

C & W STEAKHOUSE

TAPAS

GRILLED BRIE CHEESE

Grilled to perfect softness, topped with wild flower honeycomb and seasonal fruit 17

CLASSIC PERUVIAN CEVICHE*

White fish cooked in a citrus base, red onions, cilantro, avocado, cucumber, jalapeño, and sweet plantains 18

CRAB CAKES*

Fresh house-made crab cakes sitting on top of a house-made yuzu remoulade 19

CRISPY PORK BELLY

Plated on a bed of mixed greens, tender and crispy topped with an Asian inspired sauce 14

BANG BANG SHRIMP

Crispy shrimp coated in a creamy, tangy, sweet chili aioli sauce on a bed of spring mixed greens 16

PAPAS BRAVAS

Assorted mini potatoes, topped with brava sauce 12

BRUSSELS SPROUTS

Sautéed with brown sugar, topped with parmesan cheese, almonds, and prosciutto 14

BEEF CARPACCIO*

Thinly sliced prime beef tenderloin, arugula, shaved parmesan cheese, olive oil, fresh lemon juice and house-made finishing salt 16

SALMON CARPACCIO*

Thinly sliced salmon drizzled with house-made aioli, and fresh lemon, fried capers, and diced red onion 15

CHARCUTERIE BOARD*

CHEESES - Danish Blue Cheese, Spanish Manchego, Wisconsin White Cheddar
MEATS - Tuscan Finocchiona Salami, Italian Prosciutto, Italian Pistachio Mortadella 15 pp

SPECIALTY ENTRÉES

HERITAGE CHESHIRE TOMAHAWK PORKCHOP*

Bone in Heritage Cheshire pork chop encrusted with truffle, black garlic spice, parmesan with a tomato cream sauce. Served over a bed of mashed potatoes and seasonal vegetables 32

CHEF CURATED STEAK

CHOCOLATE RUBBED NEW YORK STRIP

14 oz New York Strip, expertly rubbed with a unique blend of coffee, chocolate, and spices. Served with creamy mashed potatoes, house-made demi-glace, and seasonal vegetables 50

POLLO LIMÓN

Pan seared free range Amish chicken breast served with a lemon cream sauce over a bed of heritage rice. Served with seasonal vegetables 24

SMOKED DUCK

Culver Duck smoked duck breast served with papas bravas, and seasonal vegetables 29

HIBISCUS SALMON*

Fresh sustainable salmon incrusted with spice, Island inspired hibiscus flower & rum sauce. Served with seasonal vegetables and heritage rice 26

PASTA DU JOUR*

Ask your server for today's specialty. Rotates seasonally MP

RISOTTO DU JOUR*

Daily Chef curated risotto using the finest of seasonal ingredients 29

PRIME CUTS

FILET MIGNON*

8 oz USDA Prime Center Cut cooked to perfection 60

RIBEYE*

16 oz Premium USDA Prime Steaks 50

NEW YORK STRIP*

14 oz Premium USDA Prime Steaks 45

BONE-IN CUTS

BONE IN RIBEYE*

22 oz Premium Angus Steak 80

TOMAHAWK RIBEYE*

32 oz Angus Tomahawk steak slow cooked perfectly to deliver a rich marbled flavor 150

STEAK ACCOMPANIMENTS

CW Steak Sauce, Cowboy Butter, Redwine Peppercorn

SAUTÉED MUSHROOMS & ONIONS + 7

SALADS

BURRATA

Burrata served with crostini's and fig jam on a bed of mixed greens, topped with balsamic glaze 17

SMOKED CAESAR*

Romaine lettuce with shaved parmesan, capers, house-made Caesar dressing, croutons, cherry wood smoked to finish 13

WEDGE

Iceberg lettuce with crispy prosciutto, cherry tomatoes, served with Sharon's blue cheese dressing and blue cheese crumbles 13

FALL SALAD

Mixed greens, apples, candied pecans, goat cheese, balsamic vignette dressing 13

SOUP

SHE CRAB SOUP*

A luxurious and creamy chowder infused with lump crab meat and finished with a dash of Sherry 17

SOUP DU JOUR

Ask waiter for today's specialty 15

CATCH OF THE DAY

*Ask your server daily special - MP

SHARABLE SIDES

Serves 2 | 12

CREAMED SPINACH

PARMESAN MASHED POTATOES

MUSHROOMS AND GORGONZOLA CREAM SAUCE

POTATOES AU GRATIN

MAC AND CHEESE

SEASONAL VEGETABLES

Signature Dishes

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients.

WINE LIST

SPARKLING & ROSÉ

PROSECCO	13 / 45
Ruggeri, Italy	
MOSCATO	12 / 40
Saracco, Italy	
CAVA	40
Mercat, Spain	
CHAMPAGNE	85
Nicolas Feuillatte, French	
SPARKLING ROSE	13 / 40
Poggio Costa, Italy	
ROSÉ	16 / 45
Black Bird, Arriviste.Ca	

WHITE WINE

CHARDONNAY	
Daou, Ca	20 / 60
Talley, Ca	60
Mannequin, Orin Swift	25 / 80
Bouggogne, France	55
SAUVIGNON BLANC	
The Ned	12 / 35
New Zealand	
Black Bird Arriviste	15 / 45
Ca	
RIESLING	12 / 35
Fritz Windish, Germany	
Pikes Dry Riesling	15 / 45
Australia	
PINOT GRIGIO	14 / 42
Banfi, Italy	

RED WINE

CABERNET SAUVIGNON	
Justin, Ca	18 / 56
Wente, Ca	16 / 50
Caymus, Ca	200
PINOT NIOR	
Chalk Hill, Ca	15 / 50
Penner Ash	85
Oregon	
INTERESTING REDS	
Caymus Walking Fool	25 / 75
Lassegue	60
Merlot Blend, Fr	
Las Legendes	115
French Bordeaux	
Paxton Shiraz	45
South, Australia	
Orin Swift	50
Locations FR	
Orin Swift	50
Locations CA	
Blackboard Merlot	50
Columbia Valley, WA	
Saghesio Zinfandel	58
Sonoma, Ca	
Overture-Opus One	300
Napa Valley	
ITALIAN	
Allegrini, Valpolicella	14 / 42
Villadoria Nebbiolo	45
IL Poggione, Montalcino	70
Silvio Grasso, Barolo	78
Prunotto, Barbaresco	100
SPANISH	
Cepas Malbec	13 / 40
Bodegas Muriel Reserva	45
Vina Otano, Rioja	16 / 45

FROM THE BAR

SPECIALTY COCKTAILS

SMOKED OLD FASHION	18
Larceny Bourbon, Black Walnut bitters, brown sugar, Earlgrey tea	
ROSEMARY'S BABY	17
Mezcal Tequila, Chambord, lemon juice, Rhubarb bitters, Honey simple syrup, club soda, Rosemary	

C&W PALOMA	17
Astral Blanco Tequila, Mezcal, Fresh lime juice, Simple syrup, Grapefruit juice, Grapefruit soda	

FRENCH 75	14
Tanqueray Gin, Fresh lemon juice, Simple Syrup, topped with Prosecco	

HIBISCUS MARGARITA	14
Astral Blanco Tequila, Hibiscus syrup, Fresh lime juice, Passion fruit juice	

MEN IN BLACKBERRY	14
Tito's Vodka, Limoncello, Chambord, Lemon juice, simple syrup	

PRETTY IN PINK	14
Peach and Orange blossom Kettel one Vodka, Pama liquor, Malic simple syrup, topped with Club Soda	

PRICKLY PEAR MOJITO	14
Don Q silver Rum, Prickly Pear syrup, lime, mint, sugar cube, topped with club soda	

RUM FATHER	14
Plantation Dark Rum, Cardamon bitters, Brown Sugar Simple Syrup	

BLUE HUGO SPRITZ	14
St. Germain, Fresh Mint, Blueberries and Lime, Club Soda, topped with prosecco	

MARTINIS

POMEGRANATE	15
Tito's Vodka, Pama, Simple Syrup Lime Juice	

CHOCOLATE	15
Tito's Vodka, Chocolate liquor topped with whip cream	

ESPRESSO	15
Tito's Vodka, Shanky's whip carmel liquor	

BIKINI TINI	15
Liquor 43, Coconut Rum, Pineapple juice, toasted coconut flakes	

PORN STAR	15
Absolut Vanilla Vodka, passionfruit juice, simple syrup, lime juice, side of prosecco	

MOCKTAILS

SUMMER BREEZE	8
Pineapple juice, orange juice, Hibiscus syrup	

BLUSHING BRIDE	8
Rose water simple syrup, Strawberry Lemonade, club soda	

PERFECT PASSION PUNCH	8
Passion Fruit juice, Grenadine, Sprite	

CALL ME GINGER	8
Lemon juice, Ginger syrup, Club Soda	

CUCUMBER CRUSH	8
Lime juice, Mint, Cucumbers, Club Soda	

