



CIERA

STEAK + CHOPHOUSE

\$70 per person

(Choice of one item per section)

Begin

French Onion Soup

Three cheese gratinee

Escargot Bourguignon

Garlic, shallots, fresh herbs, burgundy butter with a pastry crown

Caesar Salad

White anchovy fillets

Main

Blackened King Salmon

Skin on, New Zealand Oro King Salmon rubbed with our blend of spices and blackened over high heat. Pineapple sauce au poivre, celery root puree, broccolini

Braised Lamb Shank

Cabernet Sauvignon, citrus gremolata. Roasted jalapeno-mint potato puree

Bacon wrapped Filet Mignon

6oz. center cut, "Certified Angus beef" filet, wrapped with applewood smoked Nueskes bacon. Chimichurri, garlic fingerling potatoes, blistered asparagus and baby carrot

Roasted Free Range Chicken Breast

Pistachio Aioli, asiago risotto, cremini mushroom, sauteed spinach, roasted fennel and baby carrot

Medley of Seafood Linguine

Jumbo shrimp, sea scallops, black mussels, clams, king salmon, Chilean seabass, vodka tomato sauce, asiago, basil

Dessert

Seasonal Tasting of Berries

Blueberries, raspberries, blackberries and strawberries. Raspberry coulis and sabayon cream

New York Style Cheesecake

Raspberry coulis, fresh raspberries

Chocolate Lava Cake

Decadent warm chocolate ganache. Raspberry, sauce framboise

Complimenting Wines- \$13/glass

La Crema Chardonnay 2022 Sonoma Coast, CA

Ferrari-Carano Merlot 2021 Sonoma County, CA