










DINNER

STARTERS

- SHE-CRAB SOUP | 14
Garnished with lump crab and chives, served with a sherry wine reduction
-  PORK BELLY BURNT ENDS | 16
Corn arepas with spicy BBQ sauce, pico de gallo and sour cream
- FIVE-SPICE TUNA TATAKI | 18
Served with seaweed salad, five-spice soy glaze and topped with spicy pickled cucumbers
- BRAISED MEATBALLS | 12
Served with pomodoro sauce, fresh mozzarella, fresh basil and pressed crostini
- CRISPY FRIED CALAMARI | 14 
Smoked pomodoro sauce, pistachio pesto and grilled artichoke
- BUTTERMILK FRIED GATOR | 14
Served with remoulade sauce
- PAN-SEARED CRAB CAKES | 16
Served with creamed leeks and pickled shallots
- PAN-SEARED SCALLOPS | 16 
Served with crispy pancetta rosa sauce
- PARMESAN TRUFFLE ARANCINI | 12 
Served with pomodoro sauce
- PAN-ROASTED BRUSSELS SPROUTS & CAULIFLOWER | 16  
Pan-roasted Brussels sprouts and cauliflower, served with romesco sauce

GREENS

-   CCO HOUSE SALAD 5 | 8
Mixed greens, grape tomatoes, pine nuts and shaved Parmigiano-Reggiano, served with a basil vinaigrette
-   WEDGE SALAD | 10
Iceberg lettuce, crispy pancetta, grape tomatoes, blue cheese crumbles and creamy blue cheese dressing
- CLASSIC CAESAR 5 | 8 
Crisp romaine and house-made parmesan croutons with a creamy Caesar dressing
- BURRATA CAPRESE | 14  
Fresh mozzarella, multi-color tomatoes, fresh basil, olive oil and balsamic reduction

Add Chicken +8 | Shrimp +10 | Salmon +12 | Crab Cakes +12

 | 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.


ENTRÉES

Served with side house salad or soup du jour


CHICKEN PICCATA | 28
Mushroom caper lemon butter sauce
with sautéed ricotta gnocchi and sautéed asparagus


CCO BURGER | 14
Topped with cheddar cheese, leaf lettuce, tomato,
caramelized onion, smoked bacon and garlic aioli,
served on a brioche bun |  upon request


 SMOKED BOURBON SALMON | 32
Cedar planked salmon, topped with bourbon butter,
corn potato purée and sautéed broccolini

 PORK CHOP | 36
Creamy polenta cake, braised leeks,
marsala-glazed mushroom and pancetta

SPAGHETTI AND MEATBALLS | 26
Pork and beef braised meatballs,
topped with basil and burrata cheese

TUSCAN GNOCCHI | 22 
Sautéed spinach, multi-color cherry tomatoes,
basil, black garlic butter and parmesan cheese
Add Chicken +8 | Shrimp +10 | Scallops +12

BIRRIA STYLE SHORT RIB | 36 
Served with chorizo risotto,
topped with pico de gallo and cotija cheese

FRESH CATCH | 40 
Chef's choice of fresh fish of the day, served with
cioppino-style sauce and seafood risotto

FETTUCCHINE SAMBUCA | 24
Sautéed red onions, grape tomatoes, prosciutto and basil,
finished with sambuca butter sauce

Add Chicken +8 | Shrimp +10 | Scallops +12

STEAKS & CHOPS

6oz FILET 38 | 8oz FILET 46
8oz PORK CHOP 36 | 22oz DELMONICO 58

*Add Hollandaise Sauce | Black Garlic Butter | Demi-Glace | Gorgonzola Crust
Make it an Oscar with crab meat, asparagus and hollandaise sauce +14
Add Grilled Shrimp or Scallops +14*

SIDES

BAKED POTATO | TRUFFLE PARMESAN FRIES
ROASTED GARLIC MASHED POTATOES | SAUTÉED ASPARAGUS
SAUTÉED BROCCOLI | SAUTÉED BABY CARROTS
BRUSSELS SPROUTS WITH PANCETTA

 | 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.