

Cocktails

MAX BET MANHATTAN

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

C² 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

C²'s House Favorites

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

16oz BISON DELMONICO* 65

Oscar style 15 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 leeks
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.

C² 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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