

## FIRST COURSE

PARKER HOUSE DINNER ROLLS LIMITED WHIPPED SALTED BUTTER (D,G)	5	YELLOWFIN TUNA TARTARE AVOCADO, SESAME GINGER VINAIGRETTE* (D,G)	18
WHIPPED RICOTTA ROASTED STRAWBERRIES, BASIL, PISTACHIOS, TOASTED SOURDOUGH (D,G,N)	16	COLOSSAL SHRIMP COCKTAIL COCKTAIL SAUCE, FRESH LEMON* (S)	28
LOBSTER NEWBURG MUSHROOM, SPINACH, LOBSTER CREAM, CHERVIL (D,G,S)	24	BACON WRAPPED SCALLOPS "503" STEAK SAUCE, PICKLED APPLES (G)	22
OYSTERS ON THE HALF SHELL SHALLOT MIGNONETTE, COCKTAIL SAUCE* (S)	MP	STEAK TARTARE FLATIRON, PARSLEY, QUAIL YOLK, TOASTED BAGUETTE (D,G)	18

## SOUP AND SALAD

LOBSTER BISQUE SHRIMP, OVEN DRIED TOMATO (D,S)	14	BABY KALE "GREEK" SALAD CUCUMBERS, ROASTED RED PEPPERS, RED ONION, FETA, GREEK OLIVES, CHERRY TOMATOES, LEMON VINAIGRETTE (D)	15
BUTTERNUT SQUASH SOUP YOUNG CILANTRO, MAPLE SYRUP (D)	13	AUTOGRAPH WEDGE BACON, TOMATOES, CRUMBLER BLUE CHEESE, RUSSIAN DRESSING (D)	14
CLASSIC CAESAR SALAD SOURDOUGH CROUTONS, SHAVED PARMESAN (D,G)	13		

## ENTREES

CHICKEN MILANESE OVEN ROASTED TOMATOES, BASIL PESTO, ARUGULA, RED ONION, SHAVED PARMESAN (D,G,N)	25	SALMON HEIRLOOM TOMATO VINAIGRETTE, ZUCCHINI, BASIL	32
SEARED TUNA PARSNIP PUREE, SAUTÉED RADICCHIO, PEAR VINAIGRETTE, PISTACHIO, SABA (D,N)	37	14 OZ NEW YORK STRIP MUSHROOM & ONION RAGOUT, VEAL REDUCTION* (D)	56
CHILEAN SEA BASS MISO GLAZE, BOK CHOY, SHIITAKE MUSHROOMS, HONEY ROASTED PEANUTS (N)	59	8 OZ FILET MIGNON CHIMICHURRI AIOLI, DUCK FAT ROASTED POTATOES, SEA SALT* (D)	52
BRANZINO HERB GREMOLATA, HARICOTS VERTS. CHARRED LEMON	52		
SWORDFISH HERB COUS COUS, CAPER BUERRE BLANC, LEMON (D)	38		
THE IMPOSSIBLE AUTOGRAPH PLANT BASED BURGER, CARAMELIZED ONIONS, OVEN ROASTED TOMATOES, ARUGULA, GOAT CHEESE (D,G)	24		
8 OZ PRIME BURGER AGED CHEDDAR CHEESE, TRUFFLE AIOLI, BACON, CARAMELIZED ONIONS, TRUFFLES FRIES* (D,G)	25		

### FRIES

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

### FLIGHT OF SAUCES +8

STEAK SAUCE  
CHIMICHURRI SAUCE  
HORSERADISH CREAM

## SIDES

BROCCOLINI	LOBSTER MAC & CHEESE +6 (D,G,S)	TRUFFLE PARMESAN FRIES (D,G)
SWEET POTATO FRIES (G)	MAC & CHEESE (D,G)	ROASTED MUSHROOMS
	10 EACH	

\*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 4.13.22