

BEGIN

Jumbo Shrimp Cocktail sauce and fresh lemon	25
Carpaccio of Bison Tenderloin Dijon crème, extra virgin olive oil, fresh lemon, Italian crostini	20
Nueskes Sweet & Spicy Grilled Bacon Triple thick cut, sweet maui onion relish	16
Freshly Shucked Fanny Bay Oysters on the Half Shell Six or twelve oysters	24/46
Seafood Platter Jumbo prawn, split king crab, 1/2 lobster tail, fanny bay oyster with caviar, cocktail and mignonette sauce (per person) MARKET PRICE	
Oysters Rockefeller Creamed spinach pernod, mousseline glacage, six oysters	28
Lobster Tempura Shiitake mushrooms, mesclun greens, thai peanut sauce	26
Escargot Bourguignon Garlic, fresh herbs, burgundy butter with a pastry crown	20
Lobster Escargot Style Rock lobster, burgundy butter, gorgonzola encrusted	26
Jumbo Lump Crab Cake Spring greens, chipotle remoulade	26

WARMTH

Lobster Bisque Aged sherry, lobster medallion, touch of cognac	17
French Onion Soup With three cheese gratinee	14

GREENS

Ciera's Signature Chop Salad Mesclun greens, avocado, smoked bacon, teardrop tomatoes, brioche croutons	12
Caesar Salad White anchovy fillets	12
Organic Country Greens Bosc pears, yellow and red pear tomatoes, candied pecans, bleu stilton cheese, tossed in fresh herb vinaigrette dressing	12
Iceberg Wedge Tomato concasse, applewood smoked bacon, crumbled Stilton bleu cheese	12
Grilled Avocado Caprese Salad Mozzarella ball, yellow and red pear tomatoes, basil, red onion, orange sections, mesclun greens tossed in balsamic vinaigrette dressing.	12

SIDES

Blistered Asparagus shaved parmesan cheese, hollandaise sauce	14
Creamed or Fresh Sautéed Spinach	14
Broccoli Brown butter and hollandaise sauce	12
Sautéed Mushroom Ragout Shiitake, cremini, portobello mushrooms sautéed in garlic, shallots and finished with bourbon butter	14
White Truffle Mac and Cheese	14
Asiago Risotto	14
Roasted Garlic Yukon Gold Mashed Potatoes	12
White Cheddar Scalloped Potatoes Gratinée	14
Colossal Baked Potato	14
Garlic Fingerling Potatoes	14

Gluten Free Please notify your Maitre d or server prior to ordering of any food allergies.

An 20% gratuity will automatically be charged to parties of six or more

SEAFOOD

Mediterranean Chilean Sea Bass Pine nut encrusted, sundried tomato and olive tapenade, mustard beurre blanc, caramelized onion, spinach, tomato and tarragon	50
Blackened King Salmon Pineapple sauce au poivre, celery root puree, tomato	40
Alaskan King Crab 20oz. steamed in lemon grass broth	MARKET PRICE
Cold Water Lobster Tail 16oz. each, drawn butter and fresh lemon	MARKET PRICE
Medley of Seafood Linguine jumbo shrimp, sea scallops, black mussels, clams, salmon and seabass, folded in a rich vodka tomato sauce with asiago and basil	38

COMBINE

Filet Oscar 8 oz. filet, lump crab, asparagus, demi-glace and béarnaise sauce	70
Filet Mignon and Australian Lobster Tail 6oz. filet and 16oz. lobster	MARKET PRICE

STEAKS AND CHOPS

Porterhouse Steak 24oz. Aged especially for Ciera steak & chophouse	85
New York Strip Loin 14oz. certified angus beef strip loin, the most flavorful cut	70
Bone-In New York Strip 24oz. certified angus beef strip loin, the most flavorful cut	85
Steak Au Poivre 14oz. Strip loin, brandy-green peppercorn demi-glace	75
Filet Mignon Center cut, certified angus beef, the most tender cut, 8oz./12oz.	55/75
Cowboy Rib-eye 24oz. Bone-in, well marbled, juicy and flavorful	99
New Zealand Rack of Lamb Pistachio encrusted, pomegranate balsamic demi-glace	70
Veal Loin Chop Morel 14oz. Center cut with brandy, morel mushrooms demi-glace	75
Kurobuta Pork Rib Chop 14oz. Sweet maui onion, calvados-apple demi-glace	55
Chateaubriand for Two 20oz. Filet mignon, bouquetiere of vegetables, roasted garlic mashed potatoes and béarnaise sauce	150
Wagyu "Tomahawk" Rib Steak 30oz. Wagyu takes steak to the next level, naturally enhanced flavor, tenderness, extremely high marbling , and juiciness	195

Top your Steak with:

Gorgonzola, Bleu Stilton Cheese, Béarnaise sauce, Hollandaise sauce Red Wine Demi Glace, Au Poivre or Chimichurri	6
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FOWL / VEGETARIAN

Free Range Chicken Breast Pistachio Aioli, cremini mushroom, sauteed spinach, roasted fennel and baby carrot	38
Pan Roasted Breast of Duck Smoked pear puree, blackberry port sauce, fennel and pear gorgonzola slaw, garlic fingerling potatoes	50
Breaded Portobello Mushroom "Steak" Tear drop tomato, roasted fennel, asparagus, carrot, spinach, fried mozzarella, Roma tomato concasse	32