

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

Herb pesto, mustard seeds,
pickled mushroom salad, artisan toasts 15

FOIE GRAS

Seared foie gras, merlot pear mousse,
roasted hazelnuts, brioche toast points 28

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

Confit potatoes, red pepper aioli,
apricot chimichurri 20

PORK BELLY

Roasted pork belly, sweet potato puree,
pear mostarda, sweet potato chips 18

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 9

LOBSTER BISQUE 12

CLASSIC FRENCH ONION 10

SHARED / SPLIT SOUP 3

Salads

C² CAESAR SALAD*

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

SMOKED LITTLE GEM SALAD

Gem lettuce, smoked bacon, local Lodi apples,
crunchy croutons, blue cheese, and
poppy seed-cider vinaigrette 13

WEDGE SALAD

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

WINTER SQUASH SALAD

Seasonal roasted squash, mole de calabaza,
Lollo Rossa lettuce, pepita vinaigrette,
cotija cheese 13

Sides

Steak Fries 9

Sautéed French Green Beans 9

Cheesy Risotto 9

Truffle Mac & Cheese 12

Tempura Style Green Beans 9

Jumbo Baked Potato 9

Bourbon Glazed Carrots 10

◇ Steamed Jasmine Rice 6

◇ Sautéed Spinach 9

◇ Sautéed Mushrooms 11

◇ Garlic Mashed Potatoes 9

◇ Roasted Romanesco 9

Trio of Sides 12 (Combine any 3 of the above items marked with ◇)

We proudly serve Pepsi Products.



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 Strip* 78 ~ 20oz T-Bone* 79
24oz Porterhouse* 89 ~ 24oz Chicago Cut Ribeye* 82 ~ 32oz Long-Bone Ribeye* 130
Add to any steak: au poivre, crumbled blue cheese, chimichurri, Syrah demi-glace, or béarnaise* 4

C² House Favorites

6oz Filet Mignon* 46 ~ 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

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.

16oz Iberian Duroc Pork Chop 53

House Classics

LAMB LOLLIPOPS

Oven-roasted lamb lollipops, braised
red cabbage, roasted hasselback potatoes,
lamb bacon vinaigrette 60

FREE RANGE CHICKEN BREAST

Oven-roasted chicken breast,
creamed rainbow chard, tomato vinaigrette,
crispy prosciutto 32

FLAT IRON STEAK

Bourbon-glazed root vegetables,
carrot top chimichurri 45

DAY BOAT SCALLOPS

Pan-seared scallops, purple cauliflower
relish, herb rice, beurre blanc 42

Fresh Fish & Crustaceans

SEARED SALMON

Pan-seared salmon, warm orzo salad,
green goddess sauce, fennel fronds 42

1 1/2LB ALASKAN KING CRAB LEGS

Steamed, beurre blanc, drawn butter M.P.

SHRIMP & CRAB SCAMPI

Alaskan king crab, jumbo shrimp,
linguine pasta, tomatoes, lemon garlic sauce,
Parmigiano-Reggiano, chives 45

WHOLE MAINE LOBSTER

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

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

C² SURF & TURF

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

CATCH OF THE DAY* M.P.

SHARED PLATE 8

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Desserts

CAPAY VALLEY LEMON DELIGHT

A masterpiece filled with luscious mascarpone mousse and zesty lemon curd perfectly complemented by the refreshing allure of raspberry sorbet. 13

TOWERING NEW YORK CHEESECAKE

A towering slice of creamy perfection features a thick and velvety New York style cheesecake with a buttery graham cracker crust and accompanied by fresh and vibrant seasonal berries. 9

"DEATH BY CHOCOLATE" CAKE

A sinfully rich and moist chocolate cake layered with a smooth chocolate crèmeux and smothered in a decadent dark chocolate ganache. 14

CRÈME BRÛLÉE FLAMBÉ

A silky-smooth custard infused with Tahitian vanilla and topped with a delicate layer of caramelized sugar. Ignited tableside creating a fiery spectacle. 9

TIRAMISU CHOCOLATE SPHERE INFERNO

Rich layering of bold espresso and cocoa, creamy mascarpone, sweet Marsala wine and delicate ladyfingers. Encased in a dark chocolate sphere, flambéed with 137 proof rum. 12

WARM BOURBON INFUSED APPLE CRUMBLE

A symphony of caramelized apples bathed in rich bourbon crowned with a golden buttery crumble, accompanied by a drizzle of salted caramel and a scoop of artisanal vanilla ice cream. 12

HOUSE-MADE ICE CREAM & SORBET

Chef's Choice

Tahitian Vanilla Bean ~ Valrhona Chocolate ~ Fresh Raspberry 8