

Cocktails

MAX BET MANHATTAN

Woodford Rye, Angostura Bitters,
Carpano Antica Sweet Vermouth,
Branded Cherry
15

C² MARGARITA

Fortaleza Reposado Tequila,
Fresh Lime Juice, Agave Nectar,
Orange Bitters,
Float of Grand Marnier
15

CERISE JACKPOT MARTINI

Grey Goose Cherry Noir Vodka,
PAMA liqueur, Triple Sec,
Sweet 'n Sour, Cranberry Juice, Sprite
9.50

Starters

ALASKAN KING CRAB & JUMBO SHRIMP SALAD

Alaskan King crab, jumbo shrimp, avocado,
cucumber, spicy Louis dressing
19

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.

FRESHLY SHUCKED NORTH WEST OYSTERS*

half dozen served with duo dipping sauces
18

JUMBO LUMP CRAB CAKE

citrus herb aioli
16

AHI TUNA TARTARE*

sushi-grade ahi tuna, avocado, fried wonton chips,
ponzu sauce, wasabi aioli, Sriracha
19

BEEF CARPACCIO

thinly sliced filet mignon, arugula,
Capay whole grain honey mustard aioli
15

ROASTED BONE MARROW

smoked Nueske's bacon-bourbon vinaigrette,
onion confit, wonder cress, artisan toast points
15

CHEESE PLATTER

assorted imported and domestic cheeses,
honey comb, candied pecans, olives, gherkins
19

CRISPY CALAMARI

seasonal vegetables, Capay whole grain mustard sauce
16

Soups

CHEF'S SOUP OF THE DAY

9

LOBSTER BISQUE

12

CLASSIC FRENCH ONION

9

Salads

CAESAR SALAD*

romaine lettuce, croutons, creamy garlic dressing,
anchovies, shaved Parmigiano-Reggiano cheese
9

WEDGE SALAD

crisp iceberg lettuce, Point Reyes bleu cheese, tomatoes,
bacon, croutons, pickled onions
9

BEET SALAD

red and gold baby beets, wonder cress,
blood orange vinaigrette, pecan dust
14

LITTLE GEM SALAD

gem lettuce, crispy smoked bacon, Fuji apples,
sourdough croutons, Rogue River Smokey blue cheese,
and poppy seed-cider vinaigrette
12

Sides

JUMBO BAKED POTATO 9

TEMPURA STYLE FRENCH GREEN BEANS 9

SAUTÉED FRENCH GREEN BEANS 9

STEAK FRIES 9

TRUFFLE MAC AND CHEESE 11

SAUTEÉD BROCCOLINI 9

SPINACH 9

SAUTÉED MUSHROOMS 9

STEAMED JASMINE RICE 6

GARLIC MASHED POTATOES 9

ROASTED BRUSSELS SPROUTS WITH BACON 9

Trio of Sides 12

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

Butchered In-House

Creekstone Farms USDA Certified Prime Corn Fed Black Angus Beef

14OZ DELMONICO* 53

16OZ DRY AGED NEW YORK STRIP* 65

20OZ T-BONE* 56

24OZ PORTERHOUSE* 61

24OZ CHICAGO CUT RIBEYE* 64

32OZ LONG-BONE RIBEYE* 115

add: au poivre, crumbled bleu cheese, Syrah demi-glace, or béarnaise* 3

C²'s House Favorites

6OZ FILET MIGNON* 37 12OZ FILET MIGNON* 53 14OZ BONE-IN FILET* 65

16OZ BISON DELMONICO* 65

Oscar style 12 8oz cold water lobster tail M.P. 12oz cold water lobster tail M.P.

Local Specialty Cut

16OZ Rancho Llano Seco PORK CHOP 48

GMO-free vegetarian grains and legume fed pork

House Classics

GRILLED RACK OF LAMB*

herb encrusted lamb tenderloin, Moroccan style lamb sausage, edamame beans, Yukon potato pavé, lamb au jus
56

FREE RANGE CHICKEN BREAST

airline breast, butternut squash tortellini, sage-brown butter
28

FLAT IRON*

jalapeño chimichurri, herb fingerling potatoes
30

BRAISED SHORT RIB

butternut squash risotto, apple slaw
46

Fresh Fish & Crustaceans

SEARED KING SALMON*

cedar plank, maple glazed, Israeli couscous,
roasted pistachios, dried currants, lemon zest
28

SHRIMP & CRAB SCAMPI

Alaskan King crab, jumbo shrimp, linguine pasta,
tomatoes, lemon garlic sauce, Parmigiano-Reggiano cheese
38

SEARED DAY BOAT SCALLOPS*

pan seared, squid ink lobster ravioli, velouté, micro greens
36

CATCH OF THE DAY*

M.P.

C² SURF & TURF

6oz filet mignon,* 8oz cold water lobster tail,
drawn butter, béarnaise*
M.P.

WHOLE MAINE LOBSTER

steamed, drawn butter
M.P.

add-on: lump crab 15

1 1/2LB ALASKAN KING CRAB LEGS

steamed, drawn butter
M.P.

Jumbo COLD WATER LOBSTER TAIL

drawn butter
M.P.

SHARED PLATE

8

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.