

BEGIN

Jumbo Shrimp Cocktail sauce and fresh lemon	25
Carpaccio of Bison Tenderloin Dijon crème, fresh lemon, Italian crostini, shaved parmesan	20
Marrow Canoes Roasted beef bone marrow, tomato gremolata, black truffle salt, pickled onion, Milano bread	32
Freshly Shucked Fanny Bay Oysters on the Half Shell Six / twelve oysters	24/46
Seafood Platter for Two Jumbo prawns, king crab salad, lobster tails, oysters and caviar glazed green tip mussels, Hamachi ceviche, cocktail sauce and mignonette	140
Oysters Rockefeller Creamed spinach Pernod, mousseline glaçage	28
Grandes Scallops Enrobé Applewood smoked bacon, caviar, butternut squash purée, pickled vegetables, sage brown butter	35
Escargot Bourguignon Garlic, fresh herbs, burgundy butter, pastry crown	22
Lobster Escargot Style Maine lobster, burgundy butter, gorgonzola	26
Jumbo Lump Crab Cake Spring greens, chipotle remoulade	26
Hamachi Tiradito Leche de tigre, onion desflemada, sweet potato, celeriac chip	30

WARMTH

Lobster Bisque Lobster medallion, aged sherry, touch of cognac	17
French Onion Soup Three cheese gratinée	14

GREENS

Ciera's Signature Chop Salad Mesclun greens, avocado, smoked bacon, teardrop tomatoes, brioche croutons, vinaigrette	13
Caesar Salad White anchovy fillets, brioche croutons, shaved parmesan	13
Roasted Beets and Chèvre Belgian endive, mesclun greens, caramelized onion chèvre cream, pistachio, balsamic vinaigrette	14
Iceberg Wedge Heirloom cherry tomatoes, applewood smoked bacon, crumbled Stilton bleu cheese, bleu cheese dressing	14
Grilled Avocado Caprese Salad Fresh mozzarella, heirloom cherry tomatoes, basil red onion, Naval orange, mesclun greens, balsamic vinaigrette	15

SIDES

Blistered Asparagus shaved parmesan cheese, hollandaise sauce	14
Creamed or Fresh Sautéed Spinach	14
Charred Broccolini Brown butter and hollandaise sauce	14
Sautéed Mushroom Ragout Shiitake, cremini, portobello mushrooms, garlic, shallot, brandy butter	14
Four Cheese Orecchiette	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

* Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, particularly for individuals with certain medical conditions.

A 20% gratuity will automatically be applied to parties of six or more



SEAFOOD

Mediterranean Chilean Sea Bass Pine nut encrusted, sundried tomato and olive tapenade, mustard beurre blanc, spinach, tomato, caramelized onion	52
Bronzed Ora King Salmon Celeriac velouté, légumes sautés au beurre, basil oil	45
Alaskan King Crab 20oz. clarified butter	MARKET PRICE
Maine Cold Water Lobster Tail 16oz., clarified 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	45

STEAKS

Filet Mignon Certified Angus, center cut. 8oz./12oz.	60/80
Filet Oscar 8oz filet mignon, lump crab, asparagus, sauce Béarnaise	75
Filet and Lobster 6oz filet mignon, 16oz Maine lobster tail	MARKET PRICE
Chateaubriand for Two 20oz. Filet mignon, bouquetière of vegetables, roasted garlic mashed potatoes and béarnaise sauce	160
New York Strip Loin Certified Angus. 14oz. Center cut	70
Au Poivre Style Pepper crusted and seared. Brandy-green peppercorn demi-glace	75
Porterhouse USDA Prime 24oz. Aged specifically for Ciera Steak & Chophouse	99
Bone-in Ribeye USDA Prime 24oz. Bone-in, well marbled	110
American Wagyu New York Strip 8oz. Mishima Reserve Ultra, BMS score 8+	99
American Wagyu "Tomahawk" Ribeye 30oz. Durham Ranch, BMS 5+	195

CHOPS

New Zealand Rack of Lamb Pistachio encrusted, pomegranate balsamic demi-glace	75
Veal Loin Chop Morel 14oz. Center cut with brandy, morel mushroom demi-glace	99
Kurobuta Pork Rib Chop 14oz. Sweet Maui onion, calvados-apple demi-glace	55

FOWL / VEGETARIAN

Free Range Jidori Chicken Breast Guajillo romesco sauce, Asiago risotto, broccolini, butternut squash	42
Confit of Muscovy Duck Jardinière vegetables, Luxardo maraschino demi-glace, dried cherry	45
Fondant Butternut Squash and Chèvre Belgian endive, heirloom tomato, roasted bell pepper, cauliflower, pistachio, balsamic	35

Split Plate Fee of \$15

Chef de Cuisine- Miguel Aguirre Diaz