

Starters

ALASKAN KING CRAB & JUMBO SHRIMP SALAD

Alaskan king crab, jumbo shrimp,
avocado, cucumber, Louis dressing,
red bell pepper, baby shrimp | 20

FRESHLY SHUCKED NORTHWEST OYSTERS

Half dozen served with cocktail sauce,
mignonette sauce | 22

AHI TUNA TARTARE

Sushi-grade ahi tuna, avocado,
fried wonton chips, ponzu sauce,
wasabi aioli, sriracha, fish roe | 20

CRISPY CALAMARI

Chile limon spice, citrus aioli | 18

ROASTED BONE MARROW

Chimichurri, seasonal mostarda,
house pickles, artisan toasts | 18

FOIE GRAS

Seasonal jam, toasted walnuts,
arugula, brioche toast | 30

OYSTERS ROCKEFELLER

Mornay sauce, spinach, bacon,
béarnaise sauce | 26

SEAFOOD TOWER

Cracked lobster tail, jumbo shrimp,
lump crab, Alaskan king crab legs,
shucked oysters, mussels, clams,
salmon toro, 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

GRILLED OCTOPUS

Kimchi aioli, burnt scallions,
crispy potatoes | 20

SHORT RIB

Sherry maple glaze, herb breadcrumbs,
seasonal pickles | 25

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

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, croutons | 14

SMOKED LITTLE GEM SALAD

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

BLISTERED GRAPES AND FRISÉE

Caramelized leek vinaigrette,
candied pine nuts, pine nut crema | 15

Sides

Steak fries | 10

Sautéed french green beans | 10

Cheesy risotto | 12

Truffle mac & cheese | 14

Tempura-style green beans | 10

Jumbo baked potato | 10

◇ Broccoli pagnattato | 12

◇ Steamed jasmine rice | 10

◇ Crispy fingerling potatoes | 10

◇ Sautéed spinach | 10

◇ Truffled wild mushrooms | 14

◇ Garlic mashed potatoes | 10

Celery root beurre rouge | 14

Trio of sides | 15 (Combine any 3 of the above items marked with ◇)

*If you have a food allergy or special dietary requirement, please inform a member of our staff.
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 Dry Aged New York | 80 ~ 20oz T-Bone | 85 ~ 24oz Porterhouse | 90
24oz Chicago Cut Ribeye | 85 ~ 14oz Delmonico | 65 ~ 32oz Long-Bone Ribeye | 130

Add to any steak: au poivre, crumbled blue cheese, chimichurri,
Syrah demi-glace, truffle butter, 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.

Lobster tail served steamed with beurre blanc and drawn butter.

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 Pork Chop | 53

House Classics

LAMB LOLLIPOPS

Szechuan-crusting lamb lollipops,
Kabocha squash, lamb XO sauce | 65

FREE RANGE CHICKEN BREAST

Pumpkin seed salsa verde,
roasted Aleppo pepper, carrot purée | 45

FLAT IRON STEAK

Caramelized fennel and apple,
Parmigiano-Reggiano, arugula salad | 47

DAY BOAT SCALLOPS

Autumn hash, celery root purée, house
pancetta, salt and vinegar apple chips | 45

Fresh Fish & Crustaceans

SEARED SALMON

Pistachio mole, burnt orange beets,
fried sage and rosemary | 42

C² 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, tomato, lemon garlic sauce,
Parmigiano-Reggiano, chives | 49

WHOLE MAINE LOBSTER

Steamed, beurre blanc, drawn butter | M.P.
add-on: lump crab | 20

1 1/2LB ALASKAN KING CRAB LEGS

Steamed, beurre blanc, drawn butter | M.P.

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

CATCH OF THE DAY | M.P.

We proudly serve Pepsi products.



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Desserts

TOWERING NEW YORK CHEESECAKE

New York style cheesecake with graham cracker crust, accompanied by seasonal berries | 10

HARVEST APPLE

Bourbon apple mousse, spiced apple compote, hazelnut chocolate shell, salted caramel sauce, vanilla ice cream | 14

"DEATH BY CHOCOLATE" CAKE

Layered chocolate cake, chocolate crèmeux, dark chocolate ganache shell | 14

CRÈME BRÛLÉE FLAMBÉ

Tahitian vanilla custard, sugar crust, table side flambé | 10

CHOCOLATE SPHERE INFERNO

Hazelnut, caramel, and milk chocolate cake encased in a chocolate sphere, set ablaze table side | 13

TOFFEE STOUT CAKE

Warm sticky toffee cake served with a stout glaze, vanilla ice cream, and candied pecans | 14

HOUSE-MADE ICE CREAM & SORBET

Chef's Choice

Tahitian Vanilla Bean ~ Valrhona Chocolate ~ Fresh Raspberry | 10