

STARTERS

Crispy Calamari

San Marzano Marinara, Pepperoncini, Fresh Lemon

Harissa Steak Tartare

Filet Mignon, Quail Egg, Dijon Mustard, Garlic Crostini

Jumbo Lump Crab Salad

Cognac Mustard Sauce, Watercress, Arugula, Fresh Lemon, English Cucumber, Ciabatta Toast

Lobster and Spicy Ahi Tartare Stack

Avocado, Watercress, Curry Salt, Crispy Yucca, Lobster Aioli

Poached Wild Jumbo Shrimp Cocktail

Herb Salad, Fresh Lemon, Traditional Cocktail Sauce

Seasonal Oysters Half Dozen

Oysters Rockefeller, Or On The Half Shell

Steamed Littleneck Clams

Garlic White Wine Butter Sauce, Grilled Lemon, Crostini

Traditional Style Crab Cake

Jumbo Bluefin Crab, Creole Remoulade, Fresh Lemon

Bacon Wrapped Shrimp with Monterey Jack

Crisp Shaved Onions, Whole Grain Honey Mustard Sauce

Seafood Symphony (For 2)

*Whole Maine Lobster, King Crab Legs, Jumbo Shrimp, Clam Cevoiche, Pacific Oysters
Spicy Tuna Tartar, Cocktail, Mignonette, Dijon Dipping Sauces*

Siberian Sturgeon Osetra Caviar

Served with Traditional Garnishes, Choice of Toast Points or Blini, and Mother of Pearl Spoon

SOUPS & SALAD

Maine Lobster Bisque

Poached Maine Lobster, Black Truffle Mascarpone, Chives

French Onion

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

Tablesides Caesar Salad for Two

Romaine Hearts, Parmigiano Reggiano, Focaccia Croutons, Anchovy

Spring Salad

*Baby Spinach, Arugula, Radicchio, Peas, Valbresso Feta, Salami, Baby Carrots,
Walnut Vinaigrette*

Steakhouse Salad

Chopped Romaine, Bacon, Avocado, Shaft's Bleu Cheese, Tomato, White French Dressing

Cielo Wedge Salad

*Iceberg, Apple Wood Smoked Bacon, Baby Tomato, Cucumber, Red Onion,
Shaft's Bleu Cheese Dressing*

20% Gratuity Added to Parties of 8 or More

*Consuming any Raw or Undercooked Meats, Shellfish, Poultry, Fish, Eggs or any Other
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STEAKHOUSE SIGNATURES

“Parihuela”

Alaskan Crab Leg, Clams, Mussels, Market Fish, Shrimp, Scallop, Hominy, Fingerling Potatoes, Arugula, Garlic Crostini, Spicy Peruvian Tomato Broth

Day Boat Scallops

Fennel Salad, English Pea Puree, Pork Belly Lardon, Fingerling Crisp

Shrimp Scampi

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

Roasted Herb Chicken

Citrus Herb Marinated, Asparagus, Blistered Shishito Peppers, Rosso Bruno Tomatoes, Peruvian Aji Sauce

Blackened Salmon

Cajun Blackened Salmon, Jicama Slaw, Quinoa, Grilled Scallion Aioli

Pan Roasted Chilean Sea Bass

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

Alaskan King Crab Legs

Steamed, Drawn Butter, and Fresh Lemon

Twin Lobster Tails

Cold Water Lobster Tails, served with Drawn Butter, and Fresh Lemon

Surf & Turf

Cold Water Lobster Tail, and Petite Filet Mignon

Mangalitsa Pork Long Bone

Seasonal Succotash, Apricot Glaze, Broccolini

Creamy Lobster Mac and Cheese

Add Black Truffle 5

Fresh Shaved Black Truffle Mashed Potato

Maine Lobster Mashed Potato

ACCOMPANIMENTS

Sautéed Asparagus

Buttered Wild Mushrooms

Jumbo Baked Potato

Parmesan Roasted Cauliflower

Grilled Broccolini

Feta Rosemary Fingerling Potatoes

Cream Cheese Mashed Potato

Twice Baked Potato, Bacon, Cheddar

Bacon, Smoked Cheddar Mac & Cheese

Steamed, Creamed, or Sautéed Spinach

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CHARRED STEAKS and CHOPS

Angus Petite Filet Mignon 8oz

Angus Filet Mignon 11oz

Angus Bone In Filet Mignon 18oz

Prime New York Strip Steak 14oz

Prime Kansas City Steak 20oz

Prime Bone-In Rib Eye 22oz

Colorado Lamb Chops 14oz

MAKE YOUR EVENING EXTRA SPECIAL

Prime Porterhouse 42oz (For 2) "Bistecca alla Fiorentina" Style
*Our Signature Cut, Ultimate Combining of the Rich Flavors
of a Strip Steak and the Tenderness of a Filet Mignon
(Please Allow 30 Minutes for Medium Rare)*

Grilled Colorado Rack Of Lamb (For 2)
*"Bouquetiere" of Market Vegetables, Fingerling Potato, Chimichurri Sauce
(Please Allow 30 Minutes for Medium Rare)*

Chateaubriand (For 2)
*18oz Tenderloin of Beef, "Bouquetiere" of Market Vegetables,
Fingerling Potato, Bordelaise and Béarnaise
(Please Allow 30 Minutes for Medium Rare)*

ENHANCE YOUR STEAK

Sauces to Complement

Béarnaise, Perigourdine, Bordelaise, Au Poivre

Melted Shaff's Bleu Cheese

Smothered Mushrooms and Onions

Caramelized Onions, Wild Mushrooms, Fresh Herbs

Garlic Shrimp

Lemon, White Wine, Butter

Roasted Bone Marrow "Canoe Cut"

Bacon Jam, Arugula, Crostini

"Oscar Style"

Jumbo King Crab Leg, Asparagus, Béarnaise Sauce

Lobster Tail

Cold Water Tail, Drawn Butter, and Fresh Lemon

Alaskan King Crab

Steamed, Drawn Butter, and Fresh Lemon

*Steven Agosto
Chef De Cuisine*

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