

# Cocktails

## MAX BET MANHATTAN

Woodford Rye, Angostura Bitters,  
Carpano Antica Sweet Vermouth,  
Brandied Cherry  
15

## C<sup>2</sup> MARGARITA

Fortaleza Reposado Tequila,  
Fresh Lime Juice, Agave Nectar,  
Float of Grand Marnier  
15

## JACKPOT MARTINI

Grey Goose Vodka, PAMA liqueur,  
Triple Sec, Sweet 'n Sour, Cranberry  
Juice, Sprite  
9.50

# Starters

## ALASKAN KING CRAB & JUMBO SHRIMP SALAD

Alaskan King crab, jumbo shrimp, avocado,  
cucumber, spicy Louis dressing  
20

## FRESHLY SHUCKED NORTH WEST OYSTERS\*

half dozen served with duo dipping sauces  
20

## AHI TUNA TARTARE\*

sushi-grade ahi tuna, avocado, fried wonton chips,  
ponzu sauce, wasabi aioli, Sriracha  
19

## ROASTED BONE MARROW

smoked Nueske's bacon-bourbon vinaigrette,  
onion confit, wonder cress, artisan toast points  
15

## BRAISED PORK BELLY

cilantro wonder cress salad, chicharrón, jalapeño,  
red radish, braised reduction sauce  
18

## SEAFOOD TOWER

cracked lobster tail, jumbo shrimp, jumbo lump crab,  
Alaskan King crab legs, shucked oysters\*, mussels\*,  
clams\*, salmon gravlax, chilled calamari salad  
M.P.

## JUMBO LUMP CRAB CAKE

citrus herb aioli  
19

## BEEF CARPACCIO

thinly sliced filet mignon, arugula,  
Capay whole grain honey mustard aioli  
15

## CHEESE PLATTER

assorted imported and domestic cheeses,  
honey comb, candied pecans, olives, gherkins  
19

## CRISPY CALAMARI

seasonal vegetables, Capay whole grain mustard sauce  
16

# Soups

## CHEF'S SOUP OF THE DAY

9

## LOBSTER BISQUE

12

## CLASSIC FRENCH ONION

9

# Salads

## CAESAR SALAD\*

romaine lettuce, croutons, creamy garlic dressing,  
anchovies, shaved Parmigiano-Reggiano cheese  
10

## PANZANELLA SALAD

local heirloom tomatoes, fresh mozzarella cheese,  
cucumber, spinach pesto, Sherry vinaigrette,  
toasted artisan bread  
13

## WEDGE SALAD

crisp iceberg lettuce, Point Reyes bleu cheese, tomatoes,  
bacon, croutons, pickled onions  
10

## LITTLE GEM SALAD

gem lettuce, crispy smoked bacon, Fuji apples,  
sourdough croutons, Rogue River Smokey blue cheese,  
and poppy seed-cider vinaigrette  
13

## PEACH-PROSCIUTTO SALAD

brûléed peaches, honey-lavender goat-cream cheese  
mousse, wonder cress, prosciutto, lavender vinaigrette  
14

# Sides

TEMPURA STYLE FRENCH GREEN BEANS 9

SAUTÉED FRENCH GREEN BEANS 9

TRUFFLE MAC AND CHEESE 11

GRILLED ASPARAGUS 10

PARSNIP PUREE 9

CHEESE RISOTTO 9

STEAK FRIES 9

JUMBO BAKED POTATO 9

SPINACH 9

ROASTED CORN 9

SAUTÉED MUSHROOMS 9

STEAMED JASMINE RICE 6

GARLIC MASHED POTATOES 9

Trio of Sides 12

Combine any 3 of the above items marked with “ ”

PLEASE NOTE ALL PARTIES OF SIX (6) OR MORE GUESTS WILL BE CHARGED AN 18% GRATUITY

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# Steaks

Butchered In-House

Creekstone Farms USDA Certified Prime Corn Fed Black Angus Beef

14oz DELMONICO\* 55

16oz DRY AGED NEW YORK STRIP\* 65

20oz T-BONE\* 60

24oz PORTERHOUSE\* 66

24oz CHICAGO CUT RIBEYE\* 65

32oz LONG-BONE RIBEYE\* 125

add: au poivre, crumbled bleu cheese, Syrah demi-glace, or béarnaise\* 3

## C<sup>2</sup>'s House Favorites

6oz FILET MIGNON\* 38    12oz FILET MIGNON\* 55    14oz BONE-IN FILET\* 65

16oz BISON DELMONICO\* 65

Oscar style M.P.    8oz cold water lobster tail M.P.    12oz cold water lobster tail M.P.

## Local Specialty Cut

16oz Rancho Llano Seco PORK CHOP 52

GMO-free vegetarian grains and legume fed pork

## House Classics

GRILLED RACK OF LAMB\*

herb encrusted lamb tenderloin, Moroccan style lamb sausage, edamame beans, Yukon potato pavé, lamb au jus  
56

FREE RANGE CHICKEN BREAST

Sherry pan sauce, Grand Cru & Parmigiano-Reggiano cheese risotto, braised leaks  
28

FLAT IRON\*

sweet onion marinade, herb butter, trio potatoes: truffle frits, potato purée, confit marble potatoes  
34

BRAISED SHORT RIB

slowly smoked, parsnip purée, crispy onions, petite root vegetables  
50

## Fresh Fish & Crustaceans

SEARED KING SALMON\*

cedar plank, sweet ponzu,  
local matchstick seasonal vegetables  
28

SHRIMP & CRAB SCAMPI

Alaskan King crab, jumbo shrimp, linguine pasta,  
tomatoes, lemon garlic sauce, Parmigiano-Reggiano cheese,  
chives  
38

SEARED DAY BOAT SCALLOPS\*

creamy grits, tomato-corn relish, Sriracha  
39

CATCH OF THE DAY\*

M.P.

C<sup>2</sup> SURF & TURF

6oz filet mignon,\* 8oz cold water lobster tail,  
beurre blanc, drawn butter, béarnaise\*  
M.P.

WHOLE MAINE LOBSTER

steamed, beurre blanc, drawn butter  
M.P.

add-on: lump crab 15

1 1/2LB ALASKAN KING CRAB LEGS

steamed, beurre blanc, drawn butter  
M.P.

JUMBO COLD WATER LOBSTER TAIL

beurre blanc, drawn butter  
M.P.

SHARED PLATE

8

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