



Wednesday, December 24, 2025

:: STARTERS ::

AHI TUNA TACOS

wasabi, sweet soy, pickled ginger, furikake 21

CLAMS CASINO

bacon, bell pepper, buttered bread crumbs 22

SHRIMP COCKTAIL

celery olive salad, calabrian chili cocktail sauce 19

ROASTED ACORN SQUASH

whipped ricotta, hazelnuts, chili honey 16

FRIED CASTELVETRANO OLIVES

panko, baby mozzarella, roasted garlic aioli 16

WAGYU BEEF "CARPACCIO"

roasted red peppers, horseradish, pine nuts, arugula, parmesan reggiano 21

:: ENTREES ::

HALIBUT

pumpkin seed pesto, eggplant caponata, calabrian chili vinaigrette 50

WOOD FIRED COLD WATER LOBSTER TAIL

whipped potato, grilled broccolini, lemon caper hollandaise 46

WAGYU BEEF BOLOGNESE

pappardelle, tomato, red wine, rosemary, black truffle pecorino 38

RACK OF LAMB

wild mushroom risotto, roasted heirloom carrots, rosemary honey demi 60

C.A.B PRIME BONE IN RIBEYE

whipped potato, grilled broccolini, lobster hollandaise 80





:: COCKTAIL FEATURES ::

SPICED OLD FASHIONED

bourbon, cinnamon, cloves, demerara, walnut bitters, lemon twist 20

WHITE COSMO

grey goose citron, st. germain, white cranberry, lemon 20

CHRISTMAS IN THE 716

zyr vodka, loganberry, lime, rosemary 15

:: WINE FEATURES ::

ZINFANDEL

*sin zin
sonoma county, ca
52btl*

ALBARIÑO

*la osa polar
13gl, 19.50qt, 52btl*

:: CORAVIN SELECTIONS ::

DUCKHORN MERLOT

*2021 napa valley, california 97pts
30gls/45qt*

FLOWERS PINOT NOIR

*2022 sonoma coast, california 93pts
29gls/43.5qt*

ORIN SWIFT 8 YEARS IN THE DESERT

*2022 napa valley, california 92pts
22gls/33qt*

CAKEBREAD CABERNET

*2021 napa valley, california
40gls/60qt*

SAN GIORGIO UGOLFORTE BRUNELLO

*2018 tuscan, italy 96pts
30gls/45qt*

