

raw bar

East Coast Oysters (6) champagne mignonette \$19

Gulf Shrimp Cocktail (6) cocktail sauce, champagne mignonette \$21

Prime Seafood Platter oysters, clams, crab leg, shrimp, mussels, lobster, cocktail sauce, champagne mignonette regular \$70 grand \$105

Tsar Nicoulai Caviar sweet corn blini, crème fraîche \$100

starters

Onion Soup Gratin caramelized onion, bone broth, crouton, gruyère \$15

Ahi Tuna Tartare extra virgin olive oil, shallot, caper, lavash crisp \$23

salads

DC Bibb Salad tomato, cucumber, crouton, healdsburg ranch \$13

Steakhouse Wedge iceberg, blue cheese dressing, bacon, crisp fried onion \$16

Little Gem Caesar Salad sourdough crouton, parmigiano-reggiano, broken vinaigrette \$17

salad add on: grilled tuna, salmon, chicken or steak \$9 each

Salad Niçoise romaine, imported tuna in olive oil, green bean, hard boiled egg, potato, grilled pepper, niçoise olive, red wine vinaigrette \$28

Capitol Hill Salad mixed greens, grilled chicken, green bean, tomato, cucumber, asparagus, lentil, chickpea, quinoa, lemon vinaigrette \$27

sandwiches

Grilled Chicken Club lettuce, tomato, bacon, avocado, mayo, crisp cp fries \$21

Steakhouse Burger lettuce, tomato, onion, cheddar, special sauce, crisp cp fries \$24

Grilled Filet on Toast grilled baguette, caramelized onion, mushroom, sauce diane \$23

2-course prix fixe \$29

choice of

East Coast Oysters (4)

DC Bibb Salad

Little Gem Caesar Salad

Steakhouse Burger

Spring Vegetable Risotto

Grilled Steak Salad

sliced ny strip, chicory, artichoke, poached egg, red wine vinaigrette

entrées

Steak Tartare crisp cp fries \$32

Steak Frites filet mignon, au poivre sauce, crisp cp fries \$36

Chicken Paillard simply grilled chicken breast, composed spring salad, roasted lemon jus \$26

Spring Vegetable Risotto mushrooms, peas, asparagus \$23

48-Hour Braised Bone-On Short Rib yukon gold potato purée \$28



CHARLIE PALMER
STEAK

WASHINGTON, DC

STEAKS

Prime Dry Aged Porterhouse for 2
30-day \$54 per person

Bone-On Ribeye (24oz) \$69

New York Strip \$54

Center Cut Filet Mignon \$48

Wagyu A5 Miyazaki Striploin (6oz) \$125

sauces (choose one, \$3 each additional)
cp steak sauce, béarnaise, red wine,
creamy horseradish, chimichurri, au poivre

add on

Seared Hudson Valley Foie Gras \$28

Broiled Lobster Tail \$25

Blue Crab Oscar \$16

Blue Cheese \$6

FISH & SEAFOOD

Big Glory Bay King Salmon \$36

Pan Seared Atlantic Halibut \$44

Grilled Stuffed Lobster (1.5lb) \$48

Grilled Ahi Tuna Steak \$46

sides \$12

Broccoli steamed with serrano chile

Asparagus charred

Spinach creamed or sautéed

Caramelized Onions

Onion Rings

Mac and Cheese

mac and cheese add on: lobster \$10, crab \$8

potatoes \$12

Crisp CP Fries

Yukon Gold Potato Purée

Baked Idaho Potato butter, sour cream

Twice Baked Truffle and Bacon Potato \$14