

FIRST COURSE

	\$18.00
Seasonal Oysters on the Half Shell Champagne mignonette / caraway crisps	
	\$40.00 per person
Iced Shellfish Platter Price per person, minimum 2	
	\$19.00
Citrus Marinated Prawns Classic cocktail sauce	
	\$18.00
American Kobe Beef Tartare Quail egg / herb infused ciabatta	
	\$18.00
Wild Hawaiian Hamachi Sashimi Cucumber "noodles" / icicle radishes / avocado emulsion	
	\$15.00
Bibb Lettuce Marinated tomatoes / crispy shallots / creamy buttermilk dressing	
	\$17.00
Organic Spinach Salad Truffle fried egg / bacon lardons / mustard vinaigrette	
	\$17.00
Chef Steve's "Caesar Salad" Prosciutto wrapped romaine hearts / white anchovies	
	\$16.00
CP Style "Caprese" Salad Rosso Bruno tomatoes / in house mozzarella / white balsamic crema	
	\$19.00
Butter Poached Alaskan King Crab Spaghettini Arugula pesto / petit tomatoes	
	\$25.00
Seared Hudson Valley Foie Gras Pineapple upside down cake / strawberry gastrique	
	\$14.00
Roasted Butternut Squash Soup Ricotta tortellini / hazelnut crumble	

MAIN COURSE

	\$40.00 per ounce
Kamoshima, Japan a-5 Kobe Filet Mignon 4 oz. Minimum, price per ounce	
	\$48.00
10 Oz. Charcoal Grilled Filet Mignon Roasted shallot	
	\$32.00
14 Oz. Peppercorn Crusted Chefs Butcher Cut Pickled red onions	
	\$49.00
16 OZ. NY Strip Steak Caramelized garlic	
	\$60.00
18 Oz. Bone-in Rib Eye Sweet onion	
	\$105.00
40 Oz. Porterhouse for Two Truffle potato gratin	
	\$54.00
14 Oz. Bone-in Strip Steak Dry Aged Spring garlic dry aged minimum of 28 days	
	\$70.00
24 Oz. Porterhouse Dry Aged Honshimeji mushroom dry aged minimum of 28 days	
	\$70.00
Surf and Turf Roasted maine lobster / 8oz. Filet mignon	
	\$38.00
Five Spiced Pork Tenderloin Gai Lan / toasted garlic ponzu	
	\$28.00
Organic Fed Petaluma Chicken Spaghetti squash / cranberry gel	
	\$70.00
Ritz Cracker Stuffed Maine Lobster (2 Lbs)	
	\$40.00
Oven Roasted Mahi Mahi Pickled red cabbage / apple soubise	
	\$38.00
Grilled Hawaiian Swordfish	

Butternut squash risotto / foie gras ravioli \$35.00

Pan Roasted King Salmon
Le puy lentils / blood orange gremolata

All our beef is wet aged 21 days minimum

VEGETABLES

Heirloom Carrots \$9.00

Garlicky Broccolini \$9.00

Sauteed Spinach \$8.00

Asparagus \$12.00

Trumpet Royale Mushrooms \$10.00

Wild Mushrooms with Caramelized Onions \$9.00

Salt Roasted Hot Chiles \$8.00

Brussels Sprouts with Pancetta \$8.00

STARCHES

Yukon Gold Potato Purée \$8.00

CP Fries \$9.00

Parmesan Potato Gratin \$10.00

Truffle Baked Potato \$14.00

Lobster Fried Rice \$12.00

Pee Wee Potatoes \$8.00

Buttermilk Onion Rings \$9.00

Baked Potato \$7.00

ADD TO ANY ENTREE

Butter Poached Half Maine Lobster \$25.00

Seared Foie Gras \$19.00

Bone Marrow \$9.00

Maryland Blue Crab \$14.00

Tiger Prawn (2 Per Order) \$8.00

Roasted Garlic Jus \$3.00

Blue Cheese Fondue \$3.00

Green Peppercorn Sauce \$3.00

Red Wine Natural \$3.00

Horseradish Cream \$3.00

Bearnaise \$3.00

All sides are served family style unless otherwise requested