

## Breakfast


<b>Traditional Two Egg Breakfast</b> <i>Cage-Free Eggs Any Style with choice of; Bacon, Sausage or Black Forest Ham Served with Roasted Yukon Gold Potatoes &amp; choice of Toast</i>	15
<b>Castroville Omelet</b> <i>Grilled Artichoke Heart, Baby Spinach, Rock Shrimp, White Cheddar, Served with Roasted Yukon Gold Potatoes &amp; choice of Toast</i>	18
<b>Breakfast Burrito</b> <i>Two Cage Free Eggs, Choice of Meat: Chorizo Bilbao, Bacon, or Sausage, Roasted Yukon Gold Potatoes, Pepper Jack Cheese, Salsa Roja</i>	15
<b>Breakfast Sandwich</b> <i>Two Cage-Free Eggs, Black Forest Ham or Bacon, Sourdough, White Cheddar Cheese, Salsa Roja, Served with Roasted Yukon Gold Potatoes</i>	15
<b>Eggs Benedict</b> <i>Two Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Served with Roasted Yukon Gold Potatoes</i>	17
<b>Buttermilk Pancakes</b> <i>Three Pancakes Topped with Seasonal Berries, Chantilly Cream &amp; Maple Syrup</i>	15
<b>Belgian Waffle</b> <i>Seasonal Berries, Chantilly Cream &amp; Maple Syrup</i>	15
<b>Hot Irish Oatmeal</b> <i>Served with Brown Sugar, Cream &amp; Dried Fruit Medley</i>	13
<b>Healthy Start</b> <i>Seasonal Berries, Wild Flower Honey, Organic Granola &amp; Low Fat Greek Yogurt</i>	15
<b>Bagel &amp; Lox</b> <i>Smoked Salmon, Sliced Tomatoes, Capers, Red Onions &amp; Cream Cheese</i>	17

Substitutions: Berries \$4.00, Sliced Fruit, Tomato, Spinach or Avocado- \$3.00

### ACCOMPANIMENTS

Choice of; English Muffin, White, Wheat, Rye, Sourdough or Gluten Free Toast	5
One Egg, any style/ Two Eggs, any style	5/8
Roasted Breakfast Potatoes	5
Black Forest Ham, Canadian Bacon or Apple-Wood Smoked Bacon	6
Chorizo Bilbao (1 piece grilled)	6
Chicken-Apple Sausage (3 pieces)	6
Yogurt	6
Fresh Bakery Basket (Croissant, Assorted Danishes)	10
Fresh Seasonal Berries	10
Fresh Seasonal Melon	10
Bagel with Cream Cheese	6

### BEVERAGES

 Coffee, Decaffeinated Coffee, Selection of Dammann Teas or Hot Chocolate	5
Cappuccino/ Double Cappuccino	5/6
Espresso/ Double Espresso	5/6
Café Latte	6
Café Mocha	6
Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice	5
Tomato Juice and V-8 Juice	5
Strawberry & Banana Smoothie	7

The **C** is proud to support local farms, organically-grown ingredients and sustainability

# Dinner

## APPETIZERS

	<u>½ Dz</u>	<u>1 Dz</u>
Chilled Oysters- <i>Ginger~Cider Mignonette</i>	24	44
Prawn Cocktail- <i>Horseradish, Cured Lemon, Frisée</i>		14
Ceviche- <i>Charred Octopus, Scallops, Sea Bass, Avocado</i>		16
New England Clam Chowder <i>Littleneck Clams, Applewood Smoked Bacon</i>		15
Monterey Bay Calamari <i>Blue Lake Beans, Lemon, Shaved Parmesan, Chipotle Aioli</i>		16
Caesar <i>Hearts of Romaine, Parmigiano Reggiano, White Anchovy, Garlic Croutons</i>		14
Gem Lettuce «Wedge» Salad <i>Schoch Farms Jack, Pancetta, Cherry Tomato, Lemon Herb Vinaigrette, Cured Black Olive, Torn Brioche Crouton</i>		14
Dungeness Crab Cakes <i>Pan Seared, Fennel-Jicama Slaw, Red Pepper Remoulade</i>		24

## ENTRÉES

White Corn Ravioli <i>Wild Mushrooms, Cherry Tomato, Bloomsdale Spinach, Parsley-Brown Butter</i>		32
Prawns & Dungeness Crab Pappardelle <i>Oven Roasted Tomato, Capers, Lobster Crème Fraîche, Fine Herbs, Preserved Lemon</i>		42
Washington State Arctic Char <i>Cauliflower Gratin, Bloomsdale Spinach, Wild Mushroom, Mussel-Saffron Broth</i>		38
Mary's Free Range Chicken <i>Wild Mushroom Risotto, Carnaroli Rice, Parmigiano Reggiano, Grilled Kale, Natural Jus</i>		36
Sonoma Duck Breast <i>Alder Smoked, Brussels Sprouts, Bacon, Caramelized Apricot, Natural Jus</i>		48
Pacific Swordfish <i>Grilled Asparagus, Fingerling Potato Lyonnaise, White Wine Caper Sauce</i>		42

### ~Prime Steaks~

Served with Blue Lake Beans & Potato Gratin

14oz Ribeye- <i>Bordelaise Sauce</i>	48
12oz New York- <i>Bordelaise Sauce</i>	52
8oz Filet Mignon- <i>Béarnaise Sauce</i>	62

## Sides- 12

Brussels Sprouts, Broccoli Rabe, Haricot Vert, Sautéed Spinach,  
Yukon Potato Gratin, Fingerling Potato Lyonnais, Garlic Herb Fries, Potato Purée

Executive Chef- Matt Bolton  
Restaurant General Manager- Katie Hoenes