

RAW BAR



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| SALMON TARTARE | 14 |
| CUCUMBER, DILL, CITRUS RED ONION CRÈME FRAICHE | |
| YELLOWFIN TUNA CRUDO | 16 |
| CHORIZO, HEIRLOOM TOMATOES, SAFFRON POTATO CREMA | |
| STEAK TARTARE | 16 |
| HAND CUT FILET MIGNON, QUAIL YOLK, MUSTARD, SHALLOTS | |
| ACHIOTE GRILLED SHRIMP | 16 |
| SALSA VERDE, CRISPY PLANTAINS, CILANTRO | |
| CHARRED CALAMARI SALAD | 14 |
| ROMESCO SAUCE, CILANTRO HERB SALAD, AVOCADO | |



SALADS

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| WARM DUCK SALAD 14 |
| DUCK CONFIT, BABY SPINACH, FRISEE, FINGERLING POTATOES, MARCONA ALMONDS, GOAT CHEESE, SUN DRIED CHERRY VINAIGRETTE |
| BURRATA 13 |
| WILD MUSHROOMS, SHAVED VEGETABLES, VILLA MANDORI BALSAMIC |
| MACHE 13 |
| HONEY CRISP APPLES, GORGONZOLA, GRAPES, CANDIED PECANS, RED MOSCATO VINAIGRETTE |
| CATALAN CAESAR 13 |
| ROMAINE HEARTS, CHORIZO SAUSAGE, SHAVED MANCHEGO CHEESE, CAESAR DRESSING |
| AUTOGRAPH WEDGE 12 |
| BABY ICEBERG LETTUCE, BACON, CRISPY SHALLOTS, TOMATOES, CABRALES BLUE CHEESE DRESSING |

TOAST



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| TRUFFLE WILD MUSHROOMS | 13 |
| WHIPPED FRESH RICOTTA, ROASTED GARLIC | |
| LUMP CRAB, APPLE, AVOCADO | 15 |
| FENNEL, CITRUS CRÈME FRAICHE | |
| SHORT RIBS, HORSE RADISH | 14 |
| FARM HOUSE AGED WHITE CHEDDAR | |
| HONEY ROASTED FIGS | 13 |
| LOCAL GOAT CHEESE, AGED BALSAMIC | |
| EGGPLANT CAPONATA | 12 |
| BASIL RICOTTA, EXTRA VIRGIN OLIVE OIL | |

CHEESE BOARD



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| ARTISANAL CHEESE | 16 |
| HONEY FIGS, QUINCE, MARCONA ALMONDS, CHERRY JAM, CROSTINI | |



HOUSEMADE PASTA

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| PAPPARDELLE 14 |
| DUCK CONFIT, SPINACH, WILD MUSHROOMS, DRIED CHERRIES, WALNUTS, GOAT CHEESE, CITRUS TRUFFLE JUS |
| LEMON PARSLEY LINGUINE 15 |
| PAN SEARED GARLIC SHRIMP, ARTICHOKE, CALABRIAN DRIED CHILI, OVEN DRIED TOMATOES, BASIL CHARDONNAY PAN JUS |
| RICOTTA GNOCCHI 14 |
| VEAL RAGU BOLOGNESE, PARMESAN REGGIANO, BLACK PEPPER MASCARPONE |
| GOAT CHEESE TORTELLONI 13 |
| BLACK TRUFFLE CORN EMULSION, RED ONION, SHAVED GRANA, BASIL |

APPETIZERS

LOBSTER BISQUE 13
SHRIMP
OVEN DRIED TOMATO,
FINE HERBS

THREE ONION SOUP 10
MADEIRA, THYME,
THREE CHEESE
CROUSTADES

PRINCE EDWARD ISLAND MUSSELS 12
ROASTED GARLIC,
SAFFRON, PERNOD,
GRILLED SOURDOUGH

CRISP BERKSHIRE PORK BELLY 13
APPLE, PARSNIP,
BANYULS GASTRIQUE

CHARRED SPANISH OCTOPUS 16
CALABRIAN CHILI OIL,
PRESERVED LEMON,
PARSLEY, SMOKED
PIMENTON AIOLI,
CRISPY POTATOES

WHIPPED CHICKEN LIVER MOUSSE 16
BACON ONION JAM,
GRILLED SOURDOUGH,
APPLE FENNEL SLAW

WARM GOAT CHEESE TART 13
CARAMELIZED ONION,
WILD MUSHROOMS,
30 YEAR BALSAMIC,
CHIVES

CHORIZO & GRILLED SHRIMP 14
CREAMY MASCARPONE
POLENTA, MANCHEGO,
PEPPERONATA

ORGANIC BEETS 13
BLACK PEPPER
WHIPPED RICOTTA,
SHAVED FENNEL,
ROASTED PISTACHIOS,
PICKLED RED ONION

POULTRY AND MEAT



SIDES

- ROASTED FINGERLING POTATOES 9
TRUFFLE AND PARMESAN
- HAND CUT FRIES 7
GARLIC AND PARSLEY
- YUKON GOLD POTATO PUREE 8
FRESH CHIVES
- MASCARPONE POLENTA 9
THYME, WILD MUSHROOMS
- MAC & CHEESE 8
TRUFFLE BRIOCHE, SMOKED GOUDA

- VEAL MILANESE 32
PANKO CRUSTED VEAL SCALLOPINI, BURRATA, OVEN DRIED TOMATOES, BABY ARUGULA, AGED BALSAMIC, BASIL, SHAVED PARMESAN REGGIANO
- HERITAGE PORK TENDERLOIN 30
MASCARPONE THYME POLENTA, ROASTED GARLIC BROCCOLINI, FIG BALSAMIC
- ORGANIC FOUR EGG OMELET 19
ENGLISH FARMHOUSE CHEDDAR, BRIE AND MANCHEGO CHEESE, GRANNY SMITH APPLE, ORGANIC GREENS, FINGERLING POTATOES
- ROHAN DUCK BREAST 34
WILD MUSHROOMS, ANCIENT CRACKED GRAINS, CARAMELIZED VIDALIA ONIONS, PORT WINE CHERRY DUCK GLAZE
- WHOLE ROASTED CHICKEN 29
CHIVE POTATO PUREE, WILD MUSHROOMS, MADEIRA SAGE JUS
- HALF POUND PRIME STEAK BURGER 19
CHEDDAR CHEESE, BEEFSTEAK TOMATOES, BACON, CARAMELIZED ONIONS, CHIPOTLE THOUSAND ISLAND DRESSING, GARLIC FRIES



SIDES

- CORN OFF THE COB 10
WILD MUSHROOMS, GRILLED RED ONIONS
- CREAMED SPINACH 8
PARMESAN PANKO CRUST
- ROASTED GARLIC BROCCOLINI 8
CALABRIAN RED CHILI
- GRILLED ASPARAGUS 9
LEMON SHALLOTS, EXTRA VIRGIN OLIVE OIL
- BRUSSELS SPROUTS 9
ALMONDS, BACON, BROWN BUTTER, CARAMELIZED ONIONS, CITRUS VINAIGRETTE

FISH

- SCOTTISH SALMON 36
BROWN BUTTER CAULIFLOWER, PINE NUTS, PRESERVED LEMON, ITALIAN PARSLEY
- SKATE 32
CHORIZO CLAM BROTH, FENNEL, LEEKS, FINGERLING POTATOES, SAFFRON AIOLI
- BOUILLABAISSE 38
RED SNAPPER, SHRIMP, SEA SCALLOPS, ROUILLE, GRILLED SOURDOUGH
- MAINE SEA SCALLOPS 36
ROASTED VEGETABLES, HERB SPÄTZLE, MERLOT THYME GLAZE
- WHOLE GRILLED FISH MP
CHIMICHURRI SAUCE, CHARRED LEMON, ROASTED GARLIC

Autograph Signature

STEAKS

SELECTED FROM THE FINEST RANCHES THROUGHOUT THE MIDWEST

STEAK FRITES 32
CHAR GRILLED SLICED FILET MIGNON,
BABY ARUGULA,
GARLIC PARSLEY FRIES

18 OZ DRY AGED ANGUS
KANSAS CITY NEW YORK
STRIP 69
GREELEY, COLORADO

14 OZ AGED ANGUS
RIBEYE 59
GREELEY, COLORADO

8 OZ CENTER CUT
FILET MIGNON 49
OMAHA, NEBRASKA

14OZ CENTER CUT
NEW YORK STRIP 49
LARAMIE, WYOMING

BRAISED PRIME
BONELESS SHORT RIBS 38
ARKANSAS CITY, KANSAS

CHOOSE TWO COMPLIMENTARY SIDES UNLESS OTHERWISE SPECIFIED

EXECUTIVE CHEF ~ RALPH P. FERNANDEZ

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