A GOOD PLACE TO START

Fried Wagyu Beef Tongue
salad of cucumbers & roasted peanuts, lime, mint, adobo sauce, and oven dried tomatoes $20

King Crab Risotto
garlic cream sauce, red bell pepper-chili oil sorbet, charred corn, micro cilantro, and pig cracklin $12 (add $2 for split)

Garlic Roasted Quail
fava bean purée, roasted fingerling potatoes, candy cane beets, and chicken jus $15

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

C-Star Signature Steak Tartare
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 marmalade $40

Today’s Raw Oysters
daily selection with classic presentation half dozen $24
dozen $48

"Sea-Star" Platter
daily selection of chilled shellfish and seafood that strictly follows the Monterey Bay Aquarium’s Seafood Watch Sustainability Program $95

ENTRÉE

Seared Scallops
sunchoke and squid ink tortellini, ajo blanco, garden arugula, pickled kohlrabi, and a hazelnut foam $39

Roasted Lamb
rack chop and braised shoulder, asparagus ribbons, baby artichokes, pea purée, and grilled kohlrabi $46

White Sea Bass
olive oil poached, confit tomatoes, summer squash, fennel purée, and panisse $38

Grilled Pork Chop
textures of summer squash, black garlic purée, crispy n'p, ricotta stuffed squash blossoms, and fresh basil $34

Prawn Pasta
lemon & black pepper fettuccine, english peas, grilled prawn, nasturtium extract, and melted leeks $35

*vegetarian preparation available

SOMETHING IN THE MIDDLE

Yellow Corn Soup
preserved lemon corn bread, red bell pepper-chili oil sorbet, charred corn, micro cilantro, and pig cracklin $12

C-Star Caesar
crisp gem lettuce, house smoked bacon lardoons, white anchovy, and shaved parmesan, with house made caesar dressing $12

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

Seasonal Tomatoes
local heirloom tomato wedges, pickled raspberries, seasonal pierce pt. cheese, olive oil gelato, coriander blossoms, and toasted pistachios $16

Heirloom Carrots
burrata ice cream, marinated cucumber, cilantro chimichurri, hen cracklins, and binchotan charcoal dust $14

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 or dietary restrictions.
**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.

10 oz. Bison New York Strip
our offering of 100% grass fed bison is from Durham Ranch in Wyoming $48

8 oz. Filet Mignon
our tender filet is “Natural” Angus and aged for 21 days from Lone Pine Ranch in Covel, CA $49

12 oz. New York Strip
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 $49

40 oz. Porterhouse for Two
our double - cut Porterhouse is PRIME “Natural” Monson Ranch Beef and is aged for 21 days $110

18 oz. T – Bone
PRIME “Natural” Monson Ranch Beef and is aged for 21 days $50

14 oz. Ribeye Steak
remarkably tender and flavorful, our Ribeye is PRIME Natural from Smart Creek Ranch in Drummond, MT, and aged for 21 days $47

8 oz. Wagyu Skirt Steak
our American “kobe style” steak from Snake River Farms is known for its intense marbling $50

Dry - Aged Ribeye
we dry age our Double R Ranch ribeyes for 35 days following our own strict specifications to ensure a hearty flavor profile. Cattleman’s Cut 16 oz. Bone-in $65
Off the Bone 14 oz. $56

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

**Your Choice of Sauce $3**

<table>
<thead>
<tr>
<th>BÉARNAISE</th>
<th>BORDELAISE</th>
<th>CHIMICHURRI</th>
<th>C1 STEAK SAUCE</th>
<th>BRANDY PEPPERCORN</th>
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<tr>
<td>CREAMY HORSERADISH</td>
<td>RAW HORSERADISH</td>
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**Additions & Sides**

- Fried Cage - Free Natural Hen Egg $6
- Crumbled Bleu Cheese $6
- “Oscar” Style $22
- Roasted Bone Marrow $13
- Alaskan King Crab $18

**Sautéed Summer Corn** $12
“Mexican street style”
- epazote, lime mayo, cotija cheese

**Farmer’s Market Spinach** $12
- sautéed spinach, garlic chips

**Foraged Mushrooms** $14
- seasonal selection of sautéed wild mushrooms

**Mac & Cheese** $14
- smoked garlic, bourbon shallots, bacon lardoons

**Brussels Sprouts** $12
- house cured pancetta

**About Our Temperatures**

<table>
<thead>
<tr>
<th>RARE</th>
<th>MEDIUM RARE</th>
<th>MEDIUM</th>
<th>MEDIUM WELL</th>
<th>WELL</th>
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<tbody>
<tr>
<td>Very red, cool center</td>
<td>Red, warm center</td>
<td>Pink center</td>
<td>Slightly pink center</td>
<td>Cooked throughout, no pink</td>
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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.

**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. Sharing a steak? Ask us to prepare an extra serving of today’s accompaniments. $5.

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