

## BEGIN

<b>Jumbo Shrimp</b> Cocktail sauce and fresh lemon	20
<b>Carpaccio of Bison Tenderloin</b> Dijon crème, extra virgin olive oil, fresh lemon, Italian crostini	18
<b>Nueskes Sweet &amp; Spicy Grilled Bacon</b> Triple thick cut, sweet maui onion relish	16
<b>Sesame Crusted Ahi Tuna</b> Wasabi and kabayaki sauce, pickled ginger	20
<b>Freshly Shucked Malpeque Oysters on the Half Shell</b> Six or twelve oysters	18/32
<b>Seafood Platter</b> Jumbo prawns, split king crab, rock lobster, malpeque oysters with caviar, cocktail and mignonette sauce (per person)	MARKET PRICE
<b>Oysters Rockefeller</b> Creamed spinach pernod, mousseline glacage, six oysters	19
<b>Port Wine Infused Seared Foie Gras</b> Italian baby fig compote, tropical relish	29
<b>Lobster Tempura</b> Shiitake mushrooms, mesclun greens, spicy thai curry dressing	25
<b>Escargot Bourguignon</b> Garlic, fresh herbs, burgundy butter with a pastry crown	15
<b>Lobster Escargot Style</b> Rock lobster, burgundy butter, gorgonzola encrusted	25
<b>Jumbo Lump Crab Cake</b> Spring greens, chipotle remoulade	26

## WARMTH

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

## GREENS

<b>Ciera's Signature Chop Salad</b> Mesclun greens, avocado, smoked bacon, teardrop tomatoes, brioche croutons	9
<b>Caesar Salad</b> White anchovy fillets	10
<b>Organic Country Greens</b> Bosc pears, yellow and red pear tomatoes, candied pecans, bleu stilton cheese, tossed in fresh herb vinaigrette dressing	10
<b>Iceberg Wedge</b> Tomato concasse, applewood smoked bacon, crumbled maytag bleu cheese	9
<b>Vine Ripened Tomato and Buffalo Mozzarella Salad</b> Sliced beef steak tomatoes, sweet maui onions, mozzarella and basil with 10 year old balsamic vinaigrette	10
<b>Ciera's Seafood Salad</b> 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	27
<b>Grilled Avocado Caprese Salad</b> Mozzarella ball, yellow and red pear tomatoes, basil, red onion, orange sections, mesclun greens tossed in balsamic vinaigrette dressing.	12

## SIDES

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

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

## SEAFOOD

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

## COMBINE

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

## STEAKS AND CHOPS

<b>Porterhouse Steak</b> 24oz. an outstanding example of certified angus beef at its best, aged especially for Ciera steak & chophouse	68
<b>New York Strip Loin</b> 14oz. certified angus beef strip loin, the most flavorful cut	50
<b>Bone-In New York Strip</b> 24oz. certified angus beef strip loin, the most flavorful cut	68
<b>Steak Au Poivre</b> 14oz. black pepper crusted certified angus beef strip loin, Served with brandy-green peppercorn demi-glace	49
<b>Filet Mignon</b> Center cut, certified angus beef, the most tender cut, 6oz./10oz.	36/48
<b>Bone-in Filet Mignon</b> 16oz. certified angus beef, our general managers signature steak "the Tretton cut"	82
<b>Cowboy Rib-eye</b> 24oz. certified angus beef, bone-in, well marbled, juicy and flavorful, our signature steak	72
<b>New Zealand Rack of Lamb</b> Pistachio encrusted, served with pomegranate balsamic demi-glace	49
<b>Veal Loin Chop Morel</b> 14oz. frenched center cut chop with brandy, morel mushrooms and creamed demi-glace	64
<b>Kurobuta Pork Rib Chop</b> 14oz. pan seared, caramelized sweet maui onions and calvados-apple demi-glace	42
<b>Rocky Mountain Elk Chop</b> 12oz. pan seared center cut loin chop bing cherry demi-glace	59
<b>Chateaubriand for Two</b> 24oz. certified angus beef center cut filet mignon, bouquetiere of vegetables, Roasted garlic mashed and béarnaise sauce	110
<b>Wagyu "Tomahawk" Rib Steak</b> 30oz. Wagyu takes steak to the next level, naturally enhanced, flavor, tenderness, <b>extremely high marbling</b> , and juiciness.	140
<b>Top your Steak with:</b>	
Gorgonzola or Bleu Stilton Cheese	6
Seared foie gras port wine infused	18

## FOWL / VEGETARIAN

<b>Free Range Chicken Breast Mediterranean</b> Tender breast of chicken, Kalamata olives, sundried tomatoes, artichokes, red peppers, feta cheese, creamy pesto sauce, Yukon gold wild rice cake	28
<b>Roast Long Island Duck</b> À la orange, crepe filled with wild rice, toasted almonds and prosciutto	34
<b>Vegetarian Terrine</b> Tower of marinated grilled vegetables, fresh buffalo Mozzarella served with a roma tomato concasse	28