

## FIRST COURSE

PARKER HOUSE DINNER ROLLS LIMITED WHIPPED SALTED BUTTER (D,G)	4	CRAB CAKE TARTAR SAUCE, LEMON, PARSLEY SALAD (D,G,S)	18
YELLOWFIN TUNA TARTARE AVOCADO, SESAME GINGER VINAIGRETTE* (D,G)	18	JUMBO SHRIMP COCKTAIL COCKTAIL SAUCE, FRESH LEMON* (S)	17
OYSTERS ON THE HALF SHELL SHALLOT MIGNONETTE, COCKTAIL SAUCE* (S)	MP	PORK BELLY GOCHUJANG MARINATED, PICKLED SCALLIONS, 5 SPICE PEANUTS (N)	16
PRINCE EDWARD ISLAND MUSSELS SAFFRON TOMATO BROTH, GRILLED SOURDOUGH (D,G,S)	14	HOUSE MADE TAGLIATELLE SHRIMP, CHARRED CORN, WHITE WINE, FINE HERBS (D,G,S)	18/36
BURRATA OVEN ROASTED TOMATO PESTO, CANDIED ALMONDS, GRILLED SOURDOUGH (D,G,N)	17		

## SOUP AND SALAD

LOBSTER BISQUE SHRIMP, OVEN DRIED TOMATO (D,S)	14	COMPRESSED WATERMELON FETA, CUCUMBER, RED ONION, BALSAMIC (D)	14
CHILLED GAZPACHO BASIL PESTO, SOURDOUGH CROUTONS (D,G,N)	13	AUTOGRAPH WEDGE ICEBERG, BACON, TOMATOES, BLUE CHEESE DRESSING (D)	14
CLASSIC CAESAR SALAD SOURDOUGH CROUTONS, SHAVED PARMESAN (D,G)	13	PROSCIUTTO & MELON HONEYDEW, CANTALOUPE, FLEUR DE SEL	17

## ENTREES

VEAL MILANESE POUNDED, BREADED VEAL CUTLET, ARUGULA, BASIL PESTO (D,G,N)	29	HALF ROASTED CHICKEN ROASTED FINGERLING POTATOES, HARICOTS VERTS (D)	30
CAULIFLOWER STEAK CHIMICHURRI, GRILLED ASPARAGUS	21	14 OZ NEW YORK STRIP CARAMELIZED ONIONS, DANISH BLUE CHEESE* (D)	52
SEARED TUNA TARO CHIPS, APPLE FENNEL SLAW, PICKLED RADISH, GINGER LIME AIOLI (G)	36	8 OZ FILET MIGNON SAUCE DIANE, WATERCRESS* (D)	48
STEAK FRITES 12 OZ BONELESS RIBEYE, WATERCRESS, BÉARNAISE AIOLI, RED WINE BUTTER, TRUFFLE FRIES (D,G)	48	SWORDFISH HEIRLOOM TOMATOES, HEARTS OF PALM, AGED BALSAMIC	39
SAKURA PORK CHOP ASPARAGUS, CORN RELISH	35	8 OZ PRIME BURGER AGED CHEDDAR CHEESE, CHIPOTLE 1000 ISLAND, BACON, CARAMELIZED ONIONS* (D,G)	21
SALMON CHARRED ROMANESCO, RED PEPPER JUS, HEIRLOOM POTATOES (D,G)	30	THE IMPOSSIBLE AUTOGRAPH PLANT BASED BURGER, CARAMELIZED ONIONS, OVEN ROASTED TOMATOES, ARUGULA, GOAT CHEESE (D,G)	20
CHILEAN SEA BASS ROASTED YUCA, SQUASH, TRUFFLED PEA, LEMON EMULSION (D)	48	SUNDAY GRAVY VEAL RICOTTA MEATBALLS, HOT ITALIAN SAUSAGE, HOUSE MADE SPAGHETTI (D,G) ONLY AVAILABLE ON SUNDAY	32

## SIDES

GRILLED ASPARAGUS	LOBSTER MAC & CHEESE +6 (D,G,S)	TRUFFLE PARMESAN FRIES (D,G)
CORN ON THE COBB CHIPOTLE AIOLI, LIME SOUR CREAM (D)	MAC & CHEESE (D,G)	ROASTED MUSHROOMS SWEET POTATO FRIES (G)
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 7.14.21