

Starters

FRIED CALAMARI | 25
Shishito Peppers, Cielo Rub, Lemon, Sweet Chili Aioli

POACHED WILD JUMBO PRAWN COCKTAIL | 28
Herb Salad, Lemon, Traditional Cocktail Sauce

SEASONAL OYSTERS** | MP
Oysters Rockefeller (3), or On the Half Shell (6)

LOBSTER & CRAB CAKE | 24
Jumbo Bluefin Crab, Fennel Salad, Rum & Balsamic Mayo

CRISPY COCONUT SHRIMP | 23
Panko-crusted Jumbo Shrimp, Sweet & Spicy Mango Sauce, Arugula

BRIE EN CROÛTE | 21
Honey Comb, Hazelnut, Cranberry & Apple Sauce

SIGNATURE STEAK TARTARE** | 23
Filet Mignon, Hard-boiled Quail Egg, Roasted Cipollini Onion, Ciabatta Toast, Horseradish & Truffle Cream

Soups & Salad

MAINE LOBSTER BISQUE | 18
Poached Maine Lobster, Fresh Herb Mascarpone, Chives

FRENCH ONION | 14
Caramelized Onions, Beef Broth, Gruyere Cheese, Parmigiano Reggiano Crouton

CAESAR SALAD | 14
Romaine Hearts, Shredded Parmigiano Reggiano, Grilled Croutons, White Anchovies

CIELO WEDGE SALAD | 16
Iceberg Lettuce, Pancetta, Cherry Tomatoes, Pickled Red Onion, Candied Pecan, Balsamic Glaze, Bleu Cheese & Cotija Dressing

ROASTED BEETROOT SALAD | 16
Red & Gold Roasted Beets, Charred Avocado, Whipped Burrata Cheese, Roasted Shallot Vinaigrette

Steakhouse Signatures

CIOPPINO | 56
Alaskan Crab, Scallop, Market Fish, Shrimp, Basil, Herb Tomato Broth

SAUTÉED SHRIMP & FETTUCCINE PASTA | 44
Braised Tomatoes, Garlic, Basil, Beurre Monte, Fresh Herbs, Parmesan Cheese

DAY BOAT SCALLOPS | 45
Braised Pork Belly, Cauliflower Puree, Oyster Mushroom, Pomegranate Reduction

ORGANIC LEMON ROASTED CHICKEN | 42
Confit Marble Potatoes, Charred Broccolini, Creamy Chimichurri

PAN-SEARED SCOTTISH SALMON | 48
Skin-on Filet, Soba Noodles, Broccoli Rabe, Enoki Mushrooms, Coconut Ginger Sauce

PAN-ROASTED CHILEAN SEA BASS | 56
Miso-glazed, Forbidden Rice, Roasted Shiitake Mushrooms, Baby Bok Choy

ALASKAN KING CRAB LEGS ONE POUND WINDOW CUT | MP
Steamed, Drawn Butter, Lemon

LOBSTER TAIL | MP
8oz Cold Water Tail, Drawn Butter, Fresh Lemon

GRILLED KUROBUTA PORK CHOP | 48
Asian Pear Mash, Chinese Broccoli, Sweet Soy Glaze

Charred Steaks & Chops

Our Steaks Are Wet Aged to 35 days

PETITE FILET MIGNON 8oz | 58

FILET MIGNON 11oz | 67

PRIME NEW YORK STRIP STEAK 14oz | 62

PRIME KANSAS CITY STRIP STEAK 20oz | 66

PRIME BONE-IN RIBEYE STEAK 22oz | 78

COLORADO LAMB CHOPS | 65

SAUCES TO COMPLEMENT 4 each, 3 Sauces for 9

Tarragon Béarnaise
Red Wine Reduction
Peppercorn
Chimichurri

Enhance Your Steak

SMOTHERED MUSHROOMS AND ONIONS | 6

Caramelized Onions, Wild Mushrooms, Herbs

DAY BOAT SCALLOPS | 21

Lemon, White Wine, European Sweet Butter

GARLIC SHRIMP | 18

Lemon, White Wine, European Sweet Butter

ROASTED BONE MARROW “CANOE CUT” | 25

Blistered Tomatoes, Arugula, Cherry Jam, Chimichurri Sauce, Grilled Toast Points

“OSCAR STYLE” | 33

Jumbo King Crab Leg, Asparagus, Tarragon Béarnaise Sauce

LOBSTER TAIL | MP

Cold Water Tail, Drawn Butter, Lemon

ALASKAN KING CRAB HALF POUND WINDOW CUT | MP

Steamed, Drawn Butter, Lemon

Sides

Charred Brussel Sprouts
Sautéed Asparagus
Buttered Wild Mushrooms
Garlic Herb Twice-Baked Potato
Creamed Spinach
14

XO Fried Rice
Cream Cheese Mashed Potato
Jumbo Baked Potato
Sautéed Garlic & Broccolini

BACON & SMOKED CHEDDAR MAC AND CHEESE | 15

CREAMY LOBSTER MAC AND CHEESE | 30

Add Truffle | 5

LUMP CRAB MAC AND CHEESE | 23

Jerome O'Reggio
CHEF DE CUISINE

20% Gratuity Added to Parties of 5 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.