

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

Caramelized pineapple, toasted macadamia,
sorrel watercress salad, brioche toast 30

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

Pickled potatoes, olives, chermoula,
potato foam 20

PORK BELLY

Roasted pork belly, soy ginger glaze,
Asian slaw 20

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 10 **LOBSTER BISQUE 14** **CLASSIC FRENCH ONION 12**
SHARED / SPLIT SOUP 3

Salads

C² CAESAR SALAD*

Romaine lettuce, croutons, creamy
garlic dressing, anchovies, shaved
Parmigiano-Reggiano 14

WEDGE SALAD

Crisp iceberg lettuce, Point Reyes blue cheese
crumbles, tomatoes, bacon, pickled onions,
blue cheese dressing, garlic croutons 14

SMOKED LITTLE GEM SALAD

Gem lettuce, smoked bacon, local Lodi apples,
crunchy croutons, blue cheese, and
poppy seed-cider vinaigrette 14

STRAWBERRY SALAD

Strawberries, red and white
Belgian endive, toasted hazelnut,
burnt strawberry vinaigrette 15

Sides

Steak Fries 10 Tempura Style Green Beans 10 ◇ Sautéed Spinach 10
Sautéed French Green Beans 10 Jumbo Baked Potato 10 ◇ Truffled Wild Mushrooms 14
Cheesy Risotto 12 ◇ Miso Glazed Turnips 10 ◇ Garlic Mashed Potatoes 10
Truffle Mac & Cheese 14 ◇ Steamed Jasmine Rice 10 ◇ Maple Bacon Asparagus 14
◇ Crispy Fingerling Potatoes 10

Trio of Sides 15 (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

ALL STEAKS ARE BUTCHERED IN-HOUSE

CREEKSTONE FARMS USDA CERTIFIED PRIME CORN FED BLACK ANGUS BEEF

14oz Delmonico* 65 ~ 14oz Dry Aged New York* 80 ~ 20oz T-Bone* 85
24oz Porterhouse* 90 ~ 24oz Chicago Cut Ribeye* 85 ~ 32oz Long-Bone Ribeye* 130
Add to any steak: au poivre, crumbled blue cheese, chimichurri, Syrah demi-glace, or béarnaise* 5

C² House Favorites

6oz Filet Mignon* 49 ~ 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

Raised with traditional and sustainable farming methods, Niman Ranch offers delicious and award-winning heritage pork. Raised outside on pastures or in deep-bedded pens, the hogs are more likely to express their natural instinctive behaviors. This exceptional and nurturing environment leads to extraordinary marbling, which contributes to juicy and tender pork.

16oz Pork Chop 53

House Classics

LAMB LOLLIPOPS

Sumac crusted lamb lollipops,
smoked blueberries, herb salad 65

FREE RANGE CHICKEN BREAST

Ricotta gnudi, confit artichoke hearts,
kale pesto, lemon conserva 45

FLAT IRON STEAK

Butter braised spring vegetables,
chimichurri 47

DAY BOAT SCALLOPS

Asparagus puree, asparagus gribiche,
king trumpet mushrooms, beurre blanc 45

Fresh Fish & Crustaceans

SEARED SALMON

Spring pea and basil broth, harissa
yoghurt, watermelon radish, snowpea,
crispy peas 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, tomato, lemon garlic sauce,
Parmigiano-Reggiano, chives 49

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

We proudly serve Pepsi products.



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Desserts

COCONUT ON THE BEACH

Indulge in our coconut mousse with rich dark chocolate, accompanied by refreshing coconut sorbet and vibrant mango lime compote. 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, accompanied by fresh and vibrant seasonal berries. 10

"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. 10

CHOCOLATE SPHERE INFERNO

Delight in the decadent flavors of hazelnut, caramel, and milk chocolate. Incased in a delicate chocolate sphere theatrically set ablaze with the finest rum. 13

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 10