

STARTERS

Crispy Calamari

San Marzano Marinara, Pepperoncini, Fresh Lemon

Crab Louie

Jumbo Lump Crab, Romaine Lettuce, Asparagus, Cherry Tomatoes, English Cucumber, Quail Egg

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, Corn Salsa, Avocado Mousse, Old Bay Aioli

Crispy Coconut Shrimp

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

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

Romaine Hearts, Parmigiano Reggiano, Ciabatta Croutons, Anchovy

Cielo House Salad

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

CIELO Wedge Salad

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

Burrata Caprese Salad

Marinated Heirloom Tomatoes, Watercress Pesto, Tondo Aged Balsamic Glaze, Maldon Sea Salt, Organic Micro Basil, Roasted Pistachio Crumbles

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

Day Boat Scallops

Heirloom Tomato, Asparagus, Potato Puree, Calabrese Peppers, Pistachio Crumbles

Organic Half Piri Piri Chicken

Heirloom Tomatoes, Piri Piri Sauce, Crispy Fingerling Potatoes, Shaved Fennel Salad

Pan Seared Salmon Filet

Tomatillo Salsa, Crispy Yukon Potatoes, Grilled Baby Bell Peppers, Petite Onions

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

Maui Wowee Kurobuta Pork Chop

Pineapple Sweet & Spicy Sauce, Grilled Baby Peppers, Fingerling Potatoes

CHARRED STEAKS and CHOPS

Our Steaks Are Wet Aged To 35 days

Sauces to Complement - Choice of One

Tarragon Béarnaise, Périgourdine, Bordelaise, Chimichurri, Tomatillo, Au Poivre, Piri Piri

Petite Filet Mignon

Filet Mignon

Prime New York Strip Steak

Prime Kansas City Strip Steak

Prime Bone - In Ribeye Steak

Colorado Lamb Chops

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"

Bacon Jam, Arugula, Crostini

"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

ACCOMPANIMENT

Bacon, Smoked Cheddar Mac & Cheese

Sautéed Asparagus

Buttered Wild Mushrooms

Twice Baked Potato, Bacon, Cheddar

Roasted Chile Esquites Corn

Cream Cheese Mashed Potato

Jumbo Baked Potato

Grilled Broccolini

Steamed, Creamed, or Sautéed Spinach

Creamy Lobster Mac and Cheese

Add Truffle

Old Bay Crab Mac and Cheese

Steven Agosto
Chef De Cuisine

20% Gratuity Added to Parties of 6 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 071520*