



STEAK ■ SEAFOOD

STARTERS

SEAFOOD TOWER* | M.P.

Lobster Tail, Cold Water 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, Pommes Gaufrettes

CRISPY CALAMARI | 18

Chile Limón Spice, Roasted Tomato Aioli

ROASTED BONE MARROW | 18

Chimichurri, Seasonal Mostarda, House Pickles, Crostini

FOIE GRAS | 30

Seasonal Jam, Toasted Walnuts, Brioche Toast

BEEF CARPACCIO | 20

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

ESCARGOT | 22

Herb Butter, Garlic Cream Sauce, Brioche Toast

SHRIMP COCKTAIL | 22

Cold Water Shrimp, Cocktail Sauce, Wasabi Miso Crema, Lemon

CRAB & SHRIMP SALAD | 21

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

JUMBO LUMP CRAB CAKE | 22

House Tartar Sauce, Pickled Red Onion, Caper Berries

CHEESE PLATTER | 24

Domestic & Imported Cheeses, House-Made Accoutrements

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

SOUPS & SALADS

SOUP OF THE DAY | 12

LOBSTER BISQUE | 14

FRENCH ONION | 12

C² CAESAR* | 15

Baby Gem Lettuce, Croutons, Parmigiano-Reggiano

WEDGE* | 15

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

SMOKED LITTLE GEM SALAD | 15

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

CHARRED SWEET POTATO | 15

Frisee, Apple Mostarda, Maple Apple Cider Dressing, Feta Mousse, Sweet Potato Emulsion, Sesame Tuille

SHARED SOUP/SALAD | 3

HOUSE CLASSICS

LAMB RACK | 69

Sesame Citrus Crust, Roasted Tokyo Turnip, Ginger Carrot Puree, Smoked Lamb Gremolata

FLAT IRON STEAK | 47

Roasted Broccoli, Cashew, Toasted Rice Powder, Lime Ginger Vinaigrette, Basil Broccoli Puree

FREE RANGE CHICKEN BREAST | 45

Farro Risotto, House-made Italian Sausage, Roasted Broccolini, Apple Mostarda

12OZ NIMAN RANCH PORK CHOP | 50

House Hoisin, Seasonal Pickle and Herb Salad, Kabocha Squash Spaetzle

HIGHLIGHTED FEATURE | CURATED DAILY BY THE CULINARY TEAM

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.*



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STEAKS

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

**14OZ IN HOUSE
DRY AGED NEW YORK | 89**

20OZ T-BONE | 92

24OZ PORTERHOUSE | 99

24OZ CHICAGO CUT RIBEYE | 99

32OZ LONG-BONE RIBEYE | 155

**6OZ A5 FILET OF
JAPANESE WAGYU | 210**

14OZ DELMONICO | 75

6OZ FILET MIGNON | 55

10OZ FILET MIGNON | 75

FRESH SEAFOOD

CATCH OF THE DAY | M.P.

SHRIMP & CRAB SCAMPI | 49

Lump Crab, Cold Water 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

C² SURF & TURF | 99

6oz Filet Mignon, 8oz Lobster Tail, Beurre Blanc,
Drawn Butter, Tuluk'a Demi-Glace

SEARED SALMON | 43

Sunchoke Barigoule, Cranberry Walnut
Chutney, Shaved Endive, Tarragon, White
Wine Vinaigrette

DAY BOAT SCALLOPS | 49

Smoked Chayote, Tomatillo Cilantro Emulsion,
Lentil Black Garlic Puree, Quinoa Chile Crunch

— ENHANCEMENTS —

ADD TO ANY STEAK | 5

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

**COMPLIMENTARY C2 HOUSE STEAK SAUCE
AVAILABLE UPON REQUEST**

ADD C.A. CAVIAR* | 12

4 Grams of Caviar Pearls

OSCAR STYLE | 20

ADD LUMP CRAB | 20

SIDES

STEAK FRIES | 11

SAUTÉED GREEN BEANS | 11

CHEESY RISOTTO | 13

BAKED POTATO | 12

TEMPURA GREEN BEANS | 11

TRUFFLE MAC & CHEESE | 15

◇ **SAUTÉED SPINACH | 11**

◇ **TRUFFLED WILD MUSHROOMS | 16**

◇ **GARLIC MASHED POTATOES | 11**

◇ **BROCCOLINI PAN GRATATO | 13**

◇ **CREAMED SPINACH | 14**

TRIO OF SIDES | 18

Combine any 3 of the above items marked with ◇

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DESSERTS

TOWERING NEW YORK CHEESECAKE | 15

New York Cheesecake, Graham Cracker Crust, Seasonal Berries

CRÈME BRÛLÉE FLAMBÉ | 15

Tahitian Vanilla Custard, Sugar Crust, Tableside Flambé

STICKY TOFFEE PUDDING | 15

Salted Caramel Sauce, Guinness Stout Syrup, Candied Pecans, Vanilla Bean Ice Cream, Served Warm

SPICED APPLE CAKE | 15

Caramelized Granny Smith Apples, Apple Sponge Cake, Vanilla Bavarian Custard, Milk Chocolate Praline Crunch, Vanilla Ice Cream

"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 Cognac, Triple Sec, Lemon Juice, Sweet & Sour

NEGRONI | 13

LAST WORD | 13

Tanqueray Gin, Green Chartreuse, Lime Juice, Maraschino Luxardo

ESPRESSO MARTINI | 16

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 | 18

Remy Martin 1738 Accord Royal Cognac, Crème Anglaise, Torched Sugar, Vanilla Smoke

DISTINCTIVE COGNAC

MARTELL BLUE SWIFT | 14

REMY MARTIN TERCET | 33

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.