
RAW BAR*

EAST COAST OYSTERS (6)	19	LITTLENECK CLAMS (8)	17
SHRIMP (4)	21	LOBSTER (1/2)	22

SHELLFISH PLATTER

OYSTERS, CLAMS, SHRIMP	
LOBSTER*	38p
cocktail sauce, remoulade	

SALADS

CAESAR baby romaine, escabeche of sardine, focaccia crouton	16
RYAN'S CHOPPED SALAD bacon lardon, maytag blue, red wine vinaigrette	13
CP BIBB nueske's bacon, endive, crispy shallots, upper ranch	13
SPRING GREEN SALAD avocado, petit pois, green goddess vinaigrette	14

STARTERS

SPRING ONION + POTATO SOUP crispy pancetta, watercress, potato mousse	14
TUNA TARTARE citrus ponzu, pickled ginger, sesame crisps*	19
BURRATA + PROSCIUTTO DI PARMA ramp pesto, marcona almonds, aged balsamic	18
LITTLENECK CLAMS CASINO applewood smoked bacon, garlic butter, charred lemon*	19
CHARRED SPANISH OCTOPUS fava bean hummus, olive tapenade, pickled ramps	26
SOFT SHELL CRAB artichokes, chive blossom, preserved lemon + caper sauce	28
HUDSON VALLEY FOIE GRAS rhubarb, preserved green strawberries, hazelnuts	29
ANGOLOTTI peas, goat cheese, brown butter	24
CAVATELLI spring lamb ragu, morel mushrooms, grilled ramps	26

HOUSE MADE CHARCUTERIE

CHOICE OF 3 | 32 - CHOICE OF 5 | 42

seasonal compote, mostarda, grilled baguette

COUNTRY PORK PÂTÉ

PROSCIUTTO DI PARMA

FOIE GRAS MOUSSE



DOUBLE R RANCH BEEF TARTARE *

SMOKED DUCK RILLETTES



THE 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.

CP FEATURED CUTS*

JAPANESE KOBE BEEF

 A5 KOBE STRIP LOIN Miyazaki Prefecture, Japan
 ultimate marbling with a remarkable flavor profile and incredible juiciness

AMERICAN KOBE STYLE STEAKS

162  RIBEYE, WAGYU, 10oz Snake River Farms, Boise, Idaho 92
 center cut boneless ribeye extremely rich taste / prime plus

STEAKS + CHOPS*

CLASSICS	FILET MIGNON	49
	NY STRIP	48
DRY-AGED 30 DAYS	BONE-ON NY STRIP	56
	BONE-ON RIBEYE	59
	PORTERHOUSE FOR 2	109
SAUCES choose one	RED WINE SHALLOT BÉARNAISE CP HOUSE SAUCE GREEN PEPPERCORN HORSERADISH CREAM DIJON MUSTARD	

BLUE VERY RED, COLD CENTER
RARE RED, COOL CENTER
MEDIUM RARE RED, WARM CENTER
MEDIUM PINK, HOT CENTER
MEDIUM WELL DULL PINK, HOT CENTER

MAINS

SURF + TURF ritz cracker + onion stuffed lobster tail, 8oz petite filet*	56
SALMON asparagus, baby leeks, caviar beurre blanc*	38
HALIBUT spring onion soubise, morel mushrooms, duck fat potato	48
PORCHETTA arugula pesto, shaved asparagus, confit egg yolk*	40
SCALLOPS confit pork belly, english peas, fiddlehead ferns*	42
MURRAY'S CHICKEN petite spring vegetables, chanterelle mushrooms, chicken jus	36

SIDES

GRILLED ASPARAGUS	13	SAUTÉED MUSHROOMS	11	MASHED POTATO	12
CP HASHBROWNS	11	HARICOTS VERTS	11	CREAMED SPINACH	12
TRUFFLE BAKED POTATO	14	CP FRIES	9		