

# 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

## 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.

## FRESHLY SHUCKED NORTH WEST OYSTERS\*

Half dozen served with duo dipping sauces  
20

## JUMBO LUMP CRAB CAKE

Citrus herb aioli  
20

## AHI TUNA TARTARE\*

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

## BEEF CARPACCIO\*

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

## ROASTED BONE MARROW

Smoked Nueske's bacon-bourbon vinaigrette,  
onion confit, upland cress, artisan toast points  
15

## CHEESE PLATTER

Assorted imported and domestic cheeses,  
honeycomb, candied pecans, olives, gherkins  
19

## SEARED FOIE GRAS

Pistachio crusted, butter toast brioche,  
Grand Marnier Luxardo Maraschino cherries,  
Granny Smith apple mousse, fig jam  
20

## CRISPY CALAMARI

Seasonal vegetables,  
Capay whole grain mustard sauce  
17

# Soups

## CHEF'S SOUP OF THE DAY

9

## LOBSTER BISQUE

12

## CLASSIC FRENCH ONION

9

# Salads

## C<sup>2</sup> CAESAR SALAD\*

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

## WEDGE SALAD

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

## PANZANELLA SALAD

Local heirloom tomatoes, fresh mozzarella cheese,  
cucumber, spinach pesto, sherry vinaigrette,  
toasted artisan bread  
13

## SMOKED LITTLE GEM SALAD

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

## CAPAY BEET SALAD

Poached red and golden beets, candied walnut goat cheese wheels,  
blood orange vinaigrette, creamy pistachio vinaigrette,  
upland cress, frisee  
12

# Sides

Steak Fries 9

Parsnip Puree 9

Cheese Risotto 9

Sautéed Broccolini 10

Truffle Mac and Cheese 11

Tempura Style French Green Beans 9

Sautéed French Green Beans 9

Jumbo Baked Potato 9

Creamed Spinach 9

Portobello Fries 9

◇ Steamed Jasmine Rice 6

◇ Sautéed Spinach 9

◇ Sautéed Mushrooms 9

◇ Sautéed Brussel Sprouts 9

◇ 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\* 60
- 14oz Dry Aged New York Strip\* 70
- 20oz T-Bone\* 65
- 24oz Porterhouse\* 69
- 24oz Chicago Cut Ribeye\* 70
- 32oz Long-Bone Ribeye\* 130

add: au poivre, crumbled blue cheese, Chimichurri, Syrah demi-glace, or béarnaise\* 4

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

- 6oz Filet Mignon\* 38 ~ 10oz Filet Mignon\* 60 ~ 14oz Bone-In Filet\* 70
- 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**
- GMO-free vegetarian grains and legume fed pork 52

## House Classics

**GRILLED RACK OF LAMB\***  
Herb encrusted lamb loin, Moroccan style lamb sausage, edamame beans, Yukon potato pavé, lamb au jus  
56

**FREE RANGE CHICKEN BREAST**  
Garlic pappardelle pasta, Chanterelle mushroom, sherry truffle pan chicken jus  
28

**FLAT IRON STEAK**  
Chimichurri, Parmigiano Reggiano steak fries, truffle aioli  
39

**BRAISED SHORT RIB**  
Slowly smoked, parsnip purée, crispy onions, petite spring vegetables  
52

**SEARED DAY BOAT SCALLOPS**  
Bacon lardons, wilted spinach, herb potato gnocchi, citrus beurre blanc  
39

## Fresh Fish & Crustaceans

**SEARED SKIN-ON KING SALMON**  
Chilled wheat berry salad, leek puree  
32

**C<sup>2</sup> SURF & TURF**  
6oz filet mignon, \* 8oz cold water lobster tail, beurre blanc, drawn butter, béarnaise\*  
M.P.

**SHRIMP & CRAB SCAMPI**  
Alaskan King crab, jumbo shrimp, linguine pasta, tomatoes, lemon garlic sauce, Parmigiano-Reggiano cheese, chives  
39

**WHOLE MAINE LOBSTER**  
steamed, beurre blanc, drawn butter  
M.P.  
add-on: lump crab 18

**JUMBO COLD WATER LOBSTER TAIL**  
beurre blanc, drawn butter  
M.P.

**1 1/2LB ALASKAN KING CRAB LEGS**  
steamed, beurre blanc, drawn butter  
M.P.

**CATCH OF THE DAY\***  
M.P.

**SHARED PLATE**  
8

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