



CHARLIE PALMER

STEAK

AT GRAND SIERRA RESORT

RAW BAR

West Coast Oysters*	27	Ahi Tuna Tartare*	27
half dozen, horseradish, tabasco, cocktail sauce, <i>GFA</i>		avocado, watermelon radish, spicy ponzu, crispy wonton, <i>GFA</i>	
Oysters Rockefeller*	29	Hamachi Crudo	27
half dozen, sautéed spinach, smoked bacon, pernod, parmesan, <i>GFA</i>		hamachi, lemon, truffle oil and baby shiso, <i>GF</i>	
Prawn Cocktail	27		
lemon, cocktail sauce, <i>GF</i>			

Seafood Tower*	175	Shellfish Platter*	80
chilled whole Maine lobster, king crab legs, oysters (12), poached prawns (6), snow crab claws (6), tuna tartare, hamachi crudo, <i>GFA</i>		chilled half Maine lobster, oysters (6), poached prawns (3), snow crab claws (3), tuna tartare	

STARTERS

Glazed Thick Slab Bacon*	24
grilled peach, pickled mustard seed gastrique	
Hudson Valley Foie Gras and Apples*	29
Hudson Valley foie gras, braised apples, Calvados soaked corn bread	
Crisp Za'atar Spiced Cauliflower	19
crispy cauliflower, tossed in tzatziki, V	
N.Y. Strip Skewers	30
CAB prime steak, arugula, tomato, chimichurri, <i>GF</i>	
Lobster Mac-N-Cheese	22
cavatapi pasta, tossed with lobster meat, cheddar mornay	

SOUPS & SALADS

Steakhouse Wedge Salad	17
applewood smoked bacon, point Reyes blue cheese, Hyde's herbs, <i>GF</i>	
Romaine Caesar*	17
white anchovies, focaccia crouton, parmesan, <i>GFA</i>	
French Onion Gratinée	17
focaccia, gruyère	
Lobster Bisque	22
fresh lobster, brandied cream, chives	
Baby Beet Salad	24
roasted baby beets, goat cheese, green apples, candied walnuts and artisan greens tossed in a champagne vinaigrette	
Poke Salad	36
yellowtail and yellow fin tossed with mango, cucumber, onions, artisan greens, spicy ponzu dressing, toasted sesame seeds and crispy wonton chip	

V-Vegan

VG-Vegetarian

GF-Gluten Free

GFA-Gluten Free Available

*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish, Eggs or Unpasteurized Milk May Increase Your Risk of Foodborne Illness
An 18% suggested gratuity will be added to parties of 6 or more.

STEAKS

Center Cut Filet Mignon* 6oz/10oz Ward Farms	65/90	Wagyu Top Sirloin Steak* 8oz Westholme	60
Center Cut Filet Mignon Oscar Style* Ward Farms	87/110	Ribeye* 16oz 28 Day Aged, Kansas City, Creekstone Farms	81
Center Cut Filet Mignon Au Poivre Ward Farms	74/100	Ribeye* 16oz 21 Day Dry Aged, Nelson Farms	95
American Wagyu Filet* 7oz Durham Ranch	105	A5 Kobe Striploin* 6oz Kogoshima	139
New York Strip* 14oz CAB, Prime	71	Tomahawk for Two* 36oz CAB, Prime, Nelson Farms	153

Signature Steak Sauces - Choose One | *additional sauces, \$2 each*

CP Steak Sauce | Béarnaise* | Chimichurri | Horseradish Cream | Peppercorn | Red Wine Demi

Steak Enhancements | 9

Point Reyes Blue Cheese | Caramelized Onions | Black Garlic Butter

Steak Additions

Blue Crab Oscar Style*	25	Scampi Prawns*	25
Alaskan King Crab Legs*	MP	Half Maine Lobster*	65
Seared Foie Gras*	25		

SIDES | 12

Crisp Shoestring Fries *VG*

Potato Purée *GF, VG*

Potato Gratin *GF, VG*

Baked Potato *GF, VG*

Truffle Potato *VG, GF*
potato puree, truffle oil,
parmesan, chives

Creamed Spinach *GFA*

Sautéed Broccolini *GF, V*
garlic, lemon

Wild Mushrooms *GF, VG*

Grilled Asparagus *V*

Mac-N-Cheese *VG*
add lobster \$10

V-Vegan

VG-Vegetarian

GF-Gluten Free

GFA-Gluten Free Available

*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish, Eggs or Unpasteurized Milk May Increase Your Risk of Foodborne Illness
An 18% suggested gratuity will be added to parties of 6 or more.

ENTREES

Southwest Chicken	39
crispy skin chicken, with baby potatoes, roasted corn, heirloom tomatoes, red onion, goat cheese, fresh oregano and cilantro with a buttery chicken glacé	
Steakhouse Burger	37
waygu beef, smoked cheddar, lettuce, heirloom tomato, house pickle, chipotle aioli, brioche bun, shoestring truffle fries	
Steak Frites	68
8oz waygu top sirloin, au poivre sauce, crisp wedge cut fries	
Korobuta Grilled Pork Chop	48
pomme puree, sundried tomatoes, shitake mushrooms with a Dijon mustard butter sauce	
Short Ribs	58
cinnamon braised short rib, Manchego polenta, agave baby carrots, red wine demi, <i>GF</i>	
Lamb Loin	65
basil mint gelle, thyme brown butter potatoes, baby carrots, rosemary demi, <i>GF</i>	

SEAFOOD

Ora King Salmon	45
crispy skin salmon, couscous, fava beans, blistered tomatoes, roasted corn, basil oil and fried basil	
Chilean Sea Bass	52
seared sea bass with sautéed baby spinach, baby carrots, asparagus tips and blistered tomatoes finished with a lemon, caper, white wine butter sauce and grilled Meyer lemon	
Hokkaido Scallops	40
scallop, pork belly, basil infused apples, lemon apple sauce and roasted apples	
Lobster Tail	MP
broiled 10oz Canadian lobster tail with drawn butter	
Alaskan King Crab Legs	MP
drawn butter, <i>GEA</i>	

SURF & TURF

Filet & Lobster	120	Filet & Alaskan King Crab	MP
6oz center cut filet mignon, half Maine lobster		6oz center cut filet mignon, king crab, lemon, drawn butter, <i>GF</i>	
New York Strip & Scallops	105	Ribeye & Prawns	105
14oz wet aged, seared diver scallops, <i>GF</i>		16oz wet aged, scampi prawns, <i>GF</i>	

CHEF'S FEATURE | 135

FIRST COURSE

Duo of Scallop and Pork Belly
grilled peach, pickled mustard seed gastrique

THIRD COURSE

Steak & Shrimp*

6oz center cut filet mignon, scampi prawns,
potato puree, asparagus, red wine demi

Upgrade to half Maine lobster \$65

SECOND COURSE

Choice of

Steakhouse Wedge Salad
Caesar Salad | Lobster Bisque

DESSERT

Earl Grey Crème Brulee
chocolate dipped cocoa nib shortbread, *GF*

Wine Pairing Supplement | 30

Limestone, Chardonnay, Sonoma County, 2018

Justin, Cabernet Sauvignon, Paso Robles, 2019

V-Vegan

VG-Vegetarian

GF-Gluten Free

GFA-Gluten Free Available

*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish, Eggs or Unpasteurized Milk May Increase Your Risk of Foodborne Illness.
Chefs Feature cannot be combined with any other offers or discounts. An 18% suggested gratuity will be added to parties of 6 or more.

DESSERT

Chai Chocolate Mousse	14
flourless chocolate cake, hazelnut crunch, malbec poached pear hazelnut ice cream, <i>GF</i>	
Earl Grey Crème Brulee	14
chocolate dipped cocoa nib shortbread, <i>GF</i>	
Warm Butter Cake	16
cider braised apples, oat pecan crumble, black currant Meyer lemon sauce, vanilla bean ice cream	
Autumn Cheesecake	15
Ginger cake, pumpkin white chocolate cream, pepita seed tuile, smoked maple pecan ice cream, <i>GF</i>	
Selection of Ice Cream + Sorbets	12
Ask your server for today's selection	

COFFEE

Fresh Brewed Coffee	6
Cappuccino	9
Espresso	6
Latte	9
Double Espresso	10
Double Cappuccino	12

TEA

Organic Tea Domain Teas	6
Ask Server For Selection.	

PREMIUM AFTER DINNER DRINKS

Please inquire for more after dinner drink options

Croft "Distinction Special Reserve" Ruby Port	16
Graham's 30 year Tawny Port	55
Taylor Fladgate 10 year Tawny Port	15
Chateau D'Yquem, Sauternes, France	105
Merry Edwards, "Late Harvest Sauvignon Blanc"	34
Royal Tokaji, 5 Puttonoyos, Hungary	22
Capezzana "Vin Santo di Carmignano", Tuscany	28
Remy Martin VSOP	22



THINK A CENTURY AHEAD

Each decanter is the life achievement of
generations of cellar masters.

ONE HALF ounce	165
ONE ounce	325

WINES BY THE GLASS

Sparkling

Col Di Luna™ "Flora" Prosecco D.O.C.G., Veneto Italy NV	14
Decoy Brut Cuvée, Sonoma, CA NV	16
Marie Copinet Champagne Brut Montgenost, Montgenost, France NV	36
Tenuta del Buonamico Particolare Brut Rose, Tuscany, Italy NV	16

White

Cave De Pomerols Picpoul De Pinet, Languedoc, France 2022	12
Domaine De Couron CDR Villages Blanc Rhone Blend, Cote Du Rhone 2021	14
Duckhorn Sauvignon Blanc, North Coast, CA	16
Limestone Chardonnay, Sonoma, CA	17
Rubus Chardonnay, Colchagua Valley, Chile 2022	14
Torresella Pinot Grigio, Delle Venezie, Italy	13
Trefethen "Dry Riesling", Oak Knoll, CA	16

Red

Alain De Treille Pinot Noir, Loire Valley, France 2022	13
Ancient Peaks Cabernet Sauvignon, Paso Robles, CA	18
Catena Vista Flores Malbec, Mendoza, Argentina	14
Chateau La Lauzette-Decleq Bordeaux Blend, France 2019	21
Civias Cabernet Sauvignon, Sicily 2020	14
Hahn 'Apellation Series' GSM blend, Arroya Seco, CA	16
Il Fauno Di Arcanum Red Blend, Tuscany, Italy	19
Matanzas Creek Merlot, Sonoma, CA	14
Numanthia Termes Tempranillo, Tinta De Toro, Spain	18
Opolo Zinfandel, Paso Robles, CA	19
The Four Graces Pinot Noir, Willamette Valley, OR	16
Whitehall Lane "Tre Leoni" Cabernet Blend, Napa Valley, CA	17

CP's Signature Cocktails

Perfect Espresso Martini 22
Kettle One Vodka / Kahlua / Espresso
Profile: a sumptuous mix of vodka, coffee liqueur and espresso

South of the Border Negroni 20
El Sativo Tequila / Sweet Vermouth / Campari / Aperol
Orange and Chocolate Bitters
Profile: a simple twist on a classic

SPECIALTY COCKTAILS

The Last Word 26
Gunpowder Gin / Green Chartreuse / Luxardo Liqueur / Citrus
Profile: complex, sharp, sweet, and sour

The Bishop 22
Ten to One Silver Rum / Citrus / Simple / Zin Float
Profile: crisp, bright, refreshing, and unique

Bootsy Collins 24
Chopin Vodka / Blood Orange / Cinnamon Simple
Profile: vibrant, citrusy, tart, and spice

The Mystic 23
El Sativo Reposado Tequila / Citrus / Agave Syrup
Profile: distinct, zesty, caramel, and oak

Pomartini 25
Belvedere Vodka / Pomegranate Juice / Cardamom Simple
Profile: seasonal, sophisticated, aromatic, and rich

Whiskey Business 24
Frey Ranch Bourbon / Simple / Lemon Bitters / Mint
Profile: bold, zesty, oaky, and sweet

French 775 26
Empress Gin / Lemon Juice / Elderflower / Prosecco
Profile: captivating, effervescent, and floral

Bittersweet Symphony 24
Hendricks Gin / Campari / Sweet Vermouth / Strawberry
Profile: bitter, sweet, complex, and smooth