

## • STARTERS •

### STEAMED MUSSELS

chorizo broth, lemon, white wine, root veg chips | 23

### CRAB CAKES

beurre blanc, yuzu daikon, micro wasabi | 25

### GRILLED OCTOPUS

zucchini fritter, red pepper coulis, pommes | 23

### CRISPY HALLUMI

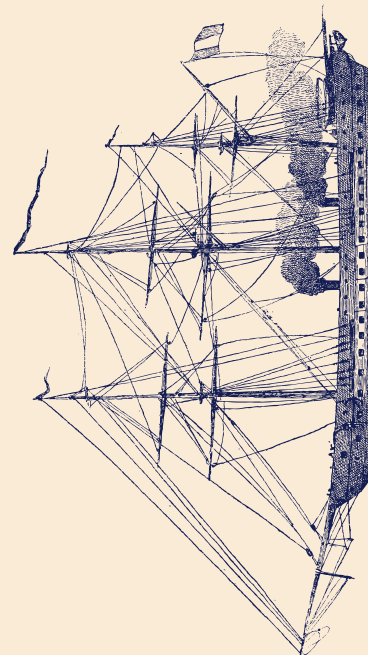
tomato aioli, compressed watermelon, basil | 19

### SKILLET SHRIMP

grilled sour dough, toasted garlic oil | 21

### CRISPY BRUSSEL SPROUTS

caesar dressing, parmesan, bread crumbs | 24



## • SOUP & SALADS •

### BUTTERNUT SQUASH SOUP

creme fraiche, chili oil | 14

### FALL SALAD

roasted squash, radicchio, blue cheese, pepitas,  
walnut dressing | 24

### BURRATA SALAD

cherry tomatoes, red onion, arugula, basil oil | 26

### BEET SALAD

arugula, radish, toasted almonds, goat cheese | 22

*\*consuming raw or undercooked items may cause illness  
\*before placing your order, please inform your server if a person  
in your party has a food allergy*





• ENTREES •

HALIBUT WITH BLACK  
TRUFFLE RISOTTO

truffle butter croquette | 45

GRILLED PORK CHOP

dijon glaze, warm jicama-apple slaw | 38

LOBSTER PASTA

spaghetti, house brandy-tomato sauce | 48

CENTER CUT FILET\*

creamed spinach, honey roasted carrots, bordelaise | 54

CHICKEN FRANCESE

artichokes, broccolini, roasted garlic pommes puree,  
citrus jus | 37

PAN-ROASTED SALMON\*

sorrel sauce, asparagus, potatoes, confit | 39

CC BURGER

double patty, house aioli, fries | 28

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