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## RAW BAR\*

EAST COAST OYSTERS (6)	19	LITTLENECK CLAMS (8)	17
SHRIMP (4)	21	LOBSTER (1/2)	22
ALASKAN KING CRAB (1/3lb) MP			

## SHELLFISH PLATTER\*

OYSTERS, CLAMS, SHRIMP, 38 PP  
LOBSTER, ALASKAN KING CRAB  
cocktail sauce, remoulade

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## SALADS

CAESAR baby romaine, escabeche of sardine, focaccia crouton	16
RYAN'S CHOPPED SALAD bacon lardon, maytag blue, red wine vinaigrette	13
CP BIBB nueske's bacon, endive, crispy shallots, upper ranch	13
BABY ROOT VEGETABLE SALAD candied walnuts, baby kale, apple cider vinaigrette	13
PICKLED BEET + GOAT CHEESE popped quinoa, pine nuts, pomegranate vinaigrette	14

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## STARTERS

FRENCH ONION SOUP caramelized onion, gruyere cheese, baguette	14
TUNA TARTARE citrus ponzu, pickled ginger, sesame crisps*	19
BURRATA + PROSCIUTTO DI PARMA cape gooseberries, kale pesto, aged balsamic	18
ALASKAN KING CRAB + CELERY ROOT PANNA COTTA PANACHE horseradish, apple, celery seed cracker*	30
LITTLENECK CLAMS CASINO applewood smoked bacon, garlic butter, charred lemon*	19
CHARRED SPANISH OCTOPUS chorizo, white bean, smoked chili vinaigrette	28
TAGLIATELLE braised short rib, celery root, wild mushroom ragout	25
MEZZE RIGATONI house made berkshire sausage, parmesan reggiano, micro arugula	24

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## HOUSE MADE CHARCUTERIE



CHOICE OF 3 | 32 - CHOICE OF 5 | 42



seasonal compote, mostarda, grilled baguette	FOIE GRAS MOUSSE
COUNTRY PORK PÂTÉ	DOUBLE R RANCH BEEF TARTARE *
PROSCIUTTO DI PARMA	SMOKED DUCK RILLETTES

THE CHARLIE PALMER STEAK PHILOSOPHY We are rooted in the pursuit of the best ingredients and a straightforward approach in the kitchen, striving to find and support as many small, artisan and local producers as possible. With flavor and quality of paramount importance, great produce, poultry, fish, and of course, steaks, are delivered every day from those sources to your table.

## CP FEATURED CUTS\*

### JAPANESE KOBE BEEF

 A5 KOBE STRIP LOIN Miyazaki Prefecture, Japan  
 ultimate marbling with a remarkable flavor profile and incredible juiciness

162  **AMERICAN KOBE STYLE STEAKS**  
 RIBEYE, WAGYU, 10oz Snake River Farms, Boise, Idaho 92  
 center cut boneless ribeye extremely rich taste / prime plus

## STEAKS + CHOPS\*

<b>CLASSICS</b>	FILET MIGNON	49
	NY STRIP	48
<b>DRY-AGED 30 DAYS</b>	BONE-ON NY STRIP	56
	BONE-ON RIBEYE	59
	PORTERHOUSE FOR 2	109
<b>SAUCES</b> choose one	RED WINE	
	SHALLOT	
	BÉARNAISE	
	CP HOUSE SAUCE	
	GREEN PEPPERCORN	
	HORSERADISH CREAM	
	DIJON MUSTARD	

<b>BLUE</b> VERY RED, COLD CENTER
<b>RARE</b> RED, COOL CENTER
<b>MEDIUM RARE</b> RED, WARM CENTER
<b>MEDIUM</b> PINK, HOT CENTER
<b>MEDIUM WELL</b> DULL PINK, HOT CENTER

## MAINS

SURF + TURF ritz cracker + onion stuffed lobster tail, 8oz petite filet*	56
SALMON beluga lentils, roasted pickled beets, horseradish beurre blanc*	36
STRIPED BASS roasted baby fennel, celery root, parsley and garlic sauce	40
PORK DUO tenderloin + pork belly   whole grain mustard spaetzle, pearl onion agrodolce, heirloom brussels sprouts*	38
LAMB SHANK parsnip, pistachio granola, lollipop kale*	42
CHICKEN COQ AU VIN bacon lardon, roasted pearl onion, maitake mushroom	39

## SIDES

BRUSSELS + BACON	12	SAUTÉED MUSHROOMS	11	MASHED POTATO	12
CP HASHBROWNS	11	BUTTERNUT SQUASH GRATIN	12	CREAMED SPINACH	12
TRUFFLE BAKED POTATO	14	CP FRIES	9		

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# BAR



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**NICE TO MEAT YOU, *Archer.***

## **COCKTAILS**

MIDTOWN MANHATTAN	rye, aperol, bitters, grapefruit peel	15
ARCHER PALMER	black tea infused gin, lemon, simple syrup	15
BITTERSWEET SYMPHONY	chocolate campari, lillet rouge, botanist gin	15
PINEAPPLE PUNCH	plantation pineapple rum, pineapple juice, lime, cinnamon	15
MAD CACTUS	mezcal, lime, chipotle syrup	15
BRAZILIAN WINTER	cachaça, watermelon, lemon, sage	15
PRINCESS CHARMING	vodka, prickly pear, club soda topper	15

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## **BEER**

LAGUNITAS IPA	9	AMSTEL LIGHT	7
ALLAGASH WHITE	9	BUD LIGHT	7
STELLA ARTOIS	8	WARSTEINER	8
GUINNESS	8		

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# BAR



NICE TO MEAT YOU, *Archer.*

## WINES BY THE GLASS

### SPARKLING

AUREOLE CUVÉE iron horse, california 2010	19
PROSECCO ruffino, italy NV	14
CHAMPAGNE perrier jouet, eprenay, france NV	26
ROSÉ CHAMPAGNE laurent perrier, tours-sur-marne, france, NV	32

### WHITE

FUMÉ BLANC grgich hills estate, napa valley 2014	12
SAUVIGNON BLANC craggy range, martinborough, new zealand 2015	16
CHARDONNAY landmark, sonoma county, overlook, california 2014	15
CHENIN BLANC francois chidaine, clos du breuil, loire, france 2014	15
CHABLIS louis moreau, chablis, france, 2014	18
DRY RIESLING dr. konstantin, finger lakes, new york 2014	12

### RED

PINOT NOIR meiom, california 2015	17
RIOJA seniorio de barriobero, crizana, spain 2013	15
ZINFANDEL, artein, mendocino county, california 2013	16
CHIANTI CLASSICO, querciabella, tuscan, italy 2013	20
CABERNET SAUVIGNON boomtown, washington 2013	15
CABERNET SAUVIGNON kith & kin, napa valley, california 2014	23
CABERNET SAUVIGNON silver oak, napa valley, california 2011	65

# BREAKFAST



**NICE TO MEAT YOU, Archer.**

BREAD + PASTRY BASKET croissant, pain au chocolat, scone, bran muffin	12
YOGURT PARFAIT granola, greek yogurt, fresh berries	9
STEEL CUT IRISH OATS brown sugar, dried fruit	12
EGGS BENEDICT slow poached hen eggs, prosciutto di parma, hollandaise	18
TWO EGGS YOUR WAY hash browns, bacon, choice of toast	16
STEAK + EGGS sirloin, caramelized onion hash brown	22
TRUFFLED FRENCH OMELET robiola cheese, wild mushroom, toast + fresh truffles 18	22
EGG WHITE OMELET nueske's bacon, braised leeks, goat cheese	18
CP-BEC bacon, egg, cheese, brioche	16
FRENCH TOAST brioche, ny state maple syrup, powdered sugar	18
BAGEL + LOX house smoked salmon, chive cream cheese, pickled red onion + caviar supplement 28	18

## SIDES

FRUIT SALAD	9	HASH BROWN	9
BACON	12	ROASTED TOMATO	8
SAUSAGE	11	TOAST	4

## COFFEE + TEA

COFFEE AFFICIONADO COFFEES		COFFEE AFFICIONADO TEAS	
coffee	4	earl grey, english breakfast,	
espresso	4	decaf black tea, green, chamomile,	
latte	6	peppermint, meyer lemon,	
macchiato	5	hibiscus	4
cappuccino	6		

# BRUNCH

**THE MIMOSA AND** classic, pomegranate + currant, or pear + quince | ruffino prosecco 10

**BLOODY MARY CART** classic, super-juice, or mary's envy | tito's vodka or zignum mezcal 12

## EGGS

**EGGS BENEDICT** slow poached hen eggs, prosciutto, hollandaise 18

**TWO EGGS** hashbrowns, bacon, choice of toast 16

**STEAK + EGGS** sirloin, caramelized onion hashbrown 22

**TRUFFLE-MUSHROOM OMELET** robiola cheese, wild mushroom, toast 20

**EGG WHITE OMELET** nueske's bacon, braised leeks, goat cheese 18

**CP-BEC** bacon, egg, cheese, aureole brioche 16

## SALADS

**BURRATA + PROSCIUTTO** cape gooseberries, kale pesto, aged balsamic 18

**CAESAR** baby romaine, escabeche of sardine, focaccia crouton 12

**CHOPPED** bacon lardon, maytag blue, red wine vinaigrette 13

## PASTA

**TAGLIATELLE** braised short rib, celery root, wild mushroom ragout 26

**MEZZE RIGATONI** housemade berkshire sausage, parmesan reggiano 19

## SANDWICHES + BURGERS

**DRY AGED RED TAG BURGER** bacon, aged cheddar, red onion 19

**50-50 BURGER** ground bacon + beef patty, onion jam, pepper jack cheese 22

**RR RANCH STEAK SANDWICH** romaine, radicchio, béarnaise aioli 22

**GRILLED CHICKEN SANDWICH** prosciutto, sundried tomato pesto, mozzarella 18

## STEAKS

**FILET MIGNON** 49 **NY STRIP** 48

## DOUGHNUT WHEEL

**DOUGHNUTS** yeast, chocolate yeast, almond-dusted

**SAUCES** chocolate, caramel, raspberry 12

## BREADS AND BATTERS

**FRENCH TOAST** brioche, ny state maple, powdered sugar 17

**BAGEL + LOX** house smoked salmon, chive cream cheese, pickled red onion 18 [+ caviar supplement 28]

**FRIED CHICKEN + WAFFLES** murray's fried chicken, ny maple, chicken jus 24

## SEAFOOD

**RAW BAR** served with cocktail sauce + mignonette

**THE PRIME PLATTER**  
oysters, shrimp, lobster (1/2) crab, littleneck clams, alaskan king crab 38

**EAST COAST OYSTERS** 19 / **SHRIMP** (4) 21

**LITTLENECK CLAMS** (6) 17 / **LOBSTER** (1/2) 22

**ALASKAN KING CRAB** MP

**LITTLENECK CLAMS CASINO** applewood smoked bacon, garlic butter, lemon 19

**TUNA TARTARE** citrus ponzu, pickled ginger, sesame crisps 19

**CHARRED SPANISH OCTOPUS** chorizo, white bean, smoked chili vinaigrette 21

## CHARCUTERIE

served with seasonal compote, mostarda, grilled baguette

**HOUSE MADE + CURED MEATS**  
country paté / prosciutto / duck rillettes / foie gras mousse / rr ranch beef tartare

choice of 3 | 26 / choice of 5 | 38

Executive Chef RYAN LORY Chef / Owner CHARLIE PALMER  
@CPSTEAKNY

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PROSCIUTTO DI PARMA	SMOKED DUCK RILLETTES



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 center cut boneless ribeye extremely rich taste / prime plus

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 NY STRIP 48

**DRY-AGED 30 DAYS** BONE-ON NY STRIP 56  
 BONE-ON RIBEYE 59  
 PORTERHOUSE FOR 2 109

**SAUCES** choose one RED WINE  
 SHALLOT  
 BÉARNAISE  
 CP HOUSE SAUCE  
 GREEN PEPPERCORN  
 HORSERADISH CREAM  
 DIJON MUSTARD



## SALADS, SANDWICHES & MAINS

SLICED DOUBLE R RANCH FLAT IRON STEAK SALAD baby kale, gorgonzola, truffle vinaigrette\* 22  
 SEARED YELLOWFIN TUNA NICOISE SALAD haricot vert, black olive, soft boiled egg \* 25  
 DRY AGED RED TAG BURGER bacon, aged cheddar, red onion \* 19  
 50/50 BURGER ground bacon + beef patty, onion jam, pepper jack cheese \* 22  
 DOUBLE R RANCH STEAK SANDWICH ciabatta, romaine, radicchio, béarnaise aioli\* 22  
 PULLED BERKSHIRE PORK SANDWICH pickled slaw, brioche bun 19  
 GRILLED CHICKEN SANDWICH focaccia, smoked sundried tomato pesto, handmade mozzarella, prosciutto 18  
 CHICKEN COQ AU VIN bacon lardon, roasted pearl onion, maitake mushroom 39  
 SALMON beluga lentils, roasted pickled beets, horseradish beurre blanc\* 36  
 STRIPED BASS roasted baby fennel, celery root, parsley and garlic sauce 40

## SIDES

CP HASHBROWNS 11 SAUTÉED MUSHROOMS 11 MASHED POTATO 12  
 TRUFFLE BAKED POTATO 14 BUTTERNUT SQUASH GRATIN 12 CREAMED SPINACH 12  
 BRUSSELS + BACON 12 CP FRIES 9