






DINNER

STARTERS

SOUP DU JOUR 5 | 7


  GAZPACHO | 11  
Classic Spanish chilled soup, served with crostini

PAN-SEARED CRAB CAKES | 14  
Served with Old Bay aioli and grilled lemon

 PAN-SEARED SCALLOPS | 14  
Served with avocado purée, mango pico de gallo and a spicy tomato aioli


BUTTERMILK FRIED CALAMARI | 14  
Served with jalapeño remoulade, tartar sauce and grilled lemon

SESAME ENCRUSTED TUNA | 14  
Served with seaweed salad, sweet soy, wasabi aioli and crispy wonton strips

 GARLIC SHRIMP | 13  
Sizzling sautéed shrimp served with basil, chili flakes, grilled lemon and pressed crostini


BRAISED MEATBALLS | 12



Served with house-made pomodoro sauce, fresh mozzarella, fresh basil and pressed crostini

CRISPY BBQ PORK BELLY | 12   
Served on a bed of cheddar cheese grits, topped with onion straws

CRISPY CHICKEN KARAAGE | 10  
Chicken thigh dusted in potato starch and fried, served with a watercress lemon vinaigrette salad



ARANCINI | 12  
Fried Italian rice balls, stuffed with pancetta, peas and mozzarella, served with a Calabria chili aioli

FRIED ARTICHOKE | 10   
Served with herb whipped ricotta cheese, tomatoes with basil, olive oil and garlic

BRUSSELS SPROUTS & CAULIFLOWER | 9    
Pan-roasted Brussels sprouts and cauliflower, served with house-made Romesco sauce

GREENS

CCO HOUSE SALAD 5 | 9  
Mixed greens, grape tomatoes, pine nuts and shaved parmigiano-reggiano, served with a basil vinaigrette

  WEDGE SALAD | 8  
Iceberg lettuce, crispy pancetta, grape tomatoes, blue cheese crumbles and creamy blue cheese dressing

CLASSIC CAESAR 5 | 9  
Crisp romaine, house-made parmesan croutons and shaved parmesan cheese with a creamy Caesar dressing

BURRATA CAPRESE | 12  
Cream filled mozzarella, tomato jam and prosciutto di parma with pistachio dust

Add Chicken +6 | Shrimp +7 | Salmon +9 | Crab Cake +8

 | Gluten Free

 | Vegetarian

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.*

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## ENTRÉES

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*Served with side house salad or soup du jour*


### CHICKEN PICATTA | 20

Breaded chicken simmered in lemon, caper and mushroom sauce, served over angel hair pasta

### ROASTED HALF CHICKEN | 24

Served with truffle butter, thyme chicken jus, baby carrots and white truffle mac and cheese

### CCO BURGER | 15

Topped with cheddar cheese, leaf lettuce, tomato, caramelized onion, smoked bacon and garlic aioli, served on a brioche bun |  upon request

### PORK CHOP MOFONGO | 28

Mojo brined pork chop served with mofongo, yellow pepper citrus mojo sauce, roasted garlic oil and sweet plantains

### OSSO BUCO | 32

Braised veal shank over roasted garlic mashed potatoes with a rich tomato veal sauce, served with sautéed broccolini, topped with gremolata

### BALSAMIC MUSHROOM FETTUCCINE | 20

Meatballs, fresh basil and shaved parmesan cheese, served in a balsamic mushroom cream sauce

### CEDAR PLANK SALMON | 28

Topped with a Greek tomato relish, served with lemon risotto, grilled asparagus and tzatziki sauce

### FRESH CATCH | 34

Chef's choice of fresh fish, served with shiitake dashi risotto, miso glaze and broccolini

### SPINACH & RICOTTA RAVIOLI | 24

Served in a roasted red pepper cream sauce, topped with toasted pine nuts, sautéed garlic spinach and oven-roasted tomatoes

### PASTA NEW ORLEANS | 18

Andouille sausage, green onions, fresh basil and oven roasted tomatoes in a Cajun cream sauce

*Add Chicken +6 | Shrimp +7 | Scallops +10*

 upon request

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## STEAKS & CHOPS

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16oz KANSAS CITY NY STRIP 66 | 6oz FILET 32 | 8oz FILET 42

PORK CHOP 28 | 21-DAY DRY AGED 20oz RIBEYE 60

*Add Hollandaise Sauce | Truffle Butter | Demi-Glace | Gorgonzola Crust*

*Make it an Oscar with crab meat, asparagus and hollandaise sauce +12*

*Add Grilled Shrimp or Scallops +12*

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## SIDES

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ROASTED GARLIC MASHED POTATOES | BAKED POTATO

SAUTÉED ASPARAGUS | SAUTÉED BABY CARROTS | BRUSSELS SPROUTS WITH PANCETTA

TRUFFLE PARMESAN FRIES | TRUFFLE MAC & CHEESE

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