

RAW BAR

- SPICY AHI TUNA*** 19
chili water, sesame, yuzu guacamole, scallion, seasoned crispy wontons
- JUMBO SHRIMP COCKTAIL** ^{GF} 22
sweet chili aioli, house cocktail sauce with horseradish
- FRESH-SHUCKED OYSTERS OF THE DAY*** ^{GF} 22
mimosa mignonette, house cocktail sauce, tabasco

STARTERS

- CRISPY BRUSSELS SPROUTS** ^{VG GF} 13
sweet chili, peanut, scallion
- GRILLED CHICKEN WINGS** ^{GF} 16
habanero rubbed, blue cheese dressing, pickled vegetables
- CALIFORNIA DEVEILED EGGS** 14
avocado, crispy prosciutto, chow chow, tomato, radish
- OVEN FIRED BREAD** 8
rosemary, kosher salt, extra virgin olive oil, butter, house marinated olives

SOUPS & SALADS

- SOUP OF THE DAY**
bowl 9 | cup 6
- CKB SALAD** ^{VG} 9
cucumber, tomato, red onion, cheddar-jack, white balsamic vinaigrette
- LITTLE GEM CAESAR SALAD** 9
baby romaine, romaine hearts, parmesan crumbles, parmigiano reggiano, garlic croutons



BIG SALADS



- SONOMA CHICKEN** 19
grilled chicken, avocado, corn, almond, date, bacon, tomato, danish blue cheese, green goddess dressing
- PETITE FILET MIGNON & HEIRLOOM TOMATO*** ^{GF} 26
grilled medium, french feta, pickled peppers, fennel, arugula, red wine vinaigrette
- SEAFOOD COBB** 26
jumbo shrimp, lump crab, bay scallops, avocado, egg, tomato, bacon, danish blue cheese, ditalini pasta, buttermilk lemon basil dressing

PROTEIN BOWLS

- ROASTED VEGETABLE** ^{VG GF} 19
cauliflower, carrot, asparagus, zucchini, pickled shallot, lemon aioli, salsa verde, short grain rice
- SOUTHWEST CHICKEN** ^{GF} 18
blackened chicken, baby romaine, avocado, corn, tomato, black beans, pico de gallo, cheddar-jack, ranchero sauce, avocado cream, short grain rice
- SPICY AHI TUNA POKE*** 24
edamame, pickled carrot-red pepper-cauliflower, avocado, scallion, short grain rice

SANDWICHES

served with fries, slaw or small salad

- NEW ENGLAND LOBSTER & SHRIMP ROLL** 22
poached maine lobster, herb boiled shrimp, celery, lemon aioli, lettuce, traditional new england roll
- SPICY BUTTERMILK FRIED CHICKEN** 17
pickle, slaw, ranch dressing, split-top bun
- NEW YORK STRIP FRENCH DIP*** 24
medium rare, provolone, caramelized onion, au jus, baguette
- CATALINA BURGER*** 17
half pound steakhouse blend, aged cheddar, lettuce, tomato, onion, pickle, mustard, mayo, split-top bun
- CLASSIC CHICKEN SALAD** 16
oven roasted chicken breast, diced honeycrisp apple, tomato, lettuce, texas-cut multigrain

HOUSE SPECIALITIES



- HEAVY-AGED STEAK FRITES*** ^{GF} 29
long island strip steak, peppadew chimichurri, bistro fries
- BRAISED SHORT RIB** ^{GF} 34
cabernet reduction, french whipped potatoes, roasted carrot
- BARREL-CUT FILET MIGNON*** ^{GF} 49
8 oz. linz heritage reserve angus, herb butter, peppercorn cabernet demi, french whipped potatoes
- 40 DAY WET AGED RIBEYE*** ^{GF} 55
14 oz. boneless, herb butter, roasted wild mushrooms
- FISH OF THE DAY** ^{GF} mkt
roasted cauliflower, brown butter aioli, toasted almond, salsa verde
- CAROLINA SUNBURST FARMS TROUT** 28
butter bean succotash
- JUMBO DAY BOAT SCALLOPS, SHRIMP & ANSON MILLS GRITS*** 32
red & green pepper creole sauce
- BUTTERMILK FRIED BELL & EVANS HALF CHICKEN** 24
fries, slaw, side of ranchero sauce

HOUSE MADE PASTA

gluten free pasta available upon request

- TAGLIATELLE*** 26
scallops, lump crab, shrimp, white wine, butter, chili flake, fresh herbs
- RIGATONI** 19
vodka sauce, whipped ricotta, prosciutto, basil
- PAPPARDELLE** 22
short rib ragu, roasted tomato, fresh herbs



all of our fish and seafood is 100% sustainable, delivered daily, and butchered by our chefs.



local is important. here are a few examples of our commitment: sunburst farms, harmony ridge farms, and boy & girl farms



meats by linz from chicago breeds, butchers, & heavy - ages all of our meat.

SIDES

- CRISPY BRUSSELS SPROUTS** ^{VG} 10
- BUTTER BEAN SUCCOTASH** 9
- FRENCH WHIPPED POTATOES** ^{VG GF} 8
- ROASTED CAULIFLOWER** ^{VG GF} 10
- ROASTED CARROTS** ^{VG GF} 10
- FRENCH FRIES** 7