



WHITE OAK ROOM



CCD GARDEN SALADS



FRISÉE SALAD 15 GF V

Pear, Roasted Squash, Red Onion, Pomegranate
Ricotta Salata, Pecan Crumble
Pear Apple Cider Vinaigrette

RED AND YELLOW ENDIVE SALAD 15

Apple Chips, Bacon, Gorgonzola, Chives
Pickled Red Onion, Puffed Farro

BABY BRUSSEL SPROUTS, KALE SALAD 15 GF

Crisp Pancetta, Honey Goat Cheese
Root Vegetable Chips

APPETIZERS



JERUSALEM ARTICHOKE SOUP 13 V

Pastrami Cured Salmon, Goat Cheese, Chervil

FOIE GRAS TORCHON 19

Pear Agrodolce, Brioche, Mâche, Truffle Balsamic
Hawaiian Black Sea Salt

PORTUGUESE OCTOPUS CARPACCIO 18

Bagna Càuda, Pine Nuts, Fried Capers, Tomato Confit
Breadcrumbs, Olives, Afilia Cress

GRAND SEAFOOD TOWER 105

½ Fresh 1 1/4 lb Maine Lobster, 2 Oysters, 2 Littleneck Clams
4 oz. Alaskan Imperial King Crab Leg, 2 U-6 Tiger Shrimps
2 oz. Ahi Tuna Tartare, Mignonette, Cocktail Sauce
Dijonnaise, Horseradish

SMALL/SHARED PLATES



**CRISPY BRUSSEL SPROUTS 11 V **

Honey Truffle Drizzle

**BLISTERED SHISHITO PEPPERS 11 V **

Sprinkled with Sea Salt

OYSTERS ROCKEFELLER 13

Wilted Spinach, Parmesan, Lemon

ARTICHOKE AND SPINACH DIP 13

Artichoke Hearts, Wilted Spinach, Cream Cheese
Sour Cream, Mozzarella, Pita Chips

BBQ PULLED PORK 13 GF

Creamy Polenta, Collard Greens, Corn Black Bean Relish
Crisp Oyster Mushrooms

RAW BAR

SHRIMP COCKTAIL 17

CCD Cocktail Sauce, Lemon

LOBSTER COCKTAIL 20

CCD Cocktail Sauce, Lemon

**CLAMS AND OYSTER ON THE
HALF SHELL* 3PP**

Little Neck Clams or Blue Point Oyster
Served with Mignonette Sauce
Cocktail Sauce, Horseradish



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ENTRÉES



PAN SEARED BRANZINO* 36 GF
Baby Turnips, Pee Wee Potatoes, Thumbelina Carrots
Pearl Onions, Cauliflower Rice
Saffron Cream

PAN SEARED U-10 DRY SEA SCALLOPS* 46
Cauliflower Purée, Haricot Verts, Grenobloise
Tomato, Lemon Segments, Pine Nuts, Olives
Capers, Croutons, Flowers

DUCK LEG CONFIT 33 GF
Duck Fat Roasted Pee Wee Potatoes, Calvados
Caramelized Apples, Spigarello, Frisée, Duck Jus

BRAISED BEEF SHORT RIBS 36
Celery Root Purée, Thumbelina Carrots, Pearl Onion
Asparagus Tips, Crispy Onions, Beef Jus

RED BEETS RISOTTO 14/28 GF
Pancetta Lardons, Wild Mushrooms, Orange Segments
Goat Cheese Cream, Baby Watercress

POACHED HAKE 35 GF
Florentino, Leek Fondue, Bacon Lardons
Brussel Sprouts Leaves, Pil-Pil Sauce

HOUSE MADE SQUID INK FETTUCCINE 28
Calamari, Grilled Octopus, Shrimp, Mussels
Salmon Roe, Saffron Mussel Cream, Chive Oil
Squid Ink

ELK CHOP 38 GF
Garlic Mashed Potatoes, Romanesco
Baby White Turnips, Delicata Squash
Lingonberry Red Wine Reduction

VEGAN CASSOULET 21 VE
Flageolets, Cranberry Beans, Northern Beans
Butter Beans, Tomato and Garlic Confit, Onion Leek
Carrots, Grilled Sourdough Bread

PORTERHOUSE FOR TWO* 95
Mashed Potatoes, Creamed Spinach, Mushrooms
Horseradish Sour Cream, Peter Luger

FROM THE GRILL



CHOICE	
Prime Filet Mignon 8 oz.*	GF 46
Prime NY Strip 12 oz.*	43
Organic Scottish Salmon*	30
Wild Striped Bass	33
Grilled U-8 Shrimp	29
Grilled Cauliflower Steak	18
Lemon and Herb Brick	
Half Chicken	28

SIDES
Baked Potato
Baked Sweet Potato
Fries/Truffle Fries
Creamed Spinach
Broccoli
Mashed Potato
Asparagus
Mushrooms
Sautéed Spinach

SAUCES
Beef Jus
Lemon Beurre Blanc
Peter Luger
Soy Ginger
Bearnaise
Au Poivre
Red Chimichurri

CCD Favorites

*Thoroughly cooking meat, poultry, seafood, shellfish and eggs reduce the risk of food borne illness.
If you have any allergies please inform your server.