

## FIRST COURSE

Parker House Dinner Rolls 10 <i>whipped goat cheese, oven-dried tomatoes (limited) (d,g)</i>	Oysters on the Half Shell MP <i>shallot mignonette, cocktail sauce (s)*</i>
Whipped Ricotta 18 <i>hot honey, toasted pistachios, grilled sourdough (d,g,n)</i>	Colossal Shrimp Cocktail 28 <i>old bay marinated, cocktail sauce, fresh lemon (s)*</i>
Thick Cut Bacon 19 <i>maple &amp; soy glazed, vanilla sugar, pickled red onions</i>	Duck Leg Confit 19 <i>duck fat potatoes, frisée, sherry vinaigrette, port wine cherries</i>
Spanish Octopus 16 <i>romesco, shaved fennel salad, crisp shallots, tamarind vinaigrette (n)</i>	Yellowfin Tuna Tartare 20 <i>avocado, sesame ginger vinaigrette (d,g)*</i>
Panzanella 14 <i>heirloom tomato, jicama, yellow beets, croutons, lemon vinaigrette (g)</i>	Steak Tartare 19 <i>flat iron, parsley, quail yolk, toasted baguette (g)</i>

## SOUP AND SALAD

Lobster Bisque 17 <i>shrimp, oven-dried tomato (d,s)</i>	Autograph Wedge 14 <i>bacon, tomatoes, crumbled blue cheese, blue cheese dressing (d)</i>
Butternut Squash Soup 14 <i>maple syrup, curry pumpkin seeds (d)</i>	Garden Salad 16 <i>spring greens, persian cucumber, pine nuts, french vinaigrette (n)</i>
Classic Caesar Salad 13 <i>sourdough croutons, shaved parmesan (d,g)</i>	

## SUSHI

Kid Rock N Roll 22 <i>"angry" fried lobster, avocado, lettuce, caviar (g,s)*</i>
The "Eel-Vis" Presley 17 <i>eel, crab meat, cucumber, topped with avocado (g,s)*</i>
Kanikama Kameleon 17 <i>tempura shrimp, avocado, spicy kanikama (g,s)*</i>
Shrimply The Best 17 <i>tempura shrimp, tempura, asparagus, tomalley aioli, topped with black peppered beef carpaccio (g,s)*</i>
Best Roll In The Tuna-Verse 17 <i>crunchy spicy salmon, cucumber, topped with tuna, salmon (g,s)*</i>
The Marilyn Monroll 17 <i>spicy tuna, avocado, mango, tobikko (g,s)*</i>

## ENTREES

Roasted Half Chicken 31 <i>glazed sunchoke, charred leek chutney (g)</i>
Seared Tuna 42 <i>cauliflower puree, watercress salad, shiitake mushroom, shoyu glaze, chili crisp (d,g)*</i>
Chilean Sea Bass 62 <i>nduja crusted, bulgur, tomato butter, pine nut gremolata (d,g,n)*</i>
Swordfish 40 <i>pearled couscous, olives, capers, heirloom tomatoes, basil vinaigrette (g)*</i>
Branzino 52 <i>fingerling potatoes, caper berries, fines herb butter, calabrian chili (d)</i>

### FRITES

Short Rib 42 <i>8 oz beef short rib, watercress, béarnaise aioli, red wine jus, truffle fries (d,g)*</i>
12 oz Ribeye Steak 58 <i>watercress, béarnaise aioli, red wine butter, truffle fries (d,g)*</i>
Moules 25 <i>prince edward island mussels, allagash white, aromatics, lemon butter (d,g,s)</i>

### HOUSE MADE PASTA

Lobster Cavatelli MP <i>1 ½ lbs lobster, peas, sambuca, calabrian chili, basil (d,g,s)</i>
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Impossible Autograph 25 <i>plant based burger, caramelized onions, oven roasted tomatoes, arugula, goat cheese (d,g)</i>
Salmon 35 <i>heirloom baby carrots, green peas, grain mustard beurre blanc (d)*</i>
14 oz New York Strip 60 <i>blue cheese butter, caramelized onions (d)*</i>
8 oz Filet Mignon 56 <i>classic au poivre sauce, red watercress (d)*</i>
8 oz Dry Aged Burger 25 <i>gruyère cheese, caramelized onions, garlic &amp; cracked peppercorn aioli, arugula (d,g)*</i>

## SIDES

Grilled Asparagus 12 (d)	Mac & Cheese 11 (d,g)	Roasted Mushrooms 13
Truffled French Fries 11 (d,g)	Sweet Potato Fries 12 (g)	Lobster Mac & Cheese 17 (d,g,s)

**\*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

A 3% credit card processing fee is applied to all checks, unless using debit cards or cash DINNER 3.21.24