



# STEAK ■ SEAFOOD

## STARTERS

### SEAFOOD TOWER\* | M.P.

Lobster Tail, Jumbo Shrimp, Lump Crab, Alaskan King Crab Legs, Oysters, Scallop Crudo, House Smoked Salmon

### HALF DOZEN OYSTERS\* | 22

Cocktail Sauce, Mignonette, Lemon

### AHI TUNA TARTARE\* | 24

Avocado, Ponzu Sauce, Wasabi Aioli, Fish Roe, Sesame Rice Crackers

### CRISPY CALAMARI | 18

Chile Limón Spice, Roasted Tomato Aioli

### ROASTED BONE MARROW | 18

Chimichurri, Seasonal Mostarda, House Pickles, Artisan Toasts

### FOIE GRAS | 30

Seasonal Jam, Toasted Walnuts, Brioche Toast

### BEEF CARPACCIO | 20

Smoked Cheddar Frico, Arugula, Cornichon, Sundried Tomato Puree, White Wine Vinaigrette

### CRAB & SHRIMP SALAD | 21

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

### JUMBO LUMP CRAB CAKE | 20

House Tartar Sauce, Pickled Red Onion, Capers Berries

### CHEESE PLATTER | 24

Domestic & Imported Cheeses, House-Made Accoutrements

### ESCARGOT | 22

Herb Butter, Garlic Cream Sauce, Brioche Toast

### OYSTERS ROCKEFELLER | 26

Mornay Sauce, Spinach, Bacon, Béarnaise Sauce

### STEAKHOUSE MEATBALL | 22

Tomato Sauce, Herb Breadcrumbs, Pickled Onions, Peppers

### TRADITIONAL CAVIAR\* | 90

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

## SOUPS & SALADS

### SOUP OF THE DAY | 10

### LOBSTER BISQUE | 14

### FRENCH ONION | 12

### C<sup>2</sup> CAESAR\* | 14

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

### WEDGE\* | 14

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

### SMOKED LITTLE GEM SALAD | 14

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

### TRIO OF BEETS | 14

Toasted Marcona Almond, Goat Cheese Mousse, Arugula, Preserved Orange Vinaigrette

## HOUSE CLASSICS

### LAMB LOLLIPOPS | 65

Macadamia Crust, Roasted Mango Emulsion, Coconut Broth, Snow Pea Slaw

### FREE RANGE CHICKEN BREAST | 45

Savory Bread Pudding, Confit Artichoke Heart, Artichoke Demi-Glace

### FLAT IRON STEAK | 47

Sumac Spice, Confit Leek, Rainbow Pepper Relish

### DAY BOAT SCALLOPS | 47

Chorizo Potato Hash, Pea and Potato Puree, Spring Vegetable Escabeche

### Menu by Chef Hamilton Li.

*If you have a food allergy or special dietary requirement, please inform a member of our staff. For shared entrées add \$8. For shared soup or salad add \$3. 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.*



# STEAK ■ SEAFOOD

## PRIME STEAKS

CREEKSTONE FARMS USDA CERTIFIED PRIME BLACK ANGUS BEEF HAND-CUT IN HOUSE

14OZ DRY AGED NEW YORK | 89

14OZ DELMONICO | 75

20OZ T-BONE | 92

32OZ LONG-BONE RIBEYE | 145

24OZ PORTERHOUSE | 99

6OZ FILET MIGNON | 53

24OZ CHICAGO CUT RIBEYE | 99

10OZ FILET MIGNON | 73

## SPECIALTY CUTS

16OZ NIMAN RANCH HERITAGE PORK CHOP | 55

Unmatched Texture and Exceptional Flavor

6OZ A5 FILET OF JAPANESE WAGYU | 210

A High Degree of Marbling, Exceptional Yield

CUT OF THE WEEK | M.P.

## FRESH SEAFOOD

CATCH OF THE DAY | M.P.

SHRIMP & CRAB SCAMPI | 49

Lump Crab, Jumbo Shrimp, Linguine Pasta, Tomato, Séka Hills Viognier, Parmigiano-Reggiano

8OZ OR 12OZ LOBSTER TAIL | 55, 70

Steamed or Broiled, Beurre Blanc, Drawn Butter

WHOLE MAINE LOBSTER | 135

Steamed or Broiled, Beurre Blanc, Drawn Butter

ALASKAN KING CRAB LEGS | M.P.

Steamed, Beurre Blanc, Drawn Butter

C<sup>2</sup> SURF & TURF | 95

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

SALMON DUO | 43

Herb Pangrattato, Smoked Salmon Ravioli, Asparagus Velouté

## ENHANCEMENTS

ADD TO ANY STEAK | 5

Au Poivre, Blue Cheese, Chimichurri, Tuluk'a Demi-Glace, Truffle Butter, or Béarnaise

OSCAR STYLE | 20

ADD C.A. CAVIAR\* | 12

4 Grams of Caviar Pearls

ADD LUMP CRAB | 20

## SIDES

STEAK FRIES | 10

BAKED POTATO | 10

◇ SAUTÉED SPINACH | 10

SAUTÉED GREEN BEANS | 10

TEMPURA GREEN BEANS | 10

◇ TRUFFLED WILD MUSHROOMS | 16

CHEESY RISOTTO | 12

TRUFFLE MAC & CHEESE | 14

◇ GARLIC MASHED POTATOES | 10

◇ ASPARAGUS | 13

TRIO OF SIDES | 16

Combine any 3 of the above items marked with ◇

Menu by Chef Hamilton Li.

If you have a food allergy or special dietary requirement, please inform a member of our staff. For shared entrées add \$8. For shared soup or salad add \$3. 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.



## STEAK ■ SEAFOOD

### DESSERTS

#### **TOWERING NEW YORK CHEESECAKE | 12**

New York Cheesecake, Graham Cracker Crust, Seasonal Berries

#### **CRÈME BRÛLÉE FLAMBÉ | 12**

Tahitian Vanilla Custard, Sugar Crust, Tableside Flambé

#### **CARAMEL RUM POACHED PINEAPPLE | 14**

Poached Pineapple, Brown Butter Sponge Cake, Citrus Caramel Crèmeux, Coconut Sorbet, Candied Macadamia Nuts

#### **PAVLOVA | 12**

Baked Meringue, Lemon Curd, Mandarin Orange Gel, Raspberry Sorbet, Macerated Berry Compote

#### **"DEATH BY CHOCOLATE" CAKE | 15**

Layered Chocolate Cake, Chocolate Crèmeux, Dark Chocolate Ganache Shell

#### **HOUSE-MADE ICE CREAM & SORBET | 10**

*Chef's Choice:* Tahitian Vanilla Bean, Dark Chocolate, Fresh Raspberry

### AFTER DINNER CLASSICS

#### **SIDECAR | 13**

Hennessy VS, Triple Sec, Lemon Juice, Sweet & Sour

#### **NEGRONI | 13**

#### **LAST WORD | 13**

Tanqueray Gin, Green Chartreuse, Lime Juice, Maraschino Luxardo

#### **ESPRESSO MARTINI | 15**

### C2 SIGNATURE COCKTAILS

#### **OCEAN IMPERIAL AFFOGATO | 21**

Jefferson's Ocean - Aged at Sea Bourbon, Vanilla Gelato, Fresh Espresso, Grated Chocolate, Sea Salt & Orange Zest

#### **CRÈME BRULÉ MARTINI | 17**

Remy Martin's Tercet, Crème Anglaise, Torched Sugar, Vanilla Smoke

### DISTINCTIVE COGNAC

#### **MARTELL SWIFT | 14**

#### **REMY MARTIN 1738 ACCORD ROYAL | 18**

#### **HENNESSY X.O | 47**

### APERITIF/DIGESTIF

#### **BÉNÉDICTINE | 9**

#### **GREEN CHARTREUSE | 18**

#### **LILLET BLANC | 9**

#### **FERNET-BRANCA | 8**

#### **NONINO AMARO QUINTESSENTIA | 12**

### PORT BY THE GLASS

#### **TAYLOR FLADGATE 10 YEAR | 8**

#### **SANDEMAN 30-YEAR | 25**

#### **GRAHAM'S 30 YEAR | 28**

*Desserts by Executive Pastry Chef Sean Dwyer.*