

Starters

ALASKAN KING CRAB & JUMBO SHRIMP SALAD

Alaskan king crab, jumbo shrimp,
avocado, cucumber, spicy Louis dressing,
red bell pepper, baby shrimp 20

FRESHLY SHUCKED NORTHWEST OYSTERS*

Half dozen served with duo dipping sauces 22

AHI TUNA TARTARE*

Sushi-grade ahi tuna, avocado, fried wonton chips,
ponzu sauce, wasabi aioli, Sriracha, fish roe 20

ROASTED BONE MARROW

Bacon-bourbon vinaigrette, onion confit,
upland cress, artisan points 15

PÂTÉ FOIE GRAS

Seared foie gras, merlot pear mousse,
roasted hazelnuts, brioche toast points 28

OYSTERS ROCKEFELLER* 26

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, caper berries 20

CHEESE PLATTER

Domestic & imported cheeses, grapes,
candied pecans, olives, dried apricot,
cherry spread, gherkins, phyllo crisps 24

CRISPY CALAMARI

Seasonal vegetables, Capay whole grain
mustard sauce 17

GRILLED OCTOPUS

Confit potatoes, red pepper aioli,
apricot chimichurri 20

PORK BELLY

Roasted pork belly, pomegranate BBQ sauce,
pomegranate seeds, chickpea purée 20

TRADITIONAL CAVIAR*

28 grams of caviar pearls,
crème fraîche, minced red onions,
capers, egg yolks and egg whites,
brioche toast points 90

ADD C.A. CAVIAR*

4 grams of caviar pearls 12

Soups

CHEF'S SOUP OF THE DAY 9 **LOBSTER BISQUE 12** **CLASSIC FRENCH ONION 10**
SHARED / SPLIT SOUP 3

Salads

C² CAESAR SALAD*

Romaine lettuce, croutons, creamy
garlic dressing, anchovies, shaved
Parmigiano-Reggiano 12

WEDGE SALAD

Crisp iceberg lettuce, Point Reyes blue cheese
crumbles, tomatoes, bacon, pickled onions,
blue cheese dressing, garlic croutons 12

SMOKED LITTLE GEM SALAD

Gem lettuce, smoked bacon, local Lodi apples,
crunchy croutons, blue cheese, and
poppy seed-cider vinaigrette 13

WINTER SQUASH SALAD

Roasted delicata squash & pumpkin,
calabaza mole, Lollo Rossa lettuce,
pepita vinaigrette, cotija cheese 13

Sides

Steak Fries 9 Tempura Style Green Beans 9 ◇ Sautéed Spinach 9
Sautéed French Green Beans 9 Jumbo Baked Potato 9 ◇ Sautéed Mushrooms 11
Cheesy Risotto 9 Tempura Style Sunchokes 9 ◇ Garlic Mashed Potatoes 9
Truffle Mac & Cheese 12 ◇ Steamed Jasmine Rice 6 ◇ Roasted Cauliflower 9

Trio of Sides 12 (Combine any 3 of the above items marked with ◇)

Steaks

ALL STEAKS ARE BUTCHERED IN-HOUSE

CREEKSTONE FARMS USDA CERTIFIED PRIME CORN FED BLACK ANGUS BEEF

14oz Delmonico* 65 ~ 14oz Dry Aged New York Strip* 78 ~ 20oz T-Bone* 79

24oz Porterhouse* 89 24oz Chicago Cut Ribeye* 82 ~ 32oz Long-Bone Ribeye* 130

Add to any steak: au poivre, crumbled blue cheese, chimichurri, Syrah demi-glace, or béarnaise* 4

C² House Favorites

6oz Filet Mignon* 46 ~ 10oz Filet Mignon* 69 ~ 6 oz Mishima ULTRA Wagyu* M.P.

Oscar Style M.P. ~ 8oz Cold Water Lobster Tail M.P. ~ 12oz Cold Water Lobster Tail M.P.

Local Specialty Cut

GMO-FREE VEGETARIAN GRAINS AND LEGUME FED PORK

Rancho Llano Seco is a 150-year-old, 6th generation family farm on the edge of the Sacramento River. Their meat is free from antibiotics and growth hormones. They pride themselves on their holistic approach to ranching, with a mission to provide a variety of quality products while caring for the people, the animals, and the land.

16oz Rancho Llano Seco Pork Chop 53

House Classics

LAMB LOLLIPOPS

Oven roasted lamb lollipops, pumpkin romesco, smoked lamb bacon vinaigrette, fried rosemary 60

FREE RANGE CHICKEN BREAST

Cauliflower Alfredo sauce, pappardelle pasta, roasted cauliflower florets 32

FLAT IRON STEAK

Chimichurri, Parmigiano-Reggiano steak fries, truffle aioli 45

DAY BOAT SCALLOPS

Pan-seared scallops, crispy rice cake, Asian pear salad, pear & sesame dressing 42

Fresh Fish & Crustaceans

SEARED SALMON

Pan-seared cajun salmon, smoky cheesy grits, charred lemon medallions 42

1 1/2LB ALASKAN KING CRAB LEGS

Steamed, beurre blanc, drawn butter M.P.

SHRIMP & CRAB SCAMPI

Alaskan king crab, jumbo shrimp, linguine pasta, tomatoes, lemon garlic sauce, Parmigiano-Reggiano, chives 45

WHOLE MAINE LOBSTER

Steamed, beurre blanc, drawn butter M.P.
add-on: lump crab 18

CHEF'S CUT OF THE WEEK* M.P.

C² SURF & TURF

6oz filet mignon, 8oz cold water lobster tail, beurre blanc, drawn butter, béarnaise 90

CATCH OF THE DAY* M.P.

SHARED PLATE 8

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. 100923