



SELECT MARKET OYSTERS SIX ON THE HALF SHELL
RED VERJUS MIGNONETTE GELEÉ 19

GULF SHRIMP COCKTAIL 16

ALASKAN KING CRAB CLAWS JOE'S MUSTARD SAUCE 22

HAWAIIAN KAMPACHI
CRUDO AND TARTARE, AVOCADO, TOASTED PINE NUTS, FINGER LIMES 17

CAESAR SALAD 12
WITH GRILLED CHICKEN BREAST 16
WITH GRILLED SHRIMP 18

JUMBO LUMP BLUE CRAB CAKE LEMON - CHERVIL SAUCE 18

CLASSIC STEAK TARTARE
PRIME ANGUS BEEF, QUAIL EGG, TOASTED FICELLE 16

POTATO GNOCCHI
BRAISED WILD BOAR BELLY, ACORN SQUASH AND TOASTED PUMPKIN SEEDS 16

FRENCH ONION SOUP GRATINÉE 12



BLT SANDWICH - APPLEWOOD SMOKED BACON, TOMATOES, LETTUCE, MAYONNAISE WITH FRENCH FRIES 12

ANDREW'S SMOKED SALMON AND GRUYÈRE GRILLED CHEESE SANDWICH WITH A CUP OF TOMATO SOUP 16

LINGUINI PASTA - TOMATOES, FRESH BASIL, GARLIC AND OLIVE OIL 16
WITH GRILLED SHRIMP 22

FRESH GROUND HARRIS RANCH HAMBURGER - TILLAMOOK CHEDDAR OR SWISS CHEESE, FRENCH FRIES 14

"STEAK FRITES" - FLATIRON STEAK - FRENCH FRIES, HARICOTS VERTS AND BORDELAISE SAUCE 28

CRC BAR MENU
SERVED IN THE BAR, THE SUNROOM OR AS ROOM SERVICE — 6 TO 10