DINNER

CHARCUTERIE BOARD • 29
Roomano Gouda, Brebirousse D'Argental, Blue Stilton, Prosciutto, Finocchiona, Cherry-Walnut & Berry Jam, Black Olive Twist, Baguette

• SMALL •

BLISTERED SHISHITO PEPPERS • 15
Fried Garlic, Lemon, Calabrian Chili Oil

GUACAMOLE • 17
Hand-made, Jalapeño, Red Onion, Calabrian Chili Oil, House-made Tortilla Chips

STEAK TARTARE • 27
Short Loin, Scallion, Yolk, Soy-Sambal Dressing

FRIED CHICKEN WINGS • 17
Dry Rub, Buttermilk Dressing

BLACK GARLIC CAESAR SALAD • 19
White Anchovy, Chili Crumble Croutons
• Add Chicken +7, Salmon +9 •

ROASTED BEET BURRATA • 22
Red & Golden Beet, Baby Arugula, White Balsamic Vinaigrette

KALE SALAD • 21
Butternut Squash, Honeycrisp Apple, Dried Cherry, Goat Cheese, Sherry Vinaigrette
• Add Chicken +7, Salmon +9 •

GRILLED SPANISH OCTOPUS • 31
Herb-Citrus Vinaigrette, Peppadew, Anchovy Aioli

• RAW BAR •

GOLDEN GOAT KALUGA CAVIAR • 95
Blini, Chives, Creme Fraiche

SHRIMP COCKTAIL • 36
Spicy Cocktail Sauce, Tartar Sauce

GOLDEN GOAT ROYAL WHITE STURGEON • 115
Blini, Chives, Creme Fraiche

HALF DOZEN OYSTERS • 18
Sherry Mignonette, Horseradish, Lemon, Tabasco

SALMON TARTARE • 22
Asian Pear, Avocado Mousse, Citrus Soy

• LARGE •

PISTACHIO CRUSTED HALIBUT • 35
Roasted Squash, Cherry Tomato, Corn, Radish, Cabernet

CACIO E PEPE • 22
Bucatini, Pecorino, Parmesan

MUSHROOM BOLOGNESE • 27
Paccheri, Oyster Mushroom, Hen of the Woods, Maitake & Shiitake Mushroom, Tomato, Farmer's Cheese, Crispy Sage, Parmigiano

SEARED DUCK BREAST • 42
Mushroom Risotto, Bordelaise, Chive

LEMON CHICKEN • 36
Sauteed Spinach, Herb Pesto, Garlic, Beurre Citronné

CHICKEN CUTLET SANDWICH • 24
Grilled Pimento, Mozzarella, Herb Aioli, Ciabatta

CCC BURGER • 25
Dry Aged 6oz Patty, Cheddar, LTO, CCC Sauce, Brioche
• Beyond Burger Available •

TURKEY BURGER • 24
House-made Patty, Grilled Pimento, Baby Arugula, Lemon Aioli, Vegan Seeded Sourdough Bun

FRIED CHICKEN SANDWICH • 24
LTO, Daikon/Carrot Pickle, Hot Honey, Chive-Buttermilk Ranch, Brioche
• Grilled Chicken Breast Available •

BRAISED SHORT RIB MELT • 27
Caramelized Onion, Cremini Mushroom, Swiss, Horseradish Aioli, Ciabatta

• STEAKS •

RIBEYE • MP
32oz 30 Day Dry Aged Bone-in

WAGYU NY STRIP • MP
14oz Grilled, Bordelaise

STEAK FRITES • 44
8oz Skirt Steak, Charred Onion Chimichurri, Pommes Frites

DOUBLE R RANCH • MP
45oz Grilled Tomahawk Steak

• SIDES •

FRENCH FRIES • 12 | **RED BLISS POTATOES • 13** | **HOUSE SALAD • 13** | **BRUSSELS SPROUTS • 15**

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