

RAW BAR

EAST + WEST COAST OYSTERS (6)

champagne mignonette, cocktail sauce, lemon 19

LITTLENECK CLAMS (8)

cocktail sauce, lemon 18

½ LB CHILLED MAINE LOBSTER

cocktail sauce, spicy caper remoulade 29

JUMBO SHRIMP COCKTAIL

the usual suspects 19

THE PRIME PLATTER

east coast oysters, littleneck clams, chilled maine lobster tail, snow crab claws, jumbo shrimp, cocktail sauce, champagne mignonette
38 pp

CHEESE + SALUMI

three artisanal cheeses | three Romano Palmer salumi 27

STARTERS

TODAYS SOUP 16

CRUDO OF THE DAY 21

TUNA TARTARE

citrus ponzu, pickled ginger, sesame crisps 23

DISTEFANO BURRATA

black mission figs, prosciutto, aged balsamic 21

HUDSON VALLEY FOIE GRAS TORCHON

cranberry marmalade, toasted brioche 25

CELERY ROOT AGNOLOTTI

sage butter, parmesan 20/28

WAGYU CARPACCIO

yuzu kosho aioli, crisp shiitake mushrooms, egg yolk jam 25

SALADS

SMOKED CAESAR

baby kale, romaine hearts, Spanish anchovy, parmesan crouton 15

CHOPPED SALAD

cherry tomatoes, cucumber, hearts of palm, feta, lemon vinaigrette 16

CP BIBB

Nueske's bacon, avocado, cherry tomato, crispy shallots, upper ranch 17

ROASTED BEETS

Point Reyes blue cheese, toasted pumpkin seeds, arugula, sherry vinaigrette 19

STEAKS

WAGYU + KOBE

A5 KOBE STRIP LOIN

Miyazaki Prefecture, Japan 162

WAGYU NEW YORK STRIP

Imperial Ranch, Oregon 89

30-DAY DRY AGED

PORTERHOUSE FOR TWO 130

BONE-ON TOMAHAWK FOR TWO 120

BONE-ON NEW YORK STRIP 60

BONE-ON RIBEYE 65

CLASSICS

FILET MIGNON 52

NEW YORK STRIP 54

BONELESS RIBEYE 52

SURF + TURF

butter poached lobster, 8oz petit filet, sauce Américaine 70

STEAK SAUCES (CHOOSE ONE)

red wine shallot / béarnaise / CP house

green peppercorn / horseradish cream / dijon mustard

ADD-ONS

Point Reyes blue cheese 8

sautéed foie gras 19

butter poached lobster 27

FISH + CHOPS + POULTRY

SEARED SCOTTISH SALMON

charred cabbage, yogurt, fresh mint 34

CRISP MURRAY'S CHICKEN

lightly smoked sweet potato, roasted cinnamon crema, peanut 35
SURF + TURF

butter-poached lobster, 8 ounce petit filet, sauce Américaine 70

BERKSHIRE PORK BELLY CONFIT

shaved sunchoke, hazelnut, toasted local cream 37

HERBED VENISON TOP SIRLOIN

cocoa-banyuls gastrique 42

SIDES

BRUSSELS SPROUTS 14

smoked bacon, sherry vinaigrette

CP HASHBROWNS 12

TWICE-BAKED POTATO 15

truffle, bacon

CP FRIES 10

chipotle aioli

YUKON GOLD POTATO PUREE 12

TRUFFLE-BACON TWICE-BAKED POTATO 14

CAULIFLOWER CARBONARA 14

bacon, egg yolk, parmesan

ROASTED MUSHROOMS 15

HARICOTS VERTS 15

olive + sweet onion vinaigrette

AGED CHEDDAR MAC + CHEESE 13

brioche breadcrumbs

ROASTED TOMATOES 15

garlic butter

CREAMED SPINACH 14