

Lunch

C-FOOD BAR

Chilled Oysters- <i>Ginger~Cider Mignonette</i>	½ Dz	24	1Dz	44
Kampachi Sashimi- <i>Shaved Radish, Lotus Root, Miso, Yuzu</i>				17
Prawn Cocktail- <i>Frisée, Cured Lemon, Horseradish</i>				14
Ceviche- <i>Charred Octopus, Scallops, Sea Bass, Avocado</i>				15

APPETIZERS

New England Clam Chowder <i>Littleneck Clams, Applewood Smoked Bacon</i>				14
Crispy Monterey Bay Calamari <i>Blue Lake Beans, Lemon, Shaved Parmesan, Chipotle Aioli</i>				14
Dungeness Crab Cake <i>Shaved Fennel, Red Pepper Remoulade</i>				18
Roasted Beet Carpaccio <i>Candied Pecans, Pixie Mandarine, Humbolt Fog, Banyuls Vinaigrette</i>				12
Caesar <i>Local Hearts of Romaine, Parmigiano Reggiano, White Anchovy, Garlic Crostini</i> Add Mary's Free-Range Chicken 10 Add Grilled Prawns (6 pieces) 12				11
Tuna Niçoise Salad <i>Fingerling Potatoes, Mâche, Blue Lake Beans, Sauce Gribiche</i>				22

Many of our dishes are gluten free. Please inquire with your server for more information.

Water supplies are limited on California's Central Coast, so we serve water only upon request. If you would like a glass of water, please ask.

SANDWICHES

The Clement Brasserie Burger	16
<i>Brioche Bun, Angus Beef, Cheddar Cheese, Aioli, Fries & Pickled Vegetables</i>	
Flat Iron Steak Sandwich	20
<i>Ciabatta, Shaft Blue Cheese, Caramelized Onion, Limestone Lettuce, Chipotle Aioli</i>	
Grilled Vegetable Sandwich	13
<i>Goat Cheese, Arugula Pesto, Oven-Roasted Tomato & Pickled Vegetables</i>	
Pacific Swordfish Sandwich	18
<i>Chive Roll, Sundried Tomato Tapenade, Fennel Slaw</i>	

ENTRÉES FROM "C" TO SHORE

Rock Cod Tacos	19
<i>Monterey Bay Rock Cod, Cilantro Slaw, Pasilla Salsa</i>	
Wild Mushroom Risotto	16
<i>Seasonal Mushrooms, Carnaroli Rice, Parmigiano Reggiano</i> <i>Add Mary's Free-Range Chicken - \$10</i>	
Steak Frites	26
<i>Flat Iron Steak, Arugula Salad, Crispy Fingerling Potatoes, Romesco</i>	
Berkshire Pork Chop	22
<i>Fingerling Potato Lyonnaise, Swiss Chard, Sauce Bordelaise</i>	
Arctic Char	26
<i>Grilled, Brussels Sprout Leaves, Applewood Smoked Bacon, Dijon Emulsion</i>	
Monterey Style Cioppino	29
<i>Swordfish, Mussels, Clams, Calamari, Artichoke, Dungeness Crab-Saffron Broth</i>	
Wild Mushroom Ravioli	26
<i>Toasted Hazelnut, Bloomsdale Spinach, Sage-Brown Butter, Parmigiano Reggiano</i>	

Sides ~ 8

Sautéed Bloomsdale Spinach, Broccoli Rabe,
Yukon Gold Potato Purée, Garlic Herb Fries, Roasted Fingerling Potatoes

Executive Chef Matt Bolton
Restaurant General Manager Katie Hoenes

A 20% automatic gratuity will be assessed for parties of six or more
Separate checks available for parties of six or less

The C is proud to comply with Monterey Bay Aquarium's Seafood Watch Program and support local farms, organically-grown ingredients and sustainability.