

C | P

an American steak house

STARTERS

GIANT SHRIMP COCKTAIL
three pepper cocktail 22

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 76

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 18

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

ALASAKAN KING CRAB

3/4-1 full pound | Drawn Butter 75

BURATTA RAVIOLIS

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

