDAR CHEESE, CHIPOTLE 1000 ISLAND, BACON, CAMELIZED ONIONS* (D,G)	22

### FRITES

<b>CLASSIC STEAK</b> 8OZ FILET MIGNON TAIL, WATERCRESS, BEARNAISE AIOLI, RED WINE BUTTER, TRUFFLE FRIES* (D,G)	36
<b>12 OZ RIBEYE STEAK</b> WATERCRESS, BÉARNAISE AIOLI, RED WINE BUTTER, TRUFFLE FRIES* (D,G)	55
<b>MOULES</b> PRINCE EDWARDS ISLAND MUSSELS, WHITE WINE, SHALLOT, BUTTER, PARSLEY, TRUFFLED FRIES (D,G,S)	24

<b>THE IMPOSSIBLE AUTOGRAPH</b> PLANT BASED BURGER, CAMELIZED ONIONS, OVEN ROASTED TOMATOES, ARUGULA, GOAT CHEESE (D,G)	24
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### FLIGHT OF SAUCES +8

STEAK SAUCE | CHIMICHURRI | HORSERADISH CREAM

<b>SUNDAY GRAVY</b> VEAL RICOTTA MEATBALLS, HOT ITALIAN SAUSAGE, HOUSE MADE SPAGHETTI (D,G) ONLY AVAILABLE ON SUNDAY	32
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## SIDES

<b>GRILLED ASPARAGUS</b>	<b>LOBSTER MAC &amp; CHEESE +6</b> (D,G,S)	<b>TRUFFLE PARMESAN FRIES (D,G)</b>
<b>SWEET POTATO FRIES (G)</b>	<b>MAC &amp; CHEESE (D,G)</b>	<b>ROASTED MUSHROOMS</b>
	<b>10 EACH</b>	

\*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

DINNER 11.9.21