



SIGNATURE COCKTAILS

CB OLD FASHIONED - 20

Buffalo Trace Bourbon,
Cane, House Bitters

MARTINI SERVICE

Savory: Mahon Gin, Spanish Vermouth,
Pepperoncini, Olive Oil - 22

Vesper: Uncle Val's Gin, Chopin Vodka,
Cap Corse Blanc, Umami - 20

New Alaska: Monkey 47 Gin, Mancino Bianco,
Yellow Chartreuse, Shiso - 28

SCOTCH HIGHBALL - 20

Bruichladdich Scottish Barley & The Finest Soda

COSMOPOLITAN - 20

Grey Goose Vodka, Orange Curacao,
Cranberry, Pomegranate, Oolong

PORT OF SPAIN - 20

Banhez Mezcal, Cachaca, Tiger Chai Orgeat,
Angostura Bitters

SOUR APPLETTINI - 20

Christian Drouin Calvados, Green Melon, Falernum,
Cinnamon Oil

VIEUX CARRE - 22

Michter's Single Barrel Rye, Cognac,
Malmsey Madeira, Benedictine

RAW & CHILLED

FRESH OYSTERS - 22

Traditional Accompaniments

TUNA TARTARE - 19

Lemon, Tamari, Sesame, Scallion

HAMACHI CRUDO - 20

Chili, Lime, Peanuts, Cilantro

SHRIMP COCKTAIL - 21

House Cocktail Sauce, Celery Hearts

SIBERIAN CAVIAR - 130

Crème Fraîche, Chives, Brioche Toast

SEAFOOD TOWER - 150

Lobster, Oysters, Shrimp, Snow Crab Claws,
Tuna Tartare, Lobster Salad

APPETIZERS

CRAB CAKE - 24

Lemon-Caper Remoulade

POACHED KING CRAB - 40

Caviar Beurre Blanc, Yukon Potato

STEAK TARTARE - 20

Mustard, Capers, Shallots, Parsley,
Grilled Sourdough

DUCK MEATBALLS - 18

Smoked Tomato, Caramelized Onion,
Truffle Pecorino

ROASTED BONE MARROW - 24

Parsley & Olive Salad, Lemon Vinaigrette,
Grilled Sourdough

SOUPS & SALADS

BUTTERNUT SQUASH BISQUE - 18

Smoked Brown Butter, Maple Roasted Pecans

SEAFOOD CHOWDER - 20

Lobster, Crab, Shrimp, Salt Cod, Potatoes, Truffle

WEDGE SALAD - 18

Baby Iceberg Lettuce, Cured Egg,
Bacon Crumble, Tomato, Blue Cheese

CAESAR SALAD - 18

Gem Lettuce, House Caesar Dressing,
Garlic Crumbs, Aged Parmesan

KALE SALAD - 18

Sherry Vinaigrette, Honey Crisp Apple,
Hazelnuts, Manchego



FISH & SEAFOOD

DOVER SOLE MEUNIERE - 70
Lemon, Capers, Parsley, Brown Butter

SEARED DIVER SCALLOPS - 40
Spiced Butternut Squash, Bacon-Madeira Jus

SEARED HALIBUT - 42
Sauce Beurre Blanc, Melted Fennel

LOBSTER ROLL - 40
Fresh Lobster, Brioche Roll, Gaufrette Potatoes

SPECIALTIES

ROASTED AMISH CHICKEN - 34
Maitake Mushrooms, Truffle Chicken Jus

**BRAISED BEEF
SHORT RIB - 40**

Robuchon Potatoes, Barolo Glaze

CRISPY SKIN LONG ISLAND DUCK - 45
Foie Gras Emulsion, Glazed Sweet Onion

DRY AGED STEAK BURGER - 18
Bacon Jam, Aged Cheddar, Tallow Fries

STEAKS & CHOPS

BLACK ANGUS STEAKS

PRIME NEW YORK STRIP 16 OZ - 98

FILET MIGNON 6 OZ - 40 | 12 OZ - 80

PRIME DRY AGED BONE IN NEW YORK STRIP 24 OZ - 140

PRIME RIBEYE 24 OZ - 145

PRIME PORTERHOUSE 40 OZ - 220

DRY AGED BONE IN RIBEYE PER OZ - 7

WAGYU BEEF

**AUSTRALIAN WESTHOLME
COULOTTE
10 OZ - 55**

**AMERICAN SNAKE RIVER FARMS
EYE OF THE RIB
12 OZ - 140**

**JAPANESE A5 STRIP LOIN
PER OZ - 30
(2 OZ MINIMUM)**

CHOPS

**AUSTRALIAN LAMB CHOPS
12 OZ - 50**

**BERKSHIRE PORK CHOP
20 OZ - 40**

**FRENCH VEAL CHOP
14 OZ - 60**

SAUCES & ADDITIONS

BLACK TRUFFLE BUTTER - 10

BORDELAISE SAUCE - 12

AU POIVRE SAUCE - 14

MUSHROOM RAGOUT - 14

KING CRAB OSCAR - 20

BÉARNAISE SAUCE - 12

BEURRE BLANC SAUCE - 10

SMOKED SHOYU SAUCE - 10

HORSERADISH CRÈME FRAÎCHE - 10

SIBERIAN CAVIAR 10 G - 48

GRILLED SHRIMP - 14

SEARED SCALLOPS - 20

ACCOMPANIMENTS

STEAKHOUSE ROLLS - 10
Whipped Butter, Sea Salt

SWEET POTATO PURÉE - 15
Maple Goat Butter

CREAMED SPINACH - 14
Garlic & Aged Parmesan

POTATO PURÉE - 13
European Butter, Sea Salt

ROASTED CARROTS - 14
Honey & Citrus Glaze

MUSHROOM BREAD PUDDING - 15
Mushroom Ragout, Sherry, Thyme

TWICE BAKED POTATO - 14
Smoked Cheddar, Bacon, Chives

TALLOW FRIES - 12
Sea Salt, Black Pepper, Herbs