

# C | P

an American steak house

## STARTERS

GIANT SHRIMP COCKTAIL  
three pepper cocktail 19

FRIED CALAMARI  
sweet chili sauce | ponzu kissed 15

CHAN'S RIBS  
spicy plum glaze 17

JUMBO LUMP CRAB CAKE  
with spicy aioli  
Two Cakes 22 One Cake 14

LOBSTER CORNDOGS  
chipotle honey mustard 23

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

## SOUP | SALADS

NEW ENGLAND CLAM CHOWDER  
potatoes | cream | Ipswich clams 11

CAESAR SALAD  
romaine | parmesan Reggiano | herbed croutons | roasted tomato |  
creamy pesto dressing | candied bacon 12

THE WEDGE  
baby iceberg | house-made Ranch | smoked bleu cheese | candied bacon | red onion | tomato 10

CP SALAD  
Local greens | dried cranberry | candied pecan | goat cheese  
poached apple | citrus champagne vinaigrette 12

CAPRESE  
fresh mozzarella | roasted tomato | heirloom tomato | grapes | fresh basil | EVO | citrus 13

## SIDES

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

ROASTED GARLIC WHIPPED POTATOES 11  
With bleu cheese crust 14

AU GRATIN POTATOES  
creamy cheese sauce | peppered bacon | jalapeno 13

ROASTED ASPARAGUS  
with lemon butter 14

BRUSSEL SPROUTS  
crispy fried | spicy sauce | smoked bacon 13

CREAMED SPINACH  
bacon | smoked Swiss | sourdough crust 10

SAUTEED PORTABELLO MUSHROOMS  
Marsala | butter 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

### FILET MIGNON

44 Farms, TX | peppercorn butter  
8oz 47 12oz. 52

### 16OZ. USDA PRIME NEW YORK STRIP

44 Farms, TX | peppercorn butter 59

### MANHATTAN STRIP STEAK

44 Farms, TX | 8oz. strip 32

### 12OZ. USDA PRIME "BASEBALL - CUT" SIRLOIN

Niman Ranch, CA | peppercorn butter 39

### 20OZ. USDA PRIME DELMONICO RIBEYE

44 Farms, TX | dry-aged | boneless thick-cut 62

### 22OZ. USDA PRIME "COWBOY" BONE-IN RIBEYE

Niman Ranch, CA | 28 day dry aged 69

### 12OZ. KUROBUTA PORK CHOP

Newman Farms, MO | Apple brandy BBQ glaze 41

### ENTREE ENHANCEMENTS:

#### OSCAR STYLE

Lump crab cake, roasted asparagus, bearnaise sauce 16

#### GARLIC SHRIMP

five jumbo shrimp, garlic, butter, white wine 16

#### BLEU CHEESE CRUST

Bleu cheese, garlic, butter 6

3/4 LBS. STEAMED LOBSTER TAIL ADD to any entree 45

#### BOURBON PEPPERCORN SAUCE 4

#### BEARNAISE SAUCE 4

#### CHIMICHURRI SAUCE

cilantro, parsley, jalapeno, avocado, lime 5

## SEAFOOD | SPECIALTY

### CHILI RUBBED SALMON

shoestring fries | avocado chimichurri sauce 29

### PAN ROASTED CHICKEN MARSALA

Organic chicken scallopini | whipped potato | Portabella | tomato dressed arugula 31

### 3/4 LBS LOBSTER

drawn butter | wrapped lemon 68

### ALSAKAN KING CRAB

3/4-1 full pound | Drawn Butter 75

### BURATTA RAVIOLIS

toasted pine nuts | roasted tomato | arugula | chardonnay butter 27

