

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

Chimichurri, seasonal mostarda, herb pickle
salad, artisan toasts 15

FOIE GRAS

Stone fruit jam, toasted walnuts,
watercress salad, brioche toast 30

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

Pickled potatoes, olives, chermoula,
potato foam 20

PORK BELLY

Roasted pork belly, soy ginger glaze,
summer vegetable slaw 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 10 LOBSTER BISQUE 14 CLASSIC FRENCH ONION 12
SHARED / SPLIT SOUP 3

Salads

C² CAESAR SALAD*

Baby gem leaves, croutons, creamy
garlic dressing, anchovies, shaved
Parmigiano-Reggiano 14

WEDGE SALAD

Crisp iceberg lettuce, Point Reyes blue cheese
crumbles, tomatoes, bacon, pickled onions,
blue cheese dressing, garlic croutons 14

SMOKED LITTLE GEM SALAD

Gem lettuce, smoked bacon, apples,
crunchy croutons, blue cheese, and
poppy seed-cider vinaigrette 14

MELON BURRATA SALAD

Watermelon, grilled peach,
pickled rind, arugula, sunflower sofrito,
Séka Hills olive oil 16

Sides

Steak Fries 10 Tempura Style Green Beans 10 ◇ Sautéed Spinach 10
Sautéed French Green Beans 10 Jumbo Baked Potato 10 ◇ Truffled Wild Mushrooms 14
Cheesy Risotto 12 ◇ Elote Style Corn 10 ◇ Garlic Mashed Potatoes 10
Truffle Mac & Cheese 14 ◇ Steamed Jasmine Rice 10 ◇ Summer Squash 14
◇ Crispy Fingerling Potatoes 10

Trio of Sides 15 (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

ALL STEAKS ARE BUTCHERED IN-HOUSE

CREEKSTONE FARMS USDA CERTIFIED PRIME CORN FED BLACK ANGUS BEEF

14oz Delmonico* 65 ~ 14oz Dry Aged New York* 80 ~ 20oz T-Bone* 85
24oz Porterhouse* 90 ~ 24oz Chicago Cut Ribeye* 85 ~ 32oz Long-Bone Ribeye* 130

Add to any steak: au poivre, crumbled blue cheese, chimichurri, Syrah demi-glace, truffle butter, or béarnaise* 5

C² House Favorites

6oz Filet Mignon* 49 ~ 10oz Filet Mignon* 69 ~ 6oz Filet Mishima (ULTRA) Wagyu* M.P.
Oscar Style M.P. ~ 8oz Cold Water Lobster Tail M.P. ~ 12oz Cold Water Lobster Tail M.P.

Specialty Cut

HORMONE FREE AND HUMANELY RAISED PORK

Raised with traditional and sustainable farming methods, Niman Ranch offers delicious and award-winning heritage pork. Raised outside on pastures or in deep-bedded pens, the hogs are more likely to express their natural instinctive behaviors. This exceptional and nurturing environment leads to extraordinary marbling, which contributes to juicy and tender pork.

16oz Pork Chop 53

House Classics

LAMB LOLLIPOPS

Sumac-crusting lamb lollipops, eggplant mousse, roasted eggplant, pine nut and golden raisin sofrito 65

FLAT IRON STEAK

Stone fruit glaze, cornbread polenta, corn and pepper relish 47

FREE RANGE CHICKEN BREAST

Oven roasted chicken breast, parmesan cream, roasted summer squash, shiitake "bacon" 45

DAY BOAT SCALLOPS

Pan-seared scallops, heirloom tomato cucumber salad, tomato emulsion, bread crisp 45

Fresh Fish & Crustaceans

SEARED SALMON

Pan-seared salmon, pepper sofrito, gumbo spiced jus, fried pickled okra 42

SHRIMP & CRAB SCAMPI

Alaskan king crab, jumbo shrimp, linguine pasta, tomato, lemon garlic sauce, Parmigiano-Reggiano, chives 49

C² SURF & TURF

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

1 1/2LB ALASKAN KING CRAB LEGS

Steamed, beurre blanc, drawn butter M.P.

WHOLE MAINE LOBSTER

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

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

CATCH OF THE DAY* M.P.

SHARED PLATE 8

We proudly serve Pepsi products.



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