CHARLIE PALMER
STEAK
RENO

Raw Bar

SEAFOOD TOWER* 195
chilled whole maine lobster, king crab legs, oysters (12), poached prawns (6), snow crab claws (6)

SEAFOOD PLATTER* 105
oysters (6), prawns (6), snow crab (6), king crab

PRAWN COCKTAIL* 28
cocktail sauce, lemon

OYSTERS ON THE HALF SHELL* 26
oysters (6), horseradish, tabasco, cocktail sauce, apple cider mignonette

A5 BEEF TARTARE* 37
quail egg, lavash

HAMACHI CRUDO* 29
pickled shallot, jalapeño, lemon vinaigrette

Starters

SOUP DU JOUR 15
ask your server for today's selection

JUMBO LUMP CRAB CAKE 30
chive-lemon aioli

FOIE GRAS 39
apple fig jam, raspberry gastrique on toasted brioche

CAESAR SALAD* 18
romaine hearts, focaccia croutons, white anchovies

BEET CARPACCIO 18
candied pistachio, goat cheese cream, arugula

WEDGE SALAD 18
baby iceberg, smoked bacon, tomatoes, shaved red onions, blue cheese dressing

Entrées

ALASKAN KING CRAB MP
1.5 lb, broccolini, heirloom baby carrots

SEARED DIVER SCALLOPS 49
corn purée, apple-fennel slaw, lemon

FAROE ISLAND SALMON* 59
black rice, broccolini, smoked shoyu cream sauce

CHILEAN SEA BASS 62
fennel purée, haricot verts, citrus herb oil

CULVER DUCK CONFIT 45
corn chow chow, purple potato puree, herbs

MARY'S ROASTED CHICKEN 44
roasted shallot cream sauce

PESTO CAVATELLI PASTA 48
basil pesto, stracciatella cheese, heirloom tomato

SHRIMP A LA VODKA 54
linguini, basil, calabrian chili, parmigiano-reggiano

BONE-IN SHORT RIB 74
sherry reduction, heirloom carrots, pommes puree

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a 20% gratuity will be added to parties of six or more.

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Steaks & Chops*

FILET MIGNON 64/69
6 oz/8 oz

PRIME NEW YORK STRIP 75
14 oz

COWBOY RIBEYE 99
24 oz

PORK CHOP 55
apple-onion gravy

LAMB CHOP 67

28-DAY DRY-AGED PRIME RIBEYE 95
16 oz

AMERICAN WAGYU FILET 99
7 oz

JAPANESE A5 WAGYU 99/149
4 oz/6 oz

TOMAHAWK 165
36 oz

Steak Ordering Guide

RARE
Cool Red Center

MEDIUM RARE
Warm Red Center

MEDIUM
Warm Pink Center

MEDIUM WELL
Warm Brown-Pink Center

WELL
Hot Brown Center

Signature Steak Sauces

Choice of one, each additional +3

CP Steak Sauce • Béarnaise • Chimichurri
Horseradish Cream • Peppercorn Sauce
Cabernet Reduction

Steak Accompaniments

Oscar Style 28

Seared Foie Gras* 32

Prawns Scampi 28

Maine Lobster Tail mp

Alaska King Crab Legs mp

Point Reyes Blue Cheese Crust 6

Carmelized Onions 6

Sides

ROASTED BABY CARROTS 13
honey butter

SAUTÉED BROCCOLINI 13
green goddess sauce, crispy garlic

LOBSTER MAC 'N' CHEESE 17
campanella pasta, lobster,
mornay sauce

LOADED BAKED POTATO 13
butter, sour cream, bacon, vermont
cheddar, chives

POTATO PURÉE 13
yukon gold whipped potatoes

CP FRENCH FRIES 10
sea salt

WILD MUSHROOMS 13
garlic, fine herbs

CREAMED SPINACH 13
mornay sauce, parmesan, garlic

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Cocktails

Signature

CARLITOS' PUNCH 20
fat washed tequilla, jalapeño, pomegranate, lime

SMOKED A-5 OLD FASHIONED 27
fat washed frey ranch bourbon, demerara, bitters

Specialty | 18

CRIMSON MOON
gin, sweet vermouth, italian liqueurs, crème de cacao

PANTERA
tequila reposado, oregeat, grapefruit, lime

COPPER POT
cognac, sweet vermouth, bénédictine, apple, cinnamon

SUNSET SOUR*
bourbon, lemon, passionfruit, peach, egg white

FORBIDDEN FRUIT
vodka, raspberry, cranberry, citrus, vanilla

PUMPKIN WALTZ
vodka, vanilla simple, spiced coffee liqueur, espresso

Mocktails | 15

NA PALOMA
grapefruit juice, non-alcoholic tequila, agave nectar, club soda

NOJITO
muddled mint, lyre's non-alcoholic rum, cucumber mint syrup, lime juice, yuzu, club soda

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Wines by the Glass

CHAMPAGNE & SPARKLING WINE

Brut Prosecco, Jeio Veneto, Italy	18
Brut Rosé, Chapel Down Kent, England	18
Brut Rosé, Albrecht Cremant Alsace, France	21
Champagne, Brut La Française Tattinger, Champagne, France	26
Champagne, Moet Chandon Épernay, France	25

WHITE & ROSÉ

Moscato D'Asti, Michele Chiarlo Nivole Piedmont, Italy	16
Soave Classico, Pieropan, Veneto, Italy	15
Sauvignon Blanc, Honig Napa Valley, California 2023	19
Albariño, Pazo das Bruxas Galicia, Spain 2024	16
Chardonnay, Rombauer Napa Valley, California 2023	22
Chardonnay, Flowers Sonoma, California 2024	22
Chablis, Louis Jadot Burgundy, France 2023	20
Riesling, Dr. H. Thanisch Mosel, Germany 2022	17
Rosé, VieVité Côtes de Provence France 2025	16

RED

Cabernet Sauvignon, Post & Beam Napa Valley, California 2023	25
Pinot Noir, Ken Wright Willamete Valley, Oregon 2024	19
Cabernet Sauvignon, Quilt Napa Valley, California 2023	19
Cabernet Sauvignon, Daou Vineyards Paso Robles, California, 2023	22
Red Blend, Prisoner Calistoga Napa Valley, California, 2023	23
Red Blend, Orin Swift 8 Years in the Desert California, 2023	21
Pinot Noir, AuAuteur Sonoma, California, 2021	22
Zinfandel, Saldo Napa Valley, California, 2021	19
Merlot, Charles Krug Napa Valley, California, 2023	22

Beer

DRAFT

North Coast	11
Atomic Duck	11
Duvel 666	11
Guiness	11
Fifty Fifty	11

DOMESTIC & IMPORTED

Coors Light	8
Michelob Ultra	8
Modelo	8
Stella	8
Bud Light	8
Clausthaler IPA N/A	11

CRAFT

Samuel Smith's Organic Cider	10
Weihenstephaner	10
La Fin du Monde	10
Duvel Blonde	10