STARTERS

Crispy Calamari **16**
San Marzano Marinara, Pepperoncini, Lemon

Prime NY Strip Carpaccio **22**
Sage Mountain Farm Arugula, Shaved Provolone Picante, Lemon Oil, Truffle Toast

Jumbo Lump Crab Salad **19**
Cognac Mustard Sauce, Organic Watercress, Endive, English Cucumber, Focaccia Toast

Spicy Ahi Tuna Tartare **21**
Shiitake Mushrooms, Red Radish, Avocado, Yucca Chips

Poached Wild Jumbo Shrimp Cocktail **21**
Herb Salad, Lemon, Traditional Cocktail Sauce

Seasonal Oysters **Half Dozen 16**
Oysters Rockefeller, or on the Half Shell

Crab Cake **19**
Jumbo Lump Crab, Creole Remoulade

Bacon Wrapped Shrimp with Monterey Jack **19**
Crisp Shaved Onions, Whole Grain Honey Mustard Sauce

Seafood Symphony (For 2) **82**
Lobster Tail, King Crab Legs, Jumbo Prawns, Mussels, Pacific Oysters Lump Crab, Cocktail, Mignonette, and Dijon Dipping Sauces

Caviar *Served with Traditional Garnishes, Toast Points, and Mother of Pearl Spoon*

Siberian Sturgeon Osetra **130**

American Paddlefish **65**

SOUPS & SALAD

Maine Lobster Bisque **16**
Poached Lobster, Chanterelle Mushroom

French Onion **11**
Sweet White Onions, Beef Broth, Gruyere Cheese, Parmigiano Reggiano Crouton

"The Perfect" Antipasto **17**
California Burrata Cheese, Prosciutto di Parma, Grilled Ciabatta, Saba Vinegar, Heirloom Tomato Salad, Olives

Caesar Salad for Two (Tossed Tableside) **22**
Romaine Hearts, Parmigiano Reggiano, Focaccia Croutons, Anchovy

Steakhouse Salad **13**
Chopped Romaine, Bacon, Avocado, Gorgonzola Cheese, Tomato, White French Dressing

"Spring Chop" Salad **14**
Sage Mt. Spring Lettuces, Meyer Lemon and Feta Vinaigrette, Croutons, English Cucumber, Red Radish, Squash Blossom

Cielo Wedge Salad **14**
Baby Iceberg, Apple Wood Smoked Bacon, Baby Tomato, Cucumber, Shaved Red Onion, Shaft's Blue Cheese Dressing

STEAKHOUSE SIGNATURES

Frutti Di Mare **49**
Maine Lobster, Clams, Mussels, Market Fish, Shrimp, Crab, Tagliatelle, White Wine, Arugula, San Marzano Tomato Sauce

Togarashi Dusted Ahi Tuna **46**
Yucca Fries, Organic Watercress, Asparagus, Sweet Carrot-Ginger Aioli

Shrimp Scampi **36**
Mexican White Prawns, Garlic, Lemon, Butter, Basil, Tomato, Tagliatelle Pasta

Half Roast Marie's Chicken **36**
Crispy Polenta, English Pea, Red Radish Salad, Shaved Parmigiano Reggiano, Tarragon Jus

Creative Farm Organic Salmon **39**
Silky Potato Puree, Sage Mt. Farm Swiss Chard, Herb Salad Green Olives, Charred Meyer Lemon, Za'atar Beurre Blanc

Chilean Sea Bass **44**
Mirin Miso Glaze, Pickled Ginger Sprout, Daikon, Braised Bok Choy, Shiitake Sticky Rice

Spring Market Risotto **29**
Squash Blossom, English Peas, Asparagus, Chanterelle Mushroom, Wild Arugula, Cherry Tomato, Parmigiano Reggiano, Arborio Rice

Alaskan King Crab Legs **79**
Steamed, Drawn Butter, and Lemon

Twin Lobster Tails **79**
Cold Water Lobster Tails Served with Drawn Butter, and Lemon

Surf and Turf **79**
Cold Water Lobster Tail and Petite Filet Mignon

MAKE YOUR EVENING EXTRA SPECIAL

Grilled Double Cut Colorado Lamb Rack (For 2) **89**
"Bouquetiere" of Fresh Vegetables, Baby Potato, Chimichurri
(Allow 30 Minutes for Medium Rare)

Chateaubriand (For 2) **95**
18oz Tenderloin of Beef, Bouquetiere of Vegetables, Cream Cheese Mashed Potato, Bordelaise, and Béarnaise
(Allow 30 Minutes for Medium Rare)

20% Gratuity Added to Parties of 8 or More
Consuming Any Raw or Undercooked Meats, Shellfish, Poultry, Fish, Eggs or Any Other Foods Cooked to Order May Increase Your Risk of Foodborne Illness

STEAKS and CHOPS

Angus Boneless Rib Eye *18oz* **44**

Angus Petite Filet Mignon *8oz* **45**

Angus Filet Mignon *11oz* **49**

Prime New York Strip Steak *14oz* **49**

Prime Kansas City Steak *20oz* **56**

Prime Bone-In Rib Eye *22oz* **60**

Colorado Lamb Chops *14oz* **59**

Niman Ranch Pork Chop *14oz* **34**

ENHANCE YOUR STEAK

Sauces to Complement **3**
Port Wine Demi, Béarnaise, Perigourdine, Bordelaise, Cognac Cream, Au Poivre

Shaft's Bleu Cheese and Port **10**
Shaft's Bleu Cheese, Port Wine Sauce

Smothered Onions and Mushrooms **8**
Sweet Onions, Wild Mushrooms, Garlic, and Fresh Herbs

Shrimp Scampi **14**
Garlic, Lemon, White Wine, and Butter

Seared Foie Gras with Perigourdine Sauce **28**
Duck Liver Medallion, Truffle Cognac Sauce

"Oscar Style" **30**
Jumbo King Crab Leg, Asparagus, Béarnaise Sauce

Lobster Tail **45**
Cold Water Tail, Drawn Butter, and Lemon

Alaskan King Crab Legs **45**
Steamed, Drawn Butter, and Lemon

COMPLETE YOUR MEAL WITH SIDES FOR ONE 9

Steamed Asparagus
Steamed, Creamed, or Sautéed Spinach
Twice Baked Potato, Bacon, Cheddar
Local Kale, Roasted Garlic, EVOO
Bacon Mac and Cheese
Jumbo Baked Potato
Cream Cheese Mashed Potato
English Peas and Baby Carrots
Buttered Wild Mushrooms
Vegetable Risotto

Creamy Lobster Mac and Cheese **20**
Maine Lobster, Cognac-Mornay Sauce, Morel Mushrooms, White Cheddar, Garlic Herb
Truffled Mashed Potato
Lobster Mashed Potato

Michael Henry
Chef De Cuisine

20% Gratuity Added to Parties of 8 or More
Consuming any Raw or Undercooked Meats, Shellfish, Poultry, Fish, Eggs or any Other Foods Cooked to Order may Increase Your Risk of Foodborne Illness