

SNACKS

9 EACH

MARINATED OLIVES BACON WRAPPED
 ROASTED PEPPERS DATES
 DEVILED EGGS

CHEESE PLATE

3 FOR 18 | 5 FOR 25

CABRA ROMERO CHABRIN
 EWEPHORIA BIRCHRUN BLUE
 IDIAZABUL

FIRST COURSE

JUMBO SHRIMP COCKTAIL 17
 CLASSIC COCKTAIL SAUCE, FRESH LEMON*

OYSTERS ON THE HALF SHELL MP
 BLACK PEPPER MIGNONETTE, COCKTAIL SAUCE*

SPICY THAI SHRIMP 15
 NAPA VEG SLAW, 5 SPICE PEANUTS, SPICY RED CURRY,
 LEMONGRASS AIOLI

PASTA CARBONARA 15/28
 HAND MADE LINGUINE, BACON LARDONS,
 ENGLISH PEAS, EGG YOLK

BEEF CARPACCIO 15
 GRILLED ASPARAGUS, BLACK TRUFFLE AIOLI, PINE NUTS,
 BROWN BUTTER BRIOCHE CROUTONS, PETITE GREENS*

BURRATA 14
 VINE RIPENED TOMATO, BASIL PESTO, SABA,
 ROASTED GARLIC SOURDOUGH

CHARRED SPANISH OCTOPUS 18
 CRISPY FINGERLING POTATOES, PRESERVED LEMON,
 PARSLEY, CHILI OIL, SMOKED PAPRIKA AIOLI

LOBSTER MAC & CHEESE 16
 SMOKED GOUDA, TRUFFLE BRIOCHE CRUST,
 CAVATAPPI PASTA

EGGPLANT ROLLATINI 13
 RICOTTA STUFFING, SMOKED MOZZARELLA, ABBRIATA SAUCE

YELLOWFIN TUNA TARTARE 16
 SMASHED AVOCADO, WASABI CREME FRAÎCHE,
 CRISPY SHALLOTS, SESAME GINGER SOY VINAIGRETTE*

SHORT RIB TOAST 14
 FARM HOUSE AGED WHITE CHEDDAR, HORSERADISH

CHILLED SEAFOOD PLATTER MP
 SHRIMP, OYSTERS, LOBSTER SALAD, TUNA TARTARE,
 CRAB LOUIE, COCKTAIL SAUCE, SHALLOT MIGNONETTE*

SOUP & SALAD

LOBSTER BISQUE 12
 SHRIMP, OVEN DRIED TOMATO, FINE HERBS

AUTOGRAPH WEDGE 13
 BABY ICEBERG, BACON, CRISPY SHALLOTS, TOMATOES,
 CABRALES BLUE CHEESE DRESSING

STRAWBERRY & WATERCRESS SALAD 13
 CANDIED PISTACHIOS, GOAT CHEESE, RED WINE VINAIGRETTE

ROASTED TOMATO BISQUE 8
 MICRO BASIL, AGED BALSAMIC, FOCACCIA CROUTONS

ROASTED BEET SALAD 14
 GRAPEFRUIT, FETA, FRISEE, WHITE BALSAMIC VINAIGRETTE

CAESAR 12
 ROMAINE HEARTS, SHAVED PARMESAN, FOCACCIA
 CROUTONS, CAESAR DRESSING

ENTREES

VEAL MILANESE 29
 ARUGULA-FRISEE SALAD, HEIRLOOM TOMATOES,
 SHAVED PARMESAN REGGIANO

BERKSHIRE 14 OZ PORK CHOP 30
 GARLICY BROCCOLI RABE, ROASTED PEPPERS,
 BALSAMIC HONEY GLAZE

HALF POUND PRIME BURGER 19
 CHEDDAR CHEESE, BEEFSTEAK TOMATOES, BACON,
 CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND,
 TRUFFLE PARMESAN FRIES

MARYLAND CRAB CAKES 34
 JUMBO ASPARAGUS, SHAVED FENNEL,
 WHOLE GRAIN MUSTARD EMULSION

WHOLE ROASTED CHICKEN 30
 FRENCH GREEN BEANS, MAC N' CHEESE,
 THYME CHICKEN JUS

MAINE DIVER SCALLOPS 32
 GRILLED ASPARAGUS, ENGLISH PEA PUREE, SHAVED
 SPRING VEGETABLE & WATERMELON RADISH SALAD,
 LEMON THYME BEURRE BLANC

PROSCIUTTO WRAPPED RAINBOW TROUT 29
 MARYLAND CRAB STUFFING, REMOULADE,
 GRILLED LEMON, TRUFFLE VINAIGRETTE

JAIL ISLAND SALMON 29
 ANCIENT CRACKED GRAINS, ROASTED ORGANIC BEETS,
 HORSERADISH CREME FRAICHE, ORANGE GLAZE

GRILLED SWORDFISH 34
 CHERRY TOMATOES, MARINATED OLIVES,
 CHARRED YELLOW PEPPER SAUCE

STEAK FRITES 30
 CHAR GRILLED SLICED TENDERLOIN, GREEN PEPPERCORN
 SAUCE, BABY GREENS, TRUFFLE PARMESAN FRIES

SIGNATURE PRIME BEEF8 OZ CENTER CUT
FILET MIGNON 4414 OZ NIMAN RANCH
NEW YORK STRIP 4824 OZ PRIME
PORTERHOUSE 55

GREEN PEPPERCORN, RED WINE DEMI GLAZE, HORSERADISH CREAM, BERNAISE, CHIMICHURRI, OR HOUSE MADE STEAK SAUCE
 FLIGHT OF 3 SAUCES 6

SIDES 8

SAUTEED MUSHROOMS
 BROCCOLI RABE
 TWICE BAKED POTATO

TRUFFLE PARMESAN FRIES
 MAC & CHEESE
 SWEET POTATO FRIES

GRILLED ASPARAGUS
 FRENCH GREEN BEANS

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

VEGETARIAN AND ALLERGY MENUS AVAILABLE UPON REQUEST | 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE