

# C | P

an American steak house

## STARTERS

GIANT SHRIMP COCKTAIL  
three pepper cocktail 19

FRIED CALAMARI  
sweet chili sauce | ponzu kissed 17

CHAN'S RIBS  
spicy plum glaze 18

JUMBO LUMP CRAB CAKE  
with spicy aioli  
Single 13 Two Cakes 24

WHISKEY & BEER BATTERED ONION RINGS  
with "fancy" sauce 13

POTATO SKINS  
Twice cooked with bacon, Jack and cheddar cheese,  
scallion and sour cream drizzle 11

## SOUP | SALADS

NEW ENGLAND CLAM CHOWDER  
potatoes | cream | Ipswich clams 13

ROASTED TOMATO BASIL BISQUE  
with parmesan and croutons 11

CAESAR SALAD  
romaine | parmesan Reggiano | herbed croutons | anchovy dressing 12

TOMATO & SWEET ONION WEDGE  
Local lettuce | house-made Ranch | bacon | red onion | tomato 11

HOUSE SALAD  
Local greens | tomato | cucumber | carrot  
herbed croutons | balsamic vinaigrette 9

## SIDES

SEA SALT & OLIVE OIL BAKED POTATO  
butter, smoked bacon, shredded cheddar/Jack cheese, fresh chives, sour cream 9

ROASTED GARLIC MASHED POTATOES 9  
With bleu cheese crust 13

ROSEMARY BLACK TRUFFLE FRIES  
with "fancy" sauce 9

ROASTED ASPARAGUS  
with lemon butter 12

BRUSSEL SPROUTS  
twice cooked | bacon | truffle oil 12

*\$6 charge for split plates. 18% gratuity added for parties of 6 or more.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

## STEAK | CHOPS

*"Dinner" includes choice of any soup or salad, choice of  
mashed potatoes, fries or asparagus*

### FILET MIGNON

44 Farms, TX | peppercorn butter  
8oz 43 Dinner 52

16OZ. USDA PRIME NEW YORK STRIP  
44 Farms, TX | peppercorn butter 49 Dinner 59

### MANHATTAN STRIP STEAK

44 Farms, TX | 8oz. strip 29 Dinner 38

12OZ. USDA PRIME "BASEBALL -CUT" SIRLOIN  
Niman Ranch, CA | peppercorn butter 39 Dinner 48

20OZ. USDA PRIME DELMONICO RIBEYE  
44 Farms, TX | boneless thick-cut 58 Dinner 67

22OZ. USDA PRIME "COWBOY" BONE-IN RIBEYE  
Niman Ranch, CA | 28 day dry aged 69 Dinner 78

### 12OZ. KUROBUTA PORK CHOP

Newman Farms, MO | Apple brandy BBQ glaze 35 Dinner 44

### ENTREE ENHANCEMENTS:

#### OSCAR STYLE

Lump crab cake, roasted asparagus, bearnaise sauce 15

#### GARLIC SHRIMP

five jumbo shrimp, garlic, butter, white wine 15

#### BLEU CHEESE CRUST

Bleu cheese, garlic, butter 6

3/4 LBS. STEAMED LOBSTER TAIL ADD to any entree 35

BOURBON PEPPERCORN SAUCE 4

BEARNAISE SAUCE 4

#### CHIMICHURRI SAUCE

cilantro, parsley, jalapeno, avocado, lime 5

#### GARLIC & BEER MUSHROOMS

for one 5 to share 8.5

## SEAFOOD | SPECIALTY

### CHILI RUBBED SALMON

rosemary fries | chimichurri sauce 34

### ALASKAN BAKED HALIBUT

roasted asparagus | lemon basil butter 41

### BBQ ORGANIC MARY'S CHICKEN

BBQ Glazed | mashed potato 35

### 3/4 LBS LOBSTER DINNER

Baked potato | roasted asparagus 51

