



SHAREABLES

SPICY TUNA TARTARE | Cured Tuna | Scallion | Spicy Calabrian Romesco Sesame | Gyoza Crisps
LOBSTER SPRING ROLLS | Corn | Black Beans | Bell Peppers | Lobster Meat
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

SWEET CORN
CHOWDER
Cup | 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

KALE
& WATERMELON
Balsamic Vinaigrette
Crumbled Feta | Mint

CHARCUTERIE SPREAD

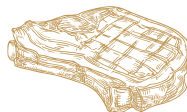


SERVES 2 or 4

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

PAN SEARED SCALLOPS

Confit Yukon Gold Potatoes
Romesco | Charred Frisée

GRILLED RAINBOW TROUT

Brioche Croutons | Fried Capers
Citrus Beurre Blanc

MUSTARD & HERB-CRUSTED SALMON

Cauliflower Purée | Snap Peas
Glazed Baby Carrots | Red Radish

PASTA VERANO

Cherry Tomato | Zucchini | Peppadew
Ricotta Salata | Creamy Garlic Butter
Grilled Shrimp or Chicken

PAELLA D'ESPAGNE MADE TO ORDER

Safron Rice | Scallions
Garlic Aioli

Choice of Proteins:

Chicken | Beef | Shrimp | Mussels | Sausage



SIGNATURE SIDES

YUKON GOLD MASH
CREAMY POLENTA
TRUFFLE PARMESAN FRIES

GRILLED ASPARAGUS
GARLIC BROCCOLINI
MAC 'N CHEESE