

# Cocktails

## MAX BET MANHATTAN

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

## C<sup>2</sup> MARGARITA

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

## JACKPOT MARTINI

Grey Goose Vodka, PAMA Liqueur,  
Triple Sec, Sweet 'n Sour,  
Cranberry Juice, Sprite 12

# 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

Bacon-bourbon vinaigrette, onion confit,  
upland cress, artisan toast points 15

## FOIE GRAS TORCHON

Fig mostarda sauce, frisse, fuji apple,  
toasted pistachios, artisan toast points 25

## GRILLED OCTOPUS

Confit marble potatoes, red pepper aioli,  
apricot chimichurri 20

## ADD C.A. CAVIAR\*

4 grams of caviar pearls 12

## 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

## LOBSTER ROLL\*

Tropical lobster salad, Parker roll,  
chipotle aioli, avocado cream 25

## OYSTERS ROCKEFELLER\* 26

## TRADITIONAL CAVIAR\*

28 grams of caviar pearls, crème fraîche, minced  
red onions, capers, egg yolks and egg whites,  
brioche toast points or blinis 90

# Soups

CHEF'S SOUP OF THE DAY 9

LOBSTER BISQUE 12

CLASSIC FRENCH ONION 9

SHARED PLATE 3

# Salads

## C<sup>2</sup> CAESAR SALAD\*

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

## CAPAY BEET SALAD

Poached red and golden beets, candied walnut goat  
cheese wheels, blood orange vinaigrette, creamy  
pistachio vinaigrette, upland cress, frisee 13

## WEDGE SALAD

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

## SMOKED LITTLE GEM SALAD

Gem lettuce, crispy smoked bacon, Fuji apples,  
sourdough croutons, smokey blue cheese,  
and poppy seed-cider vinaigrette 13

# Sides

Steak Fries 9

Portobello Fries 9

Cheese Risotto 9

Truffle Mac & Cheese 12

◇ Steamed Jasmine Rice 6

◇ Sautéed Spinach 9

◇ Sautéed Mushrooms 9

◇ Garlic Mashed Potatoes 9

◇ Roasted Marble Potatoes 9

Tempura Style Green Beans 9

Sautéed French Green Beans 9

Jumbo Baked Potato 9

Grilled Asparagus 11

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

# Steaks

## BUTCHERED IN-HOUSE

### CREEKSTONE FARMS USDA CERTIFIED PRIME CORN FED BLACK ANGUS BEEF

14oz Dry Aged New York Strip\* 73 ~ 20oz T-Bone\* 68 ~ 24oz Porterhouse\* 73  
24oz Chicago Cut Ribeye\* 72 ~ 32oz Long-Bone Ribeye\* 130

### BRANDT BEEF USDA PRIME 300 DAY CORN FED HOLSTEN

14oz Delmonico\* 62

### MISHIMA RESERVE AMERICAN FOUR STAR CERTIFIED WAYGU

Mishima Reserve consists of Japanese-heritage full-blood Kuroge Washu bulls – known as the best of breed – crossed with American cows, born and raised in the U.S.

14oz Delmonico\* MP ~ 7oz Delmonico\* MP

Add: au poivre, crumble blue cheese, chimichurri, Syrah demi-glace, or béarnaise\* 4

## C<sup>2</sup> House Favorites

6oz Filet Mignon\* 39 ~ 10oz Filet Mignon\* 60 ~ 14oz Bone-In Filet\* 70  
Oscar Style M.P. ~ 8oz Cold Water Lobster Tail M.P. ~ 12oz Cold Water Lobster Tail M.P.

### 60 DAY DRY AGED FLANNERY BEEF USDA PRIME 100 DAY CORN FED HOLSTEN

14oz Delmonico\* 79 ~ 14oz Dry Aged New York Strip\* 79

## Local Specialty Cut

*Rancho Llano Seco was incorporated in 1861 and has a rich history of balancing agriculture, livestock husbandry and conservation. We are a 150 year old 6th-generation family farm on the edge of the Sacramento River. Our meat has no antibiotics or growth hormones. Rancho Llano Seco is the culmination of our mission to provide a variety of products while caring for the people, the animals and the land. We pride ourselves in our holistic approach to ranching.*

### 16OZ RANCHO LLANO SECO PORK CHOP

GMO-free vegetarian grains and legume fed pork 53

## House Classics

### RACK OF LAMB\*

Pistachio encrusted lamb loin, Moroccan style lamb sausage, Grey Poupon, cheesy polenta crouton, petite vegetables, tomato & pepper chutney, demi-glace 56

### FREE RANGE CHICKEN BREAST

Organic rainbow chard, farro, bacon, fig reduction 28

### FLAT IRON STEAK

Chimichurri, Parmigiano-Reggiano steak fries, truffle aioli 45

### DAY BOAT SCALLOPS

Butternut squash risotto, petite carrots, roasted pepitas, citrus beurre blanc 39

## Fresh Fish & Crustaceans

### SEARED SALMON

Creamed potato & leek, asparagus, crispy potato shavings 32

### C<sup>2</sup> SURF & TURF

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

### SHRIMP & CRAB SCAMPI

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

### JUMBO COLD WATER LOBSTER TAIL

Beurre blanc, drawn butter M.P.

### 1 1/2LB ALASKAN KING CRAB LEGS

Steamed, beurre blanc, drawn butter M.P.

### WHOLE MAINE LOBSTER

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

### CATCH OF THE DAY\* 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.*