



Lunch

C-FOOD BAR

Chilled Oyster- <i>Ginger~Cider Mignonette, Daily Selection</i>	½ Dz 24	1Dz 44
Kanpachi Sashimi- <i>Shaved Watermelon Radish, Lotus Root, Miso-Yuzu Emulsion</i>		21
Prawn Cocktail- <i>Frisée, Cured Lemon, Horseradish</i>		14
Ceviche- <i>Charred Octopus, Scallops, Halibut, Avocado</i>		16
Plateau- <i>Ceviche, 6 Prawn Cocktail, ½ Maine Lobster Salad, ½ Dozen Oyster</i>		78
Petit Plateau- <i>Ceviche, 6 Prawn Cocktail, ½ Dozen Oyster</i>		48

APPETIZER

New England Clam Chowder <i>Littleneck Clams, Applewood Smoked Bacon</i>		15
Soup du Jour <i>Seasonal Soup Selection</i>		15
Monterey Bay Calamari <i>Fried, Blue Lake Beans, Lemon, Parmigiano Reggiano, Chipotle Aioli</i>		16
Dungeness Crab Cake <i>Shaved Fennel, Red Pepper Remoulade</i>		19
Roasted Beet Carpaccio <i>Candied Pecans, Pixie Mandarine, Humboldt Fog, Banyuls Vinaigrette</i>		15
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		14
Chopped Chicken Salad <i>Asian Greens, Soft Boiled Egg, Peanuts, Pickled Red Onion, Miso-Mustard Vinaigrette</i> Vegetarian- <i>Sub Grilled Tofu</i>		16

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.



SANDWICH

The Clement Brasserie Burger <i>Brioche Bun, Angus Beef, Cheddar Cheese, Aioli, Fries & Pickled Vegetables</i>	17
Flat Iron Steak Sandwich <i>Ciabatta, Shaft Blue Cheese, Caramelized Onion, Limestone Lettuce, Chipotle Aioli</i>	20
Housemade Vegan Burger <i>Black Beans, Chick Peas, Lentil, Quinoa, Roasted Beet, Avocado, Whole Wheat Bun</i>	17
Reuben <i>Swirl Rye, Gruyère, Corned Beef, Housemade Sauerkraut, Russian Dressing</i>	19
Seared Ahi Sandwich <i>Dill Ciabatta Roll, Spicy Asian Cole Slaw, Wasabi Aioli</i>	21

ENTRÉE- FROM "C" TO SHORE

Monterey Bay Rock Cod Tacos <i>Cilantro Slaw, Salsa Verde, Avocado Purée, Pasilla Salsa, Fries or Mixed Greens</i>	19
Swank Farms Asparagus Risotto <i>Carnaroli Rice, Parmigiano Reggiano</i> <i>Add: Mary's Free-Range Chicken- \$10 ½ Maine Lobster- \$36</i>	22
Steak Frites <i>Flat Iron Steak, Arugula Salad, Crispy Fingerling Potatoes, Romesco</i>	26
Berkshire Pork Chop <i>Fingerling Potato Lyonnaise, Swiss Chard, Sauce Bordelaise</i>	34
Arctic Char <i>Grilled, Brussels Sprout Leaves, Applewood Smoked Bacon, Dijon Emulsion</i>	26
Monterey Style Cioppino <i>Swordfish, Mussels, Clams, Calamari, Artichoke, Dungeness Crab-Saffron Broth</i>	31
Wild Mushroom Ravioli <i>Toasted Hazelnuts, Bloomsdale Spinach, Sage-Brown Butter, Parmigiano Reggiano</i>	29

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.