

A GOOD PLACE TO START

Fried Wagyu Beef Tongue **RW +\$4**
textures of zucchini, pickled and raw rhubarb, adobo sauce, and chili powder \$20

Roasted Maitake Mushrooms **RW +\$4**
pickled hon shimeji mushrooms, burnt onion purée, marinated local melons, shiitake mushroom ginger sauce, and whole grain mustard crème fraîche \$16

Roasted Quail **RW +\$4**
grilled eggplant purée, summer squash, melted leeks, and garlic \$15

Steamed Mussels **RW**
braised seasonal greens and fennel, house cured bacon, chardonnay broth, served with grilled baguette \$15

C-Star Signature Steak Tartare **RW +\$4**
hand chopped to order with capers, shallots, parsley, and quail egg, served with toasted baguette \$20

Charcuterie and Cheese Plate
daily selection of cured meats and domestic cheeses served with whole grain mustard, cornichons, and seasonal fruit mostarda \$40

Selection of Today's Raw Oysters **RW**
tamarind oil, fingerlime, tajín, and cilantro
 half dozen \$24 dozen \$48

Scallop Crudo **RW +\$4**
chickpea pistou, candied walnut, oxtail broth, meyer lemon, and rose petals \$18

RESTAURANT WEEK FIRST COURSE (PICK ONE)

SOMETHING IN THE MIDDLE

Local Corn Bisque **RW**
grilled risotto with shishito pepper and local corn, sweet corn ice cream, chili threads, and dusting of black garlic \$14 (add \$2 for split)

Heirloom Tomato Salad **RW**
grilled panela cheese, tomato-raspberry jam, smoked local strawberries, pickled carrot peppers, poblano salt, and thai basil leaves \$14

"C-Star Caesar" **RW**
crisp gem lettuce, house smoked bacon lardons, shaved parmesan, and house made caesar dressing, with white anchovy garnish \$12

Local Organic Greens **RW**
farmers' market lettuce mix, ricotta salata, toasted hazelnuts, and citrus segments, with honey-balsamic vinaigrette \$11

Heirloom Carrots **RW**
burrata ice cream, marinated cucumber, cilantro chimichurri, hen cracklins, and dusting of binchotan charcoal \$14

ENTRÉE

Duroc Pork Chop **RW**
grilled bone-in 10 oz. chop, farro, lemon - ricotta squash blossoms, and braised cipollini onions \$36

Wild Harpoon Caught Grilled Swordfish **RW**
macadamia nut and ancho chile granada, papalo leaves, and a salad of grilled local stonefruit and swiss chard \$38

Roasted Lamb **RW +\$6**
lamb loin with honey braised lamb shoulder, sautéed artichokes, roasted bell pepper purée, local grapes, and pickled salt & pepper cucumber \$45

Grilled Local Carrots **RW**
carrot purée, black garlic, buckwheat, roasted local squash, and arugula sylvetta (vegetarian) \$24

Pan Roasted Sea Bass **RW**
broccoli risotto, asparagus, burnt radish-parmesan purée, and shaved radish \$36

Spinach Linguine Carbonara **RW**
house cured pancetta, 60°C duck egg, pecorino romano, garlic blossoms, and scallions \$29

RESTAURANT WEEK SECOND COURSE (PICK ONE)

GF Denotes items that are gluten free. Some other menu items can be prepared gluten free upon request. Ask us.

BRING HOME THE BEST. DROP IN ON OUR BUTCHER SHOP FOR THE CITY'S FINEST SELECTION OF HAND-CUT MEATS AND SEASONINGS.

Items are subject to change based on availability. Corkage Fee is \$25 for each 750 mL.

Consuming raw or under cooked shellfish, seafood, meat or eggs may increase your risk of food borne illness.

Before placing your order please inform your server if anyone in your party has a food allergy.

COWBOY STAR

RESTAURANT AND BUTCHER SHOP

COWBOY STAR HAND CUT STEAKS FROM OUR BUTCHER SHOP

served with daily accompaniments of farm fresh vegetables and mashed potatoes

All of our steaks are hand cut in our butcher shop to maximize quality and consistency. We source from independent, family owned, humanely managed ranches in an effort to bring you only the best products.

RESTAURANT WEEK SECOND COURSE CONTINUED

10 oz. Bison New York Strip **RW +\$6**
our offering of 100% grass fed bison is from Durham Ranch in Wyoming \$46

8 oz. Filet Mignon **RW 6 oz.**
our tender filet is "Natural" Angus and aged for 21 days from Lone Pine Ranch in Covelo, CA \$48

12 oz. New York Strip **RW 10 oz.**
aged for 21 days to create a perfect balance of flavor, our strip is "Natural" PRIME Black Angus from Golden West Ranch in Sprague, WA \$42

40 oz. Porterhouse for Two
our double - cut Porterhouse is PRIME "Natural" Monson Ranch Beef and is aged for 21 days \$100

20 oz. T - Bone for One **RW +\$6**
PRIME "Natural" Monson Ranch Beef and is aged for 21 days \$50

14 oz. Ribeye Steak **RW 12 oz.**
remarkably tender and flavorful, our Ribeye is PRIME Natural from Smart Creek Ranch in Drummond, MT, and aged for 21 days \$44

8 oz. Wagyu Skirt Steak **RW +\$6**
our American "kobe style" steak from Snake River Farms is known for its intense marbling \$50

Dry - Aged Ribeye
we dry age our ribeyes for 21 days following our own strict specifications to ensure a hearty flavor profile
Cattleman's Cut 18 oz. Bone-In \$65
Off the Bone 14 oz. \$55

8 oz. Hokkaido Wagyu New York
flown in from Japan, aged for 23 days, and composed with saffron poached honey onion, sauce with our house-cured coppa and black truffle, and sautéed asparagus \$100

12 oz. Miyazaki Filet Chateaubriand

This steak is absolute decadence. Flown in from Japan, our hand cut filet has 24 days of age with Chateaubriand Sauce and served with your choice of two sides. \$200

 All steaks and sauces are Gluten Free.

YOUR CHOICE OF SAUCE \$3

BÉARNAISE

BORDELAISE

CHIMICHURRI

C1 STEAK SAUCE

BRANDY PEPPERCORN

CREAMY HORSERADISH

RAW HORSERADISH

ADDITIONS & SIDES (MAY NOT BE USED AS SUBSTITUTIONS)

Fried Cage - Free Natural Hen Egg \$6 

Crumbled Bleu Cheese \$6

"Oscar" Style \$22 
seasonal crab, asparagus, and topped with béarnaise

Roasted Bone Marrow \$13 

Sautéed Local Corn \$14 
house made chorizo, shishito peppers

Mac & Cheese \$14
smokehouse style, bbq bacon dust

Farmer's Market Spinach \$12
bechamel, almonds

Foraged Mushrooms \$14 
seasonal selection of sautéed wild mushrooms

Brussels Sprouts \$12 
house-cured pancetta

ABOUT OUR TEMPERATURES

RARE

Very red, cool center

MEDIUM RARE

Red, warm center

MEDIUM

Pink center

MEDIUM WELL

Slightly pink center

WELL

Cooked throughout, no pink

We are committed to supporting local and regional farmers, fishers and producers by cooking food that recaptures the simple and pure tastes found in locally grown, natural and organic ingredients.

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