



BAR MENU

SERVED FROM 5:00PM - 6:30PM, 7 DAYS A WEEK!

APPETIZERS

20% OFF All Appetizers And Raw Bar Menu Items

CRISPY CALAMARI

with cherry peppers, shrimp and sweet and sour mustard sauce 17.9

JUMBO LUMP CRAB AND LOBSTER CAKE

Maine lobster, jumbo lump, king and stone crab with roasted tomatoes and citrus, yuzu remoulade 19.9

HAND ROLLED SHRIMP SPRING ROLLS

with shiitake mushroom, ginger and soy
served with mandarin-mango BBQ sauce 14.9

ROASTED OYSTERS "CHOPAFELLER"

jalapeño cream sauce with spinach, chipotle spiced sausage, pepperjack cheese, tequila glacage 3 oysters for 14.5

ROASTED CANDY CANE BEETS

Humboldt Fog chevré cheese, pistachio nuts, citrus and micro lime basil
drizzled with "Indian River" orange infused oil and 10 year old balsamic 15.9

"BEST EVER" NEW ENGLAND CLAM CHOWDER

with freshly steamed little neck clams and oyster crackers 10.5

RAW BAR

20% OFF All Appetizers And Raw Bar Menu Items

TUNA CHOP

ribbons of sashimi style tuna tossed in a light soy with yuzu infused avocado, jumbo lump red crab and mache
topped with orange caviar* 18.5

TUNA SASHIMI

fresh vegetable crudité, shiso, oriental citrus sauce* 15.2

SHRIMP COCKTAIL

4 "true" jumbo shrimp. served with classic cocktail sauce and horseradish foam 18.5

OYSTERS ON ICE

6 Blue Point oysters
served with classic cocktail sauce, horseradish foam and Tabasco* 21.5

CLASSIC COMBO

4 oysters, 6 shrimp, 2 crab legs, 4 mussels and 2 clams
served on ice with homemade cocktail sauce, citrus - mustard sauce, lemon and horseradish foam 72.0

SALADS

CITY STYLE

"chopped" wedge classic of baby iceberg, Great Hill blue cheese, applewood smoked bacon, beefsteak tomatoes, candied walnuts and micro cress 15.5

STEAKHOUSE CAESAR

crisp romaine, red oak, arugula and radicchio with parmesan croutons and toasted garlic chips in our homemade dressing 11.9

WATERMELON "CHUNK" SALAD

with Laura Chenel chèvre cheese, mixed baby greens, sundried raspberries, fresh herbs and pecans in a yuzu - berry dressing 14.5

"BIG BOWL" OF GREENS

a selection of organic lettuces, assorted heirloom tomatoes and tangerine greens with nuts, seeds, croutons and fresh salad veggies
served with your choice of house made dressings 11.9

HEIRLOOM TOMATO - FRESH BURRATA CHEESE

with sea salt, telicherry pepper, basil and single vineyard olive oil 19.5



GRILLS

Choose one side to accompany your grill*

SMALL FILET (7oz.)	42.5	DRY AGED STRIP STEAK (14oz.)	48.0
CENTER CUT FILET (10oz.)	52.0	DRY AGED STRIP STEAK (18oz.)	58.5
JUMBO CUT FILET (14oz.)	68.5	DRY AGED RIB EYE (22oz.)	66.0
CHICKEN "CHOP" (12oz.)	25.8	CHICAGO CUT RIB EYE (16oz.)	48.0
WILD SALMON	31.5	BLACK GROUPE	48.0

We ask that our guests cut into the exact center of their steak to judge the correct cooking temperature. Please understand that any undercooked steak will be re-fired to the proper temperature.

ENTREES

PECAN CHICKEN

grilled breast of chicken with 3 grain bread stuffing, smashed potatoes, fresh green beans, cracked black pepper mushroom gravy 27.5

FETTUCCINE BOLOGNESE

fresh fettuccine in a traditional beef and tomato sauce with fresh oregano, basil and cheese 24.5

CHRIS' BRAISED SHORT RIB

18oz. braised short rib with port wine BBQ

served with roasted rainbow peppers, parsnip whipped potatoes and chipotle infused apple sauce 52.0

STEAK AND TOMATOES

peppercorn encrusted sliced sirloin steak with summer heirloom tomatoes, artisanal cheeses and mixed greens served with aged balsamic, extra virgin olive oil and sea salt* 34.5

SHORT RIB STROGANOFF

rigatoni, white truffle foam 27.5

VEGETARIAN "LASAGNA"

fresh zucchini "noodles", spaghetti squash, roasted eggplant, mushrooms and arugula with tomato vodka sauce and homemade lemon ricotta 24.9
(there are no pasta noodles in this dish – all vegetables)

SEAFOOD

RUBY RED TROUT

blackened with sautéed spinach and quinoa, roasted butternut squash and brown sugar 27.6

CEDAR PLANK ROASTED WILD SALMON

blackened with a bourbon sugar glaze served with miso-mango sweet and sour, sautéed greens, cauliflower smash and a green papaya - watercress salad 31.5

STUFFED FLOUNDER

with jumbo shrimp scampi, crispy "half dollar" potatoes and fresh green beans 35.5

PAN SEARED BLACK GROUPE

with wild mushroom risotto and a sauce of screaming hot rock shrimp, tomatoes, garlic and white wine 48.0

TERIYAKI GLAZED SEABASS

with lobster, pineapple sweet and sour, coconut rice cakes and bok choy 48.0

BLACK PEPPER SEARED TUNA

8oz #1 tuna, asian mixed vegetable "stir fry", fresh blackberry - yuzu - soy* 44.0

DRY AGED PRIME RIB*

Served with creamy horseradish and your choice of one side
Our dry aged prime rib is cooked medium-rare to well done. Sorry, rare is not available.

PETITE CUT 12oz. 39.5 • CITY STYLE 16oz. 52.0 • KING CUT 20oz. 65.0

SIDES

Please choose one side item to accompany your GRILL selection.

CREAMED SPINACH-CRISPY ONIONS (add 4.0)

CAULIFLOWER SMASH (add 4.0)
(a low carb alternative!)

HEIRLOOM TOMATOES
with extra virgin olive oil and arugula (add 5.0)

FRESH STEAMED BROCCOLI

HOMEMADE ONION RINGS (add 6.5)

STEAK HOUSE "WILD" MUSHROOMS
with sherry, demi, black pepper and cream (add 7.0)

ROASTED BUTTERNUT SQUASH
with brown sugar and almonds (add 5.0)

FRESH CORN CREME BRULEE
(add 6.0)

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PARMESAN TRUFFLE FRIES (add 5.0)

LOADED MASHED POTATOES
with cheddar cheese, bacon bits, green onion & sour cream
(add 4.0)

ROASTED SWEET POTATO
with maple and brown sugar butter

SEA SALT BAKED POTATO
with applewood bacon bits and chive-sour cream

STEAK OR SWEET POTATO FRIES
with "popcorn" salt and telicherry pepper

SMASHED "NEW" POTATOES

Additional side items may be chosen for 8.0

ADDITIONS

Choose from any item or preparation to compliment your steak and seafood

KING CRAB 23.5

LOBSTER TAIL 28.5

BLUE CHEESE ENCRUSTED 6.5

PEPPERCORN ENCRUSTED 4.5

SAUCES

1.5 each

BÉARNAISE

CHOPS STEAK SAUCE

CREAMY HORSERADISH

BLACKBERRY CABERNET

BLACK VINEGAR TERIYAKI

COGNAC - GREEN PEPPERCORN

Please Alert Your Server To Any Food Allergies You May Have. Discount available at the bar only.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. CCGBS BAR MENU_01.22.19

CULINARY CONCEPTS

Creating Incredible Memories ... One Bite At A Time!™