



CHARLIE PALMER  
**STEAK**

**RAW BAR**

CHILLED SEAFOOD TOWER Maine lobster, snow crab claws, oysters, tuna tartare, poached Mexican white prawns	59
OYSTER ON THE HALFSHELL selection of west coast oysters, tobasco, lemon, apple mignonette	24

**COLD APPETIZERS**

SEASONAL MIXED GREENS tobacco onions, cherry tomato, croutons, honey-citrus vinaigrette	11
ICEBERG WEDGE applewood-smoked bacon, Point Reyes blue cheese, Hyde's herbs	13
CAESAR petite romaine hearts, anchovy, focaccia crouton, parmesan	14
GRILLED PEARS AND ARUGULA shaved fennel, candied pecans, goat cheese, pomegranate vinaigrette	17

TUNA TARTARE avocado purée, citrus ponzu, crisp wontons	21
PRAWN COCKTAIL lemon, julienne iceberg, louis sauce	21

**HOT APPETIZERS**

CARAMELIZED DIVER SCALLOPS roasted fennel, bourbon-bacon vinaigrette	20
PROSCUITTO TOAST grilled focaccia, whipped ricotta, pine nuts, balsamic	19
PORK BELLY sweet potato, cured egg yolk, bliss maple syrup	18
CRISP ARTICHOKE HEARTS lemons, vegan garlic aioli (v)	18
FRENCH ONION SOUP focaccia, gruyere cheese	13

**ENTREES**

FILET MIGNON* 8oz, shallot jam	53
OSCAR STYLE	72
AU POIVRE	62
PRAWN SCAMPI	74
TOURNEDO TRIO 3 (4oz) filets, prawn scampi, foie gras, brandied peppercorn	91
RIBEYE* 16oz, spring onion	59

DRY AGE RIBEYE* 16oz, foie butter	79
NEW YORK* 14oz, garlic confit	51
HANGER STEAK* 10oz, chimichurri	45
FLAT IRON* 8oz, caramelized onions	43
SURF 'N' TURF petite 4oz filet*, half Maine lobster butter poached	MP

**ADD ONS**

SCAMPI PRAWNS	21
BLUE CRAB OSCAR STYLE	19
ALASKAN KING CRAB	MP
POINT REYES BLUE CHEESE	8
AU POIVRE	9

**SAUCES**

BÉARNAISE	3
RED WINE JUS	3
CHIMICHURRI	3
BRANDIED PEPPERCORN	3
CREAMY HORSERADISH	3

SEARED SEA BASS* NEWBURG spiced asparagus, roasted creamer potatoes, preserved lemon	41
ORA KING SALMON* white bean ragout, tomato chutney, beurre blanc	38
CRISPY SONOMA FREE-RANGE CHICKEN* braised greens, yukon purée, cajun spice, natural jus	33
ROASTED VEAL CHOP* sautéed spinach, piccata sauce	65
CIDER BRINED KUROBUTA PORK* turbinado caramelized yams, apple and onion jam	39
BRAISED SHORT RIBS* creamy polenta, roasted garlic, red wine demi-glace	55
ALASKAN KING CRAB 1 or 2 pounds, butter cream, charred lemon	MP
SMOKED OYSTER FETTUCCINE sautéed spinach, artichoke hearts, Dorati tomato, garlic cream	38
GRILLED OR STEAMED MAINE LOBSTER Ritz cracker stuffing, charred lemon, butter sauce	MP

**SIDES**

ASPARAGUS	9
SAUTÉED MUSHROOMS	9
BROCCOLINI	9
BRUSSELS SPROUTS	9

CP FRENCH FRIES, chipotle aioli	9
YUKON GOLD POTATO PURÉE	9
TWICE BAKED TRUFFLE POTATO	9
4 CHEESE MAC & CHEESE	9

"CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH,  
EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"



For our full wine list, please scan QR Code below with your phone camera or ask your server for a printed sanitized copy.

## WINES BY THE GLASS

<i>Moscato</i> , <b>Tintero</b> , Moscato d'Asti, Piedmont, Italy	12
<i>Sparkling Wine</i> , <b>Charlie Palmer</b> , "Aureole Cuvee" by Iron Horse Vineyards, Sonoma	15
<b>White</b>	
<i>Pinot Grigio</i> , <b>Famiglia Cielo dal 1908</b> , Delle Venezie, Italy	12
<i>Riesling</i> , <b>Trefethen</b> , "Dry Riesling", Oak Knoll, CA	15
<i>Gewürztraminer</i> , <b>Hyland Estates</b> , Willamette Valley, OR	11
<i>Sauvignon Blanc</i> , <b>Cade by PlumpJack</b> , Napa Valley, CA	16
<i>Chardonnay</i> , <b>Rombauer Vineyards</b> , Carneros	19
<i>Chardonnay</i> , <b>Frank Family</b> , Carneros, CA	17
<b>Red</b>	
<i>Pinot Noir</i> , <b>Higher Ground</b> , Central Coast, CA	12
<i>Pinot Noir</i> , <b>Hahn SLH</b> , Santa Lucia Highlands, CA	14
<i>Sangiovese Blend</i> , <b>Villa Antinori</b> , Toscana IGT	17
<i>Merlot</i> , <b>Charles Krug</b> , Napa Valley, CA	13
<i>Malbec</i> , <b>Mi Terruño</b> "Reserve", Mendoza, Argentina	13
<i>Zinfandel</i> , <b>Frank Family Vineyards</b> , Napa Valley	19
<i>Tempranillo</i> , <b>Torres</b> , "Celeste", Ribera Del Duero, Spain	14
<i>Cabernet Sauvignon</i> , <b>Justin Winery</b> , Paso Robles, CA	17
<i>Cabernet Blend</i> , <b>Whitehall Lane</b> , "Tre Leoni", Meritage, Napa Valley, CA	16

## COCKTAILS

### CLASSIC OLD FASHIONED

Woodford Reserve Bourbon | Demerara | Bitters

*Profile: Classic Cocktail-Cinnamon, Subtle Spice, Bourbon Forward*  
\$18

### BARREL AGED MANHATTAN

Belle Meade Cask Strength Bourbon | Carpano Antica Formula | Bitters

*Profile: Classic Cocktail-Spirit Forward House-Aged in Oak Barrel*  
\$23

### DIRTY BLUE

Tahoe Blue Vodka | Olive Juice | Hand Stuffed Bleu Cheese Olives

*Profile: House Original Cocktail-Spirit Forward, Slightly Dirty*  
\$16

### SV5

Tito's Vodka | Lemon | Sugar | Strawberries | Moscato d'Asti

*Profile: House Original Cocktail-Fruit Forward, Refreshing, Bright*  
\$16

