

# Starters

## CRAB & SHRIMP SALAD

Lump Crab, Shrimp, Charred Avocado, Pickled Red Onion, Louis Dressing | 20

## HALF DOZEN OYSTERS\*

Cocktail Sauce, Mignonette, Lemon | 22

## AHI TUNA TARTARE\*

Avocado, Ponzu Sauce, Wasabi Aioli, Fish Roe, Rice Crackers | 20

## CRISPY CALAMARI

Chile Limon Spice, Roasted Tomato Aioli | 18

## ROASTED BONE MARROW

Chimichurri, Seasonal Mostarda, House Pickles, Artisan Toasts | 18

## FOIE GRAS

Seasonal Jam, Toasted Walnuts, Brioche Toast | 30

## FRIED ARTICHOKE HEARTS

Parmigiano-Reggiano Crust, Green Coriander Chutney | 12

## OYSTERS ROCKEFELLER

Mornay Sauce, Spinach, Bacon, Béarnaise Sauce | 26

## SEAFOOD TOWER\*

Lobster Tail, Jumbo Shrimp, Lump Crab, Alaskan King Crab Legs, Oysters, Mussels, Clams, Salmon Toro, Calamari Salad | M.P.

## JUMBO LUMP CRAB CAKE

Roasted Tomato Aioli, Caper Berries | 20

## CHEESE PLATTER

Domestic & Imported Cheeses, Housemade Accoutrements | 24

## GRILLED OCTOPUS

Kimchi Aioli, Burnt Scallions, Crispy Potatoes | 20

## SHORT RIB

Sherry Maple Glaze, Herb Breadcrumbs, Seasonal Pickles | 25

## TRADITIONAL CAVIAR

28 Grams of Caviar Pearls, Crème Fraîche, Shallot, Capers, Egg, Brioche Toast Points | 90

## ADD C.A. CAVIAR

4 Grams of Caviar Pearls | 12

# Soups

SOUP OF THE DAY | 10

LOBSTER BISQUE | 14

FRENCH ONION | 12

# Salads

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

Baby Gem Lettuce, Croutons, White Anchovies, Parmigiano-Reggiano | 14

## WEDGE SALAD

Crisp Iceberg Lettuce, Blue Cheese, Tomatoes, Bacon, Pickled Red Onions, Blue Cheese Dressing, Croutons | 14

## SMOKED LITTLE GEM SALAD

Bacon, Apples, Croutons, Blue Cheese, Poppy Seed Vinaigrette | 14

## BLISTERED GRAPES AND FRISÉE

Caramelized Leek Vinaigrette, Candied Pine Nuts, Pine Nut Crema | 15

# Sides

Steak Fries | 10

Sautéed Green Beans | 10

Cheesy Risotto | 12

Truffle Mac & Cheese | 14

Tempura Green Beans | 10

◇ Broccolini Pangrattato | 12

◇ Steamed Jasmine Rice | 10

◇ Crispy Fingerling Potatoes | 10

◇ Sautéed Spinach | 10

◇ Truffled Wild Mushrooms | 14

◇ Garlic Mashed Potatoes | 10

Celery Root Beurre Rouge | 14

Trio of Sides (combine any 3 of the above items marked with ◇) | 15

*If you have a food allergy or special dietary requirement, please inform a member of our staff. 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 BLACK ANGUS BEEF**

14oz Dry Aged New York | 80 ~ 20oz T-Bone | 85 ~ 24oz Porterhouse | 90  
24oz Chicago Cut Ribeye | 85 ~ 14oz Delmonico | 65 ~ 32oz Long-Bone Ribeye | 130  
6oz Filet Mignon | 49 ~ 10oz Filet Mignon | 69 ~ Oscar Style | M.P

Add to any steak: Au Poivre, Blue Cheese, Chimichurri, Syrah Demi-Glace, Truffle Butter, or Béarnaise | 5

## *Specialty Cut*

### **16OZ NIMAN RANCH IBERIAN PORK CHOP**

Of authentic Iberian genetics, this breed has origins in Spain and was selectively bred to be raised in the U.S. by Niman Ranch and their community of small-scale farmers. This pork is defined by its consistent quality, robust marbling, and exceptional flavor | 53

### **6OZ MISHIMA ULTRA FILET OF AMERICAN WAGYU**

Located in Seattle, Washington, Mishima Reserve cattle are a cross between Japanese-heritage Kuroge Washu bulls and American cows. Slow raised over the course of 25 to 28 months, this breed is left with intricate marbling and tenderness | M.P.

### **6OZ A5 FILET OF JAPANESE WAGYU**

Primarily raised in Japan, this beef is produced exclusively from Japanese Black Cattle. The "A" represents the yield, while the "5" signifies a high degree marbling | M.P.

Cut of the Week | M.P.

Add to any steak: Au Poivre, Blue Cheese, Chimichurri, Syrah Demi-Glace, Truffle Butter, or Béarnaise | 5

## *House Classics*

### **LAMB LOLLIPOPS**

Szechuan Pepper Crust,  
Kabocha Squash, Lamb XO Sauce | 65

### **FREE RANGE CHICKEN BREAST**

Pumpkin Seed Salsa Verde, Roasted Aleppo  
Pepper Carrots, Carrot Purée | 45

### **FLAT IRON STEAK**

Caramelized Fennel and Apple,  
Parmigiano-Reggiano, Arugula Salad | 47

### **DAY BOAT SCALLOPS**

Autumn Hash, Celery Root Purée, House  
Pancetta, Salt & Vinegar Apple Chips | 45

## *Fresh Fish & Crustaceans*

### **SEARED SALMON**

Pistachio Mole, Burnt Orange Beets,  
Fried Sage | 42

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

6oz Filet Mignon, 8oz Lobster Tail,  
Beurre Blanc, Drawn Butter, Béarnaise | 90

### **SHRIMP & CRAB SCAMPI**

Alaskan King Crab, Jumbo Shrimp,  
Linguine Pasta, Tomato,  
Parmigiano-Reggiano | 49

### **8OZ OR 12OZ LOBSTER TAIL**

Steamed or Broiled, Beurre Blanc,  
Drawn Butter | M.P.

### **ALASKAN KING CRAB LEGS**

Steamed, Beurre Blanc, Drawn Butter | M.P.

### **WHOLE MAINE LOBSTER**

Steamed or Broiled, Beurre Blanc,  
Drawn Butter | M.P.

### **CATCH OF THE DAY | M.P.**

Add-on: Lump Crab | 20

We proudly serve Pepsi products.



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