

BEGIN

Jumbo Shrimp Cocktail sauce and fresh lemon	20
Carpaccio of Bison Tenderloin Dijon crème, extra virgin olive oil, fresh lemon, Italian crostini	18
Sesame Crusted Ahi Tuna Wasabi and kabayaki sauce, pickled ginger	20
Freshly Shucked Malpeque Oysters on the Half Shell Six or twelve oysters	18/32
Seafood Platter Jumbo prawns, split king crab, rock lobster, malpeque oysters with caviar, cocktail and mignonette sauce (per person)	30
Oysters Rockefeller Creamed spinach pernod, mousseline glacage, six oysters	19
Port Wine Infused Seared Foie Gras Italian baby fig compote, tropical relish	29
Lobster Tempura Shiitake mushrooms, mesclun greens, spicy thai curry dressing	25
Escargot Bourguignon Garlic, fresh herbs, burgundy butter with a pastry crown	15
Lobster Escargot Style Rock lobster, burgundy butter, gorgonzola encrusted	25
Jumbo Lump Crab Cake Spring greens, chipotle remoulade	26

WARMTH

Lobster Bisque Aged sherry, lobster medallion, touch of cognac	12
French Onion Soup With three cheese gratinee	9
Crème of Asparagus and Morel Soup	10

GREENS

Ciera's Signature Chop Salad Mesclun greens, avocado, smoked bacon, teardrop tomatoes, brioche croutons	9
Caesar Salad White anchovy fillets	10
Organic Country Greens Bosc pears, yellow and red pear tomatoes, candied pecans, bleu stilton cheese, tossed in fresh herb vinaigrette dressing	10
Iceberg Wedge Tomato concasse, applewood smoked bacon, crumbled maytag bleu cheese	9
Vine Ripened Tomato and Buffalo Mozzarella Salad Sliced beef steak tomatoes, sweet maui onions, mozzarella and basil with 10 year old balsamic vinaigrette	10
Ciera's Seafood Salad Mesclun greens, king crab, lobster, shrimp, hearts of palm, green olives, tomatoes, avocado, red onions, bleu stilton cheese tossed in a fresh herb vinaigrette dressing	24

SIDES

Blistered Asparagus shaved parmesan cheese, hollandaise sauce	11
Creamed or Fresh Sautéed Spinach	11
Broccoli Rabe Brown butter and hollandaise sauce	9
Sautéed Mushroom Ragout Shiitake, chanterelle, portobello mushrooms sautéed in garlic, shallots and finished with bourbon butter	11
White Truffle Mac and Cheese	11
Roasted Garlic Yukon Gold Mashed	9
Deep Skillet Yukon Gold Home Fries	9
Garlic Tossed Steak Fries	9
White Cheddar Scalloped Potatoes Gratinée	11
Colossal Baked Potato or Sweet Potato	11

An 18% gratuity will automatically be charged to parties of six or more

SEAFOOD

Gorgonzola and Pine Nut Crusted Sea Bass Lump crabmeat, grilled spinach with lavender crème and basil infusion	42
Grilled Alaskan King Salmon Mango and papaya salsa, fried wonton skins with cilantro crème	31
Bronzed Mahi-Mahi with Grilled Shrimp Teri-miso marinated, spicy black bean, grilled pineapple relish	36
Fresh Abalone Egg dipped and pan seared, topped with king crab meat and a lemon chive beurre blanc	MARKET PRICE
Alaskan King Crab 20oz. steamed in lemon grass broth	MARKET PRICE
Australian Lobster Tails 8oz.each, drawn butter and fresh lemon	MARKET PRICE
Shrimp Scampi and Manila Clams Jumbo shrimp and clams sautéed in butter, lemon, white wine, garlic and roma tomatoes, tossed with fettuccini	30

COMBINE

Filet Oscar Two 5oz. center cut filet mignon, jumbo lump crab, asparagus, red wine demi-glace and béarnaise sauce	58
Tournedo Rossini Two 5oz. center cut filet mignon, crouton, foie gras, black truffles and madeira demi-glace	55
Filet Mignon and Australian Lobster Tail 6oz. filet and 8oz. lobster	MARKET PRICE

STEAKS AND CHOPS

Porterhouse Steak 24oz. an outstanding example of certified angus beef at its best, aged especially for Ciera steak & chophouse	68
New York Strip Loin 14oz. certified angus beef strip loin, the most flavorful cut	50
Steak Au Poivre 14oz. black pepper crusted certified angus beef strip loin, Served with brandy-green peppercorn demi-glace	49
Filet Mignon Center cut, certified angus beef, the most tender cut, 6oz./10oz.	36/48
Cowboy Rib-eye 24oz. certified angus beef, bone-in, well marbled, juicy and flavorful, our signature steak	72
New Zealand Rack of Lamb Pistachio encrusted, served with pomegranate balsamic demi-glace	49
Veal Loin Chop Morel 14oz. frenched center cut chop with brandy, morel mushrooms and creamed demi-glace	64
Kurobuta Pork Rib Chop 14oz. pan seared, caramelized sweet maui onions and calvados-apple demi-glace	42
Rocky Mountain Elk Chop 12oz. pan seared center cut loin chop bing cherry demi-glace	59
Chateaubriand for Two 24oz. certified angus beef center cut filet mignon, bouquetiere of vegetables, Roasted garlic mashed and béarnaise sauce	110
Top your Steak with:	
Gorgonzola or Bleu Stilton Cheese	6
Seared foie gras port wine infused	18

FOWL

Free Range Chicken Breast Mediterranean Tender breast of chicken, Kalamata olives, sundried tomatoes, artichokes, red peppers, feta cheese, creamy pesto sauce, Yukon gold wild rice cake	28
Roast Long Island Duck À la orange, crepe filled with wild rice, toasted almonds and prosciutto	34