

Appetizers

Jumbo Shrimp

Cocktail Sauce and Fresh Lemon

14

Carpaccio of Bison Tenderloin

Dijon Crème, Extra Virgin Olive Oil, Fresh Lemon, Italian Crostini

15

Sesame Crusted Ahi Tuna

Wasabi Cream and Kabayaki Sauce, Pickled Ginger

12

Freshly Shucked Malpeque Oysters on the half shell

6-oysters or 12- Oysters

12 / 20

Seafood Platter

Jumbo Prawn, Split King Crab, Rock Lobster, Malpeque Oysters topped with Caviar, cocktail, Mignonette sauce.

48

Oysters Rockefeller

Creamed Spinach, Pernod, Mousseline Glacage, 6-oysters

14

Port Wine Infused Seared Foie Gras

Italian Baby Fig Compote, Tropical Relish

18

Lobster Tempura

Marinated Shiitake Mushrooms, Mizuna greens, Spicy Thai Curry Dressing

17

Escargot Bourguignon

Garlic, Shallots, Fresh Herbs, Burgundy Butter with Brioche

14

Jumbo Lump Crab Cake

Spring Greens, Chipotle Remoulade

13

Sides

Blistered Asparagus

Shaved Parmesan Cheese, Hollandaise Sauce

6

Creamed or Fresh Sautéed Spinach

6

Sautéed Mushroom Ragout

Shiitake, Black Trumpet, Chanterelle and Portobello Mushrooms, Sautéed in Garlic, Shallots and Finished with Bourbon

6

Salads

The Original Chopped Salad

Mesclun Greens, Avocado, Smoked Bacon, Teardrop Tomatoes, Brioche Croutons

8

Maine Lobster Cobb Salad

Roasted Sweet Corn, Quail Eggs, Peppered Bacon, Crumbled Bleu Stilton, Avocado, Baby Frisee, Red Oak Leaf, Smoked Tomato Vinaigrette

15

Caesar Salad

With White Anchovies

8

Iceberg Wedge

Iceberg Lettuce, Tomato Concasse, Applewood Smoked Bacon, Crumbled Bleu Stilton Cheese and Cognac Dressing

8

Organic Country Greens

Bosc Pear, Yellow and Red Pear Tomatoes, Candied Pecans, Bleu Stilton Cheese, Champagne Vinaigrette

8

Tomato & Buffalo Mozzarella Salad

A Sliced Beef Steak Tomato, Sweet Maui Onions, Fresh Mozzarella and Basil with 10 year old Balsamic Vinaigrette

9

Soups

Lobster Bisque

Aged Sherry, Lobster Medallion, A Touch of Cognac

8

French Onion Soup

With Three Cheese Gratinée

7

Crème of Asparagus and Morel Soup

7

Sides

White Truffle Macaroni & Cheese

6

White Cheddar Scalloped Potatoes

6

Colossal Baked Potato

Sweet Butter, Sour Cream, Bacon, Chives and Cheddar Cheese

6



Steaks & Chops

Includes Roasted Garlic Yukon Gold Mashed Potatoes and Mandolin Vegetables

Porterhouse Steak

24 oz. Aged Especially for Ciera Steakhouse

45

New York Strip Loin

14 oz. Beef Strip Loin, The Most Flavorful Cut

38

Steak "Au Poivre"

14 oz. Beef Strip Loin, Black Pepper Crusted, Served with Brandy-Green Peppercorn Demi-Glace.

39

Filet Mignon

Center Cut, The Most Tender Cut.

6oz. 34 10oz. 38

Our Signature Cowboy Rib Eye

A 24 oz. Well Marbled, Juicy & Full Flavor, A "Signature Steak"

49

New Zealand Rack of Lamb

Pistachio Encrusted,

Served with Pomegranate Balsamic Demi-Glace

38

Veal Loin Chop "Morel"

14 oz. Frenched Chop, With Brandy, Morel Mushrooms and Cream Demi-Glace,

Complimented with Farfalle Pasta

38

Organic Pork Rib Chop

14 oz. Pan Seared, Caramelized Sweet Maui Onions and Calvados-Apple Demi-Glace

26

Rocky Mountain Elk Chop

14 oz. Pan Seared Center Cut Loin Chop, Sweet Bing Cherry Demi-Glace

45

Chateaubriand for "two"

20 oz. Center Cut Filet Mignon,

Bouquetiere of Vegetables,

Roasted Garlic Mashed and Béarnaise Sauce

85

Free Range Poultry

Chicken Piccata

Tender Breast of Chicken Medallions Dipped in our Parmigiano Batter, Sautéed with a Creamy Caper, Garlic White Wine Butter, Served over Linguine

18

Chicken Diablo

Half Chicken Marinated in Olive Oil, Red Pepper Flakes, Fresh Herbs & Lemon Juice, Cooked on the Rotisserie, Served with Sundried Tomato Risotto and Broccoli Raab

19

Breast of Chicken Mediterranean

Tender Breasts of Chicken Sauteed with Kalamata Olives, Sun Dried Tomatoes, Artichokes, Feta Cheese in a Creamy Pesto Sauce With a Yukon Gold & Wild Rice Cake & Broccoli Raab

19

Seafood

Gorgonzola and Pine Nut Crusted Sea Bass

Lump Crabmeat, Grilled Spinach and Roasted Garlic Mashed Potatoes, With Lavender Cream and Basil infusion.

31

Grilled Alaskan King Salmon

Mango and Papaya Salsa, Fried Wonton Skins, Cilantro Cream Roasted Garlic Mashed and Blistered Asparagus.

28

Fresh Abalone

Egg Dipped and Pan Seared, Topped with King Crab Meat and a Lemon Chive Beurre Blanc, Roasted Garlic Mashed and Blistered Asparagus.

60

Alaskan King Crab

24 oz. Steamed in Lemon Grass Broth, Roasted Garlic Mashed and Blistered Asparagus

45

Twin Australian Lobster Tails

Two 8oz. Lobster Tails, Roasted Garlic Mashed and Blistered Asparagus.

75

Combinations

Filet Oscar

Two Center Cut 5 oz Filets, Jumbo Lump Crab, Asparagus, Red Wine Demi-glace and Béarnaise Sauce.

39

Filet Mignon & Australian Lobster Tail

6 oz. Filet & 8 oz Lobster

65

Petite Filet & Shrimp

2 each 4 oz. Medallions Black Pepper Crusted Topped with Jumbo Grilled Shrimp, Served with Brandy-Green Peppercorn Demi-Glace.

39

Pasta

Smoked Diver Scallops

With Chanterelle Mushrooms, Red Peppers and Asparagus, Tossed in a Creamy Garlic Butter With Lemon Pepper Linguine

22

Shrimp Scampi & Manila Clams

Jumbo Shrimp and Clams, Sautéed in Butter, Lemon, Roma Tomatoes, White Wine and Garlic, tossed in Fettuccine Pasta

22

Lobster Raviolis

In a Creamy Asiago Sauce

24

Fettuccine Alfredo

Tossed in a Garlic Parmesan Cream Sauce with Cracked Black Pepper

18 / With Shrimp 22