

Cielo^{'74}

Dinner Menu



SHAREABLES

SPICY TUNA TARTARE | Cured Tuna | Scallion | Spicy Calabrian Romesco Sesame | Gyoza Crisps
MEATBALL SLIDERS | Hawaiian Rolls | Beef & Pork Meatball | San Marzano | Mozzarella
RED SNAPPER CRUDO | Pecan Pesto | Sun-dried Tomato | Jalapeño | Brown Butter Crouton | Cilantro
WHITE BEAN HUMMUS | Grilled Naan | Espelette | Pickled Vegetables
DUCK TACOS | Confit Duck | Pineapple | Jalapeño Crema

SOUP & SALADS

TOMATO SOUP
Cup or Bowl



CIELO SALAD
Mixed Greens | Cucumber
Cherry Tomatoes | Croutons
Champagne Vinaigrette

PLAZA BLUE
Iceberg Wedge | Tomatoes
Candied Pork Belly
Bleu Cheese Crumbles
Red Onion | Ranch Dressing

FIESTA CAESAR
Romaine Lettuce
Tortilla Strips | Parmesan
White Anchovies
Cilantro Caesar Dressing

CITRUS SALAD
Spring Mix | Oranges
Fennel | Feta
Watermelon Radish
Raspberry Vinaigrette

CHARCUTERIE SPREAD

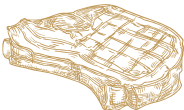


SERVES 2 or 4

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

STEAKS

CERTIFIED ANGUS BEEF



FILET MIGNON 8oz
RIBEYE 16oz
NEW YORK STRIP 16oz

Accompanied by
House-made Demi & Chimichurri

MAINS

TEXAS BOBWHITE QUAIL
Bleu Cheese Creamy Farro
D'Anjou Pear 'Pico' | Cumin Oil

RED-WINE BRAISED SHORT RIB
Creamy Polenta | Cherry Tomatoes
Gremolata | Parmesan

SCAMPI PRIMAVERA
Penne | White Wine Garlic Butter
Gulf Shrimp | Asparagus | Kale
Shaved Parmesan

DIVER SCALLOPS
Tri-Color Quinoa | Garbanzo Beans
Marcona Almonds | Carrot Miso Purée

GRILLED RAINBOW TROUT
Brioche Croutons | Fried Capers
Citrus Beurre Blanc

MUSTARD & HERB-CRUSTED
SALMON
Cauliflower Purée | Snap Peas
Glazed Baby Carrots | Red Radish

SIGNATURE SIDES

YUKON GOLD MASH
CHEESE GRITS
TRUFFLE PARMESAN FRIES

GRILLED ASPARAGUS
GARLIC BROCCOLINI
MAC 'N CHEESE

*Consuming raw or undercooked meats, seafood, poultry, shellfish, or eggs may increase your risk of foodborne illness.