

STARTERS

Lemon Pepper Crispy Calamari

Flash Fried Wedge Cut Calamari, Lemon Cluster, Yuzu Aioli

Poached Wild Jumbo Shrimp Cocktail

Herb Salad, Fresh Lemon, Traditional Cocktail Sauce

Seasonal Oysters **

Oysters Rockefeller (3 Oysters), or On the Half Shell (6 Oysters)

CIELO Crab Cake

Jumbo Bluefin Crab, Granny Smith Apple & Fennel Slaw, Black Garlic Aioli

Crispy Coconut Shrimp

Panko Crusted Jumbo Shrimp, Sweet & Spicy Mango Sauce, Shaved Fennel Salad

French Baked Brie Cheese

Honey Glazed, Roasted Pistachio Nut Dust, Grilled Ciabatta

Signature Hand Chopped Steak ** Tartare

Filet Mignon, Cornichons, Harissa Aioli, Micro Sorrel Apple, Micro Flowers, Grilled Ciabatta

SOUPS & SALAD

Maine Lobster Bisque

Poached Maine Lobster, Fresh Herb Mascarpone, Chives

French Onion

Caramelized Onions, Beef Broth, Gruyere Cheese, Parmigiano Reggiano Crouton

Knife and Fork Caesar Salad

Farm Chop Romaine Hearts, Shredded Parmigiano Reggiano, Herb & Cheese Lavash , White Anchovy, Cured Egg Yolk

CIELO Wedge Salad

Iceberg Lettuce, In-House Cured Prosciutto, Baby Tomato, Pickled Red Onion, Shaft's Bleu Cheese Crumbles and Dressing

Roasted Beet Salad

Organic Roasted Beets, Pumpkin Seeds, Cipollini Onion, Apple & Endive Slaw, Valbresso Feta Cheese, Tossed in a Red Wine Vinaigrette Dressing

STEAKHOUSE SIGNATURES

Cioppino

Alaskan Crab Leg, Clams, Market Fish, Shrimp, Basil, in an Herb Tomato Broth

Traditional Shrimp Scampi

Mexican White Shrimp, Fresh Garlic, Fresh Lemon, Butter, Basil, Tomato, Pasta

Pan Seared Day Boat Scallops

Charred Cauliflower, Endive, Butternut Squash Cream Sauce

Organic Herb Marinated Roasted Chicken

Pumpkin Spiced Sweet Potato Puree, Broccolini, Sautéed Tri-Colored Cauliflower, Fresh Sage & Black Garlic Cream Sauce

Pan Seared Scottish Salmon Skin on Filet

Salmon Filet, Wild Mushroom Farro, Sautéed Swiss Chard, Blood Orange Beurre Blanc

Pan Roasted Chilean Sea Bass

Miso Glazed, Forbidden Rice, Roasted Shiitake Mushrooms, Baby Bok Choy

Alaskan King Crab Legs One Pound Window Cut

Steamed, Drawn Butter, Fresh Lemon

Lobster Tail

8oz Cold Water Lobster Tail, Drawn Butter, Fresh Lemon

Grilled Kurobuta Double Cut Pork Chop

Sweet Potato Puree, Sautéed Sweet and Sour Peppers, with a Port Wine Reduction

CHARRED STEAKS and CHOPS

Our Steaks Are Wet Aged to 35 days

Sauces to Complement - 4 per Sauce, 3 Sauces for 9
Tarragon Béarnaise, Red Wine Reduction, Peppercorn, Chimichurri

Petite Filet Mignon 8 oz

Filet Mignon 11 oz

Prime New York Strip Steak 14 oz

Prime Kansas City Strip Steak 20 oz

Prime Bone - In Ribeye Steak 22 oz

Colorado Lamb Chop 14 oz

ENHANCE YOUR STEAK

Smothered Mushrooms and Onions

Caramelized Onions, Wild Mushrooms, Fresh Herbs

Day Boat Scallops

Fresh Lemon, White Wine, European Sweet Butter

Garlic Shrimp

Fresh Lemon, White Wine, European Sweet Butter

Roasted Bone Marrow "Canoe Cut"

Blistered Tomatoes, Watercress, Chimichurri Sauce, Grilled Toast Points

"Oscar Style"

Jumbo King Crab Leg, Asparagus, Tarragon Béarnaise Sauce

Lobster Tail

Cold Water Tail, Drawn Butter, Fresh Lemon

Alaskan King Crab *Half of a Pound Window Cut*

Steamed, Drawn Butter, Fresh Lemon

SIDES MATTER

Sweet Potato Farro

Sautéed Asparagus

Buttered Wild Mushrooms

Twice Baked Potato, Bacon, Cheddar

Roasted Chile Esquites Corn

Cream Cheese Mashed Potato

Jumbo Baked Potato

Sautéed Garlic & Broccolini

Steamed, Creamed, or Sautéed Spinach

Bacon, Smoked Cheddar Mac & Cheese

Creamy Lobster Mac and Cheese

Add Truffle

Lump Crab Mac and Cheese

Jerome O'Reggio
Chef De Cuisine

20% Gratuity Added to Parties of 6 or More

* We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being, if you have allergies please alert us as not all ingredients are listed. ** We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us.

122321