



RAW BAR

PRIME PLATTER | 38 (pp)

east coast oysters, littleneck clams, chilled maine lobster tail, snow crab claws, jumbo shrimp
cocktail sauce, champagne mignonette

EAST COAST OYSTERS (6) champagne mignonette, cocktail, lemon 19

LITTLENECK CLAMS(8) cocktail sauce, lemon 17

½ LB CHILLED MAINE LOBSTER cocktail sauce, spicy caper remoulade 22

JUMBO SHRIMP COCKTAIL the usual suspects 19

APPETIZERS

SALADS

CAESAR baby romaine, white anchovy, focaccia crouton 12

CHOPPED SALAD bacon lardon, maytag blue, red wine vinaigrette 13

CP BIBB nueske's bacon, endive, crispy shallots, upper ranch 13

FALL HARVEST GREENS shaved fennel, quinoa, granny smith apple, riesling vinaigrette 17

CHEESE + SALUMI

three murray's cheeses 14 | three new england salumi 18 | the entire selection of both 26

STARTERS

TUNA TARTARE citrus ponzu, pickled ginger, sesame crisps 19

BURRATA prosciutto, figs, arugula, fig vinaigrette 18

TODAY'S SOUP 12

LITTLENECK CLAMS CASINO applewood smoked bacon, garlic butter, charred lemon 16

SAUTEED FOIE GRAS blackberry, walnut french toast, sherry gastrique 26

PASTA OF THE DAY MP

SHORTRIB AGNOLOTTI shaved parmesan-reggiano, truffle cream 17/24

CHARLIE PALMER STEAK PHILOSOPHY we are rooted in the pursuit of the best ingredients and a straightforward approach in the kitchen, striving to find and support as many small, artisan and local producers as possible. With flavor and quality of paramount importance, great produce, poultry, fish, and of course, steaks, are delivered every day from those sources to your table.

STEAKS

WAGYU + KOBE

A5 KOBE STRIP LOIN

Miyazaki Prefecture, Japan 162

WAGYU NEW YORK STRIP

Imperial Ranch, Oregon 89

30-DAY DRY AGED

PORTERHOUSE FOR TWO 109

BONE-ON TOMAHAWK FOR TWO 130

BONE-ON NEW YORK STRIP 56

BONE-ON RIBEYE 59

CLASSICS

FILET MIGNON 49

NEW YORK STRIP 48

CHOOSE ONE SAUCE

BÉARNAISE | RED WINE SHALLOT | CP HOUSE | GREEN PEPPERCORN | HORSERADISH CREAM | DIJON MUSTARD

ADD-ONS

MAYTAG BLUE CHEESE 7

SAUTEED FOIE GRAS 16

½ LOBSTER TAIL, RITZ CRACKER STUFFED 22

DONENESS



BLUE very red, cold center

RARE red, cool center

MEDIUM RARE red, warm center

MEDIUM pink, hot center

MEDIUM WELL dull pink, hot center

WELL DONE no pink, hot center

FISH | CHOPS | POULTRY | PASTA

FISH OF THE DAY MP

SALMON roasted broccoli, fingerling potatoes, citrus beurre blanc 34

WHOLE BROILED 1 ½ LB MAINE LOBSTER ritz cracker stuffed MP

SURF + TURF ritz cracker and onion stuffed lobster tail, 8 oz petit filet 56

PORK CHOP carrot purée, rapini, caramelized apple glaze 34

VEAL LOIN CHOP shallot tarragon butter 38

MURRAY'S CHICKEN savory bread pudding, kale, pine nuts 27

PASTA OF THE DAY MP

SHORTRIB AGNOLOTTI shaved parmesan-reggiano, truffle cream 17/24

SIDES

BRUSSELS SPROUTS 13

CP HASHBROWNS 11

LOADED BAKED POTATO 14

NAKED BAKED POTATO 8

MASHED POTATO 9

CREAMED SPINACH 9

ROASTED CAULIFLOWER 10

SAUTEED MUSHROOMS 11

CP FRIES 9

BROCCOLI RABE 9

AGED CHEDDAR MAC + CHEESE 12