

## 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*

### **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**

*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*

### **Flavors of Winter Salad**

*Organic Butter Lettuce, Blood Orange, Shaved Fennel, Roasted Candied Walnuts, Molasses Croutons, Bulgarian Feta Cheese, Belgium Endive, White Balsamic Vinaigrette*

## 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**

*Baby Cherry Tomato, Asparagus, Potato Puree, Calabrese Peppers, Pistachio Crumbles*

### **Organic Half Sazón Chicken**

*Citrus Marinated Chicken, Pepian Sauce, Roasted Butternut Squash, Grilled Corn, Crème Fraiche, Micro Cilantro*

### **Pan Seared Ōra King Salmon Filet**

*Blood Orange Salsa, Herb Butter, Sweet Potato Hash Brown*

### **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 Wowie 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*

**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**

**Sweet Potato Hash Browns, Crème Fraiche**      **Roasted Chile Esquites Corn**

**Sautéed Asparagus**      **Cream Cheese Mashed Potato**

**Buttered Wild Mushrooms**      **Jumbo Baked Potato**

**Twice Baked Potato, Bacon, Cheddar**      **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 111520*