

Appetizers

Chilled Colossal Shrimp Cocktail	Cocktail Sauce, Fried Horseradish Root	16
Baked Pacific Oysters	Pancetta, Arugula and Red Pepper Hollandaise	14
Ahi Duo	Poke and Sashimi, with Crostini and Wasabi Aioli	16
Panko Crusted Artichoke	with Spinach, Parmesan Cheese and Marinara Sauce	11
Cielo Crispy Calamari	Citrus Aioli and Spicy Tomato Sauce	11
Crab Cakes	Eastern Lump Crab, Cucumber Salad, and Spicy Remoulade Sauce	15
Forest Mushroom Ravioli	Black Truffle Butter, Micro Herb salad	10
Antipasto	Selection of Cured Meats and Imported Cheese, Roasted Bell Peppers, Marinated Artichoke Hearts, Rustic Crostini and Caper Berries drizzled with Barilla Oil	12
Cielo Steak Satay	Arugula and Slivered Radish Salad On herbed Rustic Crostini, Green Peppercorn Sauce	12

Cielo Assorted Seafood Tower for Two

Chilled Jumbo Shrimp, Australian Lobster Tail, Oysters, King Crab Legs and Seared Scallops
Cocktail Sauce and Red Wine Mignonette

46

Soup & Salads

Lobster Chowder	New England Style Garnish with Scented Oil and Green Onions	10
“Cappuccino” Portobello Mushroom Bisque	Cognac and Truffle “Foam”	9
Chef’s Wedge	Chilled Iceberg Lettuce, Maytag Bleu Cheese, Applewood Bacon Vine Ripened Tomato and Avocado, Roquefort Dressing	9
Vine Ripe Tomato Napoleon	Layered Vine Ripened Tomatoes, Buffalo Mozzarella Balsamic Vinaigrette and Fresh Basil	10
Caesar Salad	Traditional Caesar Dressing, Cheese Garlic Crouton Crispy White Anchovy	9
Morongo Salad	Butter Lettuce, Oven Dried Apple, Cranberry, Feta Cheese And Raspberry Vinaigrette	10
Roasted Beet Salad	Humboldt Fog Goat Cheese California Citrus, Pistachios and Baby Mizuna	10

Morongo Specialties

Seafood Pappardelle	Seared Jumbo Shrimp, Scallops, Clams and Calamari Light Cream Sauce with Fresh Spinach	26
Braised Veal Osso Bucco	Root Vegetable Pavé and Veal Au Jus Saffron Risotto	32
Pan Seared Pork Chop	14oz Pepper and Herb Crusted with Barolo Demi Onion Marmalade and Gorgonzola Cream	28
Linguini Pasta	Tossed with Roma Tomatoes, Garlic Confit, Sweet Basil Barilla Olive Oil and Goat Cheese	22
Lobster Cappelini Fra Diabolo	Morsel of lobster, in a Spicy Tomato basil Broth	26

Seafood

Diver Sea Scallops Sauté Creamy “Orzotto” Carbonara Marinated Roasted Peppers and Capers, and Lemon Basil Oil	28
Pan Seared Sea Bass Rosemary Roasted Fingerling Potato and Tomatoes Lemon Vinaigrette Lobster Salad	32
Crispy Skin Atlantic Salmon Tahitian Vanilla Bean, Saffron Butter Sauce	26
Twin Lobster Tails Baked 8oz. Lobster Tail with Drawn Butter	52
King Crab Legs One Pound Colossal King Crab with Drawn Butter	39
Pepper Crusted Ahi Tuna Ginger Risotto Cake Smoked Tomato Beurre Blanc	34

From Our Grill

All Steaks are Certified Angus, Mesquite Grilled & Aged 21 days

Rib Eye 18 oz. Thick Bone-in with distinctive Marbling	34
Filet Mignon Classic Center Cut, Choose from two sizes 6 oz. Petit Filet 10 oz. Filet Mignon	29 35
New York Steak 16 oz. Thick Center Cut laced with Herb Butter	35
Porterhouse 22 oz. “The King of Steaks” with a Red Wine Reduction	39
Lamb Chops Australian Center Cut Loin with Rosemary Mint Glaze	35
Filet and Lobster 6 oz. Petit Filet & 8 oz Australian Lobster Tail	48
Oven Roasted Chicken Roasted Fingerling Potato, Cippolini Onions Oven Dried Tomatoes and Natural Juices	24

Add King Crab Legs or Lobster Tail to your Entrée

Crab Legs	21	Lobster	29
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Vegetables and Accompaniments

Lobster Macaroni & Cheese Panko Crusted Creamy Penne Pasta	12
Roasted Garlic Mashed Potatoes with Gorgonzola Mascarpone	8
Baked Potato Sour Cream, Applewood Smoked Bacon and Chives	8
Fingerling Potatoes Roasted with fresh herbs and Garlic	8
Sautéed Fresh Spinach Shiitake Mushrooms, Shallots and Herb Butter	8
Fresh Roasted Corn Honey and Smoked Corn Fondue	7
Grilled Asparagus Olive Oil, Shallots and Porcini Béarnaise Sauce	10
Sautéed Forest Mushrooms in Natural Juices and Braised Vegetables	8
Steamed Broccoli Drizzled with Herb Butter and Fried Shallots	8

Galen Doi, Chef de Cuisine

A 20 % Gratuity will be added to all parties of 6 or more guests