

## BEGINNINGS

### DIVER SCALLOPS

Pea Purée | Yellow Pepper Coulis | Pepper Mignonette  
\$26

### GAMBAS

Sautéed Shrimp | Potato Rösti | Pickled Onion  
Guajillo Pepper Sauce | Jalapeño Espuma  
\$23

### BUTTERNUT SQUASH SOUP

Onion | Garlic | Orange-Tinted Crème Fraîche  
Served with Ciabatta Crostini  
\$12

### CIELO BRUSSELS SPROUTS

Brussels Sprouts | Pork Belly | Cojita | Cilantro  
Pomegranate Molasses  
\$17

### CHARCUTERIE

Assorted Cured Meats | Artisanal Cheese  
Blackberry & Jalapeño Jam | Pickles | Berries  
Marinated Olives & Vegetables | Dried Fruit | Garlic Confit Crostini  
\$28

## FROM THE GARDEN

### CAESAR

Parmesan | Smoked Paprika Crouton  
Served with Ciabatta Crostini | Caesar dressing  
\$15

### BEETS THREE WAYS

Roasted Red, Pickled Golden & Shaved Candy Cane Beets  
Red Onion | Wild Arugula | Drunken Goat Cheese | Lemon Oil  
Torn Mint | Served with Ciabatta Crostini  
\$17

### WHITE WINE POACHED PEAR

Baby Spinach | Radish | Spiced Walnuts | Gorgonzola  
English Cucumber | Sherry Vinaigrette | Served with Ciabatta Crostini  
\$16

### Add a Protein to Your Salad

Flat Iron Steak \$14 | Salmon \$12 | Shrimp \$10 | Chicken Breast \$8

## TOMAHAWK EXPERIENCE FOR TWO

28 oz. Tomahawk steak, seasoned and cooked to your liking. Complemented by a variety of delectable sides.

28 oz. Tomahawk Steak | Family-Size Caesar Salad  
Two Sides | Dessert to Share  
\$195

## FEATURES

### FILET OF BEEF

Roasted Fingerling Potatoes | Charred Asparagus  
Blistered Tomato | Demi  
\$53

### CHILEAN SEA BASS

Baby Zucchini | Polenta | Green Onion  
Fennel | Fresno's Habanero Orange Sauce  
\$52

### BRAISED SHORT RIB

Pommes Purée | Glazed Carrots  
Sautéed Wild Mushrooms | Braising Liquid Jus  
\$42

### FARRO RISOTTO

English Peas | Wild Mushrooms | Celery | Carrot  
Onion | Yellow Peppers  
\$26

### SALMON

Caramelized Onion | Brussels Sprouts Hash | Dried Cherries  
Carrot | Black Garlic | Celery | White Wine Beurre Blanc  
\$34

### HALF CHICKEN

Deboned Half Chicken | Maple & Aleppo Pepper Rub Roasted  
Pattypan Squash | Brown Butter & Thyme Gnocchi Blistered  
Pepper | Chicken Demi  
\$34

## SIDES

\$8 Each

Glazed Heirloom Carrots  
Roasted Fingerling Potatoes  
Charred Asparagus  
Sautéed Wild Mushrooms  
Brussels Sprouts Hash

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.