



DINNER

Tuesday - Saturday
5:00 PM - 10:00 PM



SALADS & SOUP

CIELO BLUE | 14

Bibb Lettuce | Tomato
Smoky Pork Belly
Bleu Cheese Crumbles
Ranch Dressing | Chives

FIESTA CAESAR | 13

Romaine Lettuce
Tortilla Strips | Parmesan
White Anchovies
Cilantro Caesar Dressing

HARVEST SALAD | 14

Mixed Greens | Cranberries
Candied Pecans | Goats Cheese
Granny Smith Apples
Champagne Vinaigrette

CHOICE OF PROTEIN

Grilled Chicken Breast | +8
Grilled Sirloin Steak 5oz +12
Grilled Shrimp(4) +14
Seared Salmon 8oz | +16
Seared Diver Scallops(2) | +18

CHEF'S

TOMATO SOUP

Cup \$5 | Bowl \$8

FOR THE TABLE

SPICY TUNA TARTARE | 22

Cured Tuna | Spicy Calabrian Romesco
Green Onion | Sesame | Gyoza Crisps

MEATBALL SLIDERS | 12

Hawaiian Rolls | Beef & Pork Meatball
San Marzano | Mozzarella Cheese
VEGAN OPTION AVAILABLE

WHITE BEAN HUMMUS | 12 (VG)

Grilled Naan | Espelette
Pickled Vegetables

SHRIMP CEVICHE | 17

Clamato | Celery | Avocado
Sesame Crackers

ENTREES

SHRIMP, SCALLOPS & GRITS | 30

Cheddar Grits | Succotash
Tabasco Lime Butter

PAN SEARED SALMON | 28 (GF)

Brussels Sprout Hash | Sweet Potato
Bacon | Red Onion | Beurre Rouge
Pomegranate Seeds

GRILLED RAINBOW TROUT | 25

Brioche Croutons | Fried Capers
Citrus Beurre Blanc

FUSILLI AL PESTO | 22 (VG)

Pistachio Basil Pesto | Blistered Tomatoes
Parmigiano Reggiano | Garlic Breadcrumbs

CHARCUTERIE | 26

Chef's Selection
Artisanal Cheeses & Meats
Grilled Sausage
Marcona Almonds
Pickled Vegetables
Grainy Mustard
Petit Baguette
House Jam
Grapes

STEAKS & CHOPS

Certified Angus Beef

Accompanied by House Made
Demi & Chimichurri

RIBEYE 16oz | 42

FILET MIGNON 8oz | 42

NEW YORK STRIP 16oz | 40

ENHANCEMENTS

CRAB OSCAR | 20
Asparagus | Bearnaise

DIVER SCALLOPS | 18

GRILLED SHRIMP | 14

SIGNATURE SIDES | 6

YUKON GOLD MASH

CHEDDAR GRITS

PARMESAN FRIES

GRILLED ASPARAGUS

HARICOT VERTS



CIELO CHEF'S TABLE | *An Evolving Experience*

BEEF TARTARE | 18

Tenderloin Beef | Cornichons | Shallots | Capers | Dijon
Quail Egg | Grilled Toast Points

WINTER SQUASH BISQUE | 9

Toasted Pumpkin Seeds | Crème Fraiche | Rosemary Oil

PAN-SEARED HALIBUT | 29

Beluga Lentils | Sun-dried Tomato | Spinach
Toasted Almonds | Brown Butter