

C | P

an American steak house

STARTERS

GIANT SHRIMP COCKTAIL

three pepper cocktail 23

FRIED CALAMARI

sweet chili sauce | Shishito pepper | ponzu kissed 19

CHAN'S RIBS

spicy plum glaze 18

JUMBO LUMP CRAB CAKE

with remoulade
Two Cakes 26

LOBSTER CORNDOGS

chipotle honey mustard 27

WHISKEY & BEER BATTERED ONION RINGS

with remoulade 13

CRAB STUFFED MUSHROOMS

red crab meat | andouillie sausage | bearnaise | parmesan 17

BURATTA MOZZARELLA

roasted tomato, fresh basil, white truffle virgin oil, grilled sourdough 15

SOUP | SALADS

SOUP DU JOUR

11

CAESAR SALAD

romaine | parmesan Reggiano | herbed croutons | roasted tomato |
creamy Caesar dressing | candied bacon 11

THE WEDGE

Iceberg | Roasted garlic Ranch | smoked bleu cheese | candied bacon | red onion | tomato | 12

STRAWBERRY FIELDS

Local greens | fresh strawberry | gorgonzola | honey vinaigrette 11

CAPRESE

fresh mozzarella | roasted tomato | heirloom tomato | grapes |
fresh basil | truffle oil | citrus 14

SIDES

SEA SALT & OLIVE OIL BAKED POTATO

butter, smoked bacon, shredded cheddar/Jack cheese, fresh chives, sour cream 10

ROASTED GARLIC WHIPPED POTATOES 12

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 12

SAUTEED CRIMINI MUSHROOMS

Marsala | butter 12

SWEET POTATO FRIES

spicy honey mustard 10

ROSEMARY GARLIC FRIES

green goddess | parmesan 9

\$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*

STEAKS & CHOPS

FILET MIGNON

44 Farms, TX | garlic butter 8oz 51 12oz. 59

THE KINGS CROWN

8oz. Filet Mignon | Lump crab cake | Bearnaise sauce 66

12OZ. USDA PRIME "BASEBALL - CUT" SIRLOIN

Niman Ranch, CA | garlic butter 44

16OZ. USDA PRIME NEW YORK STRIP

44 Farms, TX | peppercorn butter 59

20OZ. USDA PRIME DELMONICO RIBEYE

44 Farms, TX | boneless thick-cut 69

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

Niman Ranch, CA | 28 day dry aged 76

12OZ DUROC PORK CHOP

Snake River, ID | beer brined | creamy apple brandy sauce 41

LAMB RACK CHOPS

apple teriyaki | smoked bleu cheese 51

10OZ KOBE SHOULDER TENDER STEAK

SRF Kobe, ID | chipotle pineapple honey | avocado chimichurri 48

ENTREE ENHANCEMENTS:

OSCAR STYLE 18

Lump crab cake, roasted asparagus, bearnaise sauce

GARLIC SHRIMP 16

four jumbo shrimp, garlic, butter, white wine

BLEU CHEESE CRUST 6

Bleu cheese, garlic, butter

COLD WATER LOBSTER TAIL ADD to any entree MKT

ask your server for current sizing

BOURBON PEPPERCORN SAUCE 4

BEARNAISE SAUCE 4

CHIMICHURRI SAUCE 5

cilantro, parsley, jalapeno, avocado, lime

SEAFOOD | SPECIALTY

CHICKEN MARSALA

whipped potato | crimini mushroom | dressed arugula 36

GARLIC SHRIMP

six jumbo shrimp | dark cherry gastrique | whipped potato | roasted asparagus 38

ALASKAN HALIBUT

parmesan crust | crispy brussels | spicy gnocchi | green goddess 48

3/4 LBS LOBSTER

drawn butter | wrapped lemon | whipped potato MKT

BURRATA RAVIOLIS

pine nuts | arugula | roasted tomato | basil | chardonnay butter | truffle oil 33

