

## Steaks

OUR STEAKS ARE HAND SELECTED, 21 - DAY AGED ANGUS BEEF, BROILED AT 1000°  
SERVED WITH HOUSE HERB BUTTER, GARLIC WHIPPED POTATOES AND SEASONAL  
LOCAL VEGETABLES

RIBEYE, BONE-IN 16 OUNCE 36  
CENTER-CUT FILET MIGNON 8 OUNCE 33  
PETITE CENTER-CUT FILET MIGNON 6 OUNCE 26  
PETITE NEW YORK 8 OUNCE 23  
NEW YORK 12 OUNCE 27  
ADD SAUTÉED MUSHROOMS OR ONIONS 3

## Seafood

CEDAR PLANKED SALMON 21  
BALSAMIC ONION BUTTER, SERVED WITH GARLIC WHIPPED POTATOES AND LOCAL  
FARMED VEGETABLES

GRILLED ALASKAN HALIBUT 25  
FINISHED WITH A SAFFRON AND VANILLA BEAN REDUCTION, CRISPY RISOTTO, BABY  
CARROTS AND SPINACH

SESAME CRUSTED AHI TUNA SEARED RARE 24  
SERVED WITH A CALROSE RICE CAKE, BABY BOK CHOY AND SWEET  
SOY REDUCTION

COLOSSAL STUFFED PRAWNS 27  
STUFFED WITH LUMP CRAB MEAT AND WRAPPED WITH ITALIAN BACON, SERVED  
OVER LENTIL RICE PILAF

AWARD WINNING DIVER SCALLOPS 23  
SERVED ON POLENTA ROUNDS WITH LOCAL FARMED VEGETABLES, FINISHED WITH A  
LEMON GARLIC REDUCTION



CREAM OF PUMPKIN SOUP 7  
SLOW ROASTED SQUASH, FINISHED WITH HINTS OF NUTMEG, CINNAMON AND CLOVE

BUFFALO SHORT RIBS 30  
BRAISED FOR FIVE HOURS WITH CARROTS, PARSNIPS AND PEARL ONIONS, SERVED  
WITH BING CHERRY WHIPPED POTATOES

PISTACHIO CRUSTED LAMB CHOPS 33  
SAUCED WITH A BALSAMIC CHERRY COMPOTE, SERVED WITH CREAMY RISOTTO AND  
SAUTÉED BROCCOLINI

BUTTER NUT SQUASH RAVIOLI 17  
A SAVORY AND SWEET BLEND OF FLAVORS, FINISHED WITH BROWNED BUTTER AND  
ROSEMARY, SAUTÉED RAPINI, LEEKS AND TOMATOES

MAPLE LEAF FARM'S DUCK BREAST 27  
PAN-SEARED DUCK BREAST, SERVED WITH SPINACH, ROASTED FINGERLING  
POTATOES AND SUN-DRIED TOMATOES, SMOKED BACON, FINISHED WITH A PORT  
REDUCTION

WILD MUSHROOM RISOTTO TOWER 16  
BRAISED WILD MUSHROOMS TOSSED IN CREAMY RISOTTO AND ARUGULA, FINISHED  
WITH MANCHEGO CHEESE AND WHITE TRUFFLE OIL

## Comfort Cuisine

"Just like Mom used to make"

KETCHUP GLAZED KOBE MEATLOAF 15  
SERVED WITH GARLIC WHIPPED POTATOES AND SAUTÉED GREEN BEANS

GRILLED PORK CHOP 15  
SERVED WITH BRANDIED APPLES AND CARAMELIZED ONIONS, GARLIC WHIPPED  
POTATOES AND LOCAL FARMED VEGETABLES

CALIFORNIA CHICKEN POT PIE 15  
CHICKEN BREAST AND FRESH VEGETABLES, WRAPPED IN A GOLDEN PASTRY CRUST

## Pasta & Poultry

ROTINI PASTA WITH BLACKENED FREE-RANGE CHICKEN 17  
TOSSED WITH A REDUCTION OF CREAM, SHERRY AND MAYTAG BLUE CHEESE,  
SAUTÉED WITH WILD MUSHROOMS AND SUN-DRIED TOMATOES

PENNE PASTA WITH SAUTÉED SHRIMP 21  
ARTICHOKE HEARTS, SUN-DRIED TOMATOES, BOURSIN CHEESE AND OLIVES IN AN  
ORGANIC BASIL SAUCE

FREE-RANGE BONE-IN CHICKEN BREAST 20  
SERVED WITH A GRILLED ARTICHOKE, OLIVE AND ROASTED TOMATO RELISH, ALMOND  
COUSCOUS AND LOCAL FARMED VEGETABLES



## Welcome to C-Street...

Named for the legendary surf spot off California Street where surfers gathered for decades to partake in the ultimate California surfing experience.

Likewise, C-Street offers each guest the finest California Inspired Cuisine, featuring the freshest ingredients, grown locally or within the region. We are dedicated to "Partnering" with local ranches, farms and orchards to provide you with a true "farm to table" experience. We are proud to name among our partners:

Rancho Mi Familia  
(Santa Maria)

Scarborough Farms  
(Oxnard)

Underwood Farms  
(Somis)

Italivi Farms  
(Los Olivos)

Babe Farms  
(Santa Maria)

Lane Farm  
(Goleta)

and

Holandia Produce  
(Carpinteria)

We are also pleased to feature California Creameries for the majority of our cheeses, Ojai Valley Olive Oil, Santa Barbara Chocolate Factory, as well as fresh seafood from local vendor, Ocean Pride.

We invite you to sit back and enjoy your experience as Executive Chef Nic Manocchio (California Native of course) takes you on a culinary journey through our California Inspired Cuisine.