

# LUNCH

## RAW BAR

*served with cocktail sauce + mignonette*

### THE PRIME PLATTER

oysters, shrimp, lobster (1/2)  
littleneck clams, snow crab 38

EAST COAST OYSTERS 19 / SHRIMP (4) 21

LITTLENECK CLAMS (6) 17 / LOBSTER (1/2) 22

ALASKAN KING CRAB MP

## SALADS

CAESAR baby romaine, escabeche of sardine,  
focaccia crouton 12

RYAN'S CHOPPED SALAD bacon lardon, maytag  
blue, red wine vinaigrette 13

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

## STARTERS

SPRING ONION + POTATO SOUP crispy pancetta,  
watercress, potato mousse 14

TUNA TARTARE citrus ponzu, pickled ginger,  
sesame crisps 20

BURRATA + PROSCIUTTO DI PARMA ramp pesto,  
macona almonds, aged balsamic 18

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

CHARRED SPANISH OCTOPUS fava bean hummus,  
olive tapenade, pickled ramps 24

## PASTA

CAVATELLI spring lamb ragu, morel mushrooms,  
grilled ramps 24

AGNOLOTTI peas, goat cheese, brown butter 22

## SANDWICHES + BURGERS

RR RANCH STEAK SANDWICH romaine, radicchio,  
béarnaise aioli 22

GRILLED CHICKEN SANDWICH prosciutto,  
sundried tomato pesto, mozzarella 18

PULLED PORK SANDWICH pickled slaw, brioche 19

DRY AGED RED TAG BURGER bacon, aged cheddar,  
red onion 19

50-50 BURGER ground bacon + beef patty, onion jam,  
pepper jack cheese 22

## MAIN SALADS

SLICED RR RANCH FLAT IRON STEAK SAL-  
AD baby kale, gorgonzola, truffle vinaigrette 22

SEARED YELLOWFIN TUNA NICOISE SALAD  
haricot vert, black olive, soft boiled egg 22

## CP FEATURED CUTS

JAPANESE A5 KOBE STRIP LOIN 162  
MIYAZAKI PREFECTURE, JAPAN

AMERICAN WAGYU, 10oz 92  
SNAKE RIVER FARMS, BOISE, ID

## STEAKS + CHOPS

### CLASSICS

FILET MIGNON 49 NY STRIP 48

### 30 DAY DRY AGED

BONE-ON NY STRIP 56 BONE-ON RIBEYE 59  
PORTERHOUSE FOR 2 109

### STEAK SAUCES CHOOSE ONE

RED WINE SHALLOT / BERNAISE

CP HOUSE / GREEN PEPPERCORN

HORSERADISH CREAM / DIJON MUSTARD

## OTHER MEATS + FISH

SALMON asparagus, baby leeks,  
warm chive vinaigrette 34

HALIBUT spring onion soubise,  
morel mushrooms, duck fat potato 42

MURRAY'S CHICKEN petite spring vegetables,  
chanterelle mushrooms, chicken jus 32

## SIDES

CP HASHBROWNS 11 CREAMED SPINACH 12

TRUFFLE BAKED POTATO 14 CP FRIES 9

GRILLED ASPARAGUS 13 MASHED POTATO 9

HARICOTS VERTS 9 SAUTEED MUSHROOMS 11

# LUNCH

## MAY PRIX FIXE

### FIRST COURSE

RYAN'S CHOPPED SALAD  
bacon lardon, maytag blue, red wine vinaigrette

AGNOLOTTI  
peas, goat cheese, brown butter

### MAIN COURSE

GRILLED CHICKEN SANDWICH  
prosciutto, sundried tomato pesto, mozzarella

SALMON  
asparagus, baby leeks, caviar beurre blanc

CHEF'S CUT OF THE WEEK  
+\$10 supplement

### DESSERT

CHEESECAKE "PUDDING"  
crumbled graham, raspberry crowns

THREE SCOOPS ICE CREAM + SORBET  
vanilla, chocolate, caramel, mixed berry, passion fruit

**TWO** COURSES 25 **THREE** COURSES 32