

STARTERS

Seared American Wagyu Carpaccio	16
Frantoia Olive Oil, Himalayan Salt, Tellicherry Pepper, 12 year Balsamic, Herb Salad, Grana Padano Parmesan	
Chilled Colossal Prawns	17
Poached Prawns, Roasted Green Chili Cocktail Sauce, Fresh Horseradish, Cucumber, Lemon	
Freshly Shucked Oysters of the Day	15
Roasted Green Chili Cocktail Sauce, Horseradish, Lemon, Classic Mignonette	
Seafood Tower on Ice	48
Lobster, Crab, Oysters, Mussels, Ahi Tuna, Smoked Tuna, Colossal Prawn, Mignonette, Roasted Green Chili Cocktail Sauce, Broiled Lemon	
Mushroom Ravioli	14
Artichoke Barigoule Sauce, Truffle, Root Vegetables, Herb Salad	
Pan Seared Cielo Crab Cake	17
Dungeness Crab, Pickled Cucumber Salad, Spicy Remoulade, Peppercress, Red Pepper Coulis	
Crispy Calamari	14
Pepperoncini, Lemon Garlic Aioli, Spicy Marinara, Broiled Lemon	
Stuffed Panko Fried Artichoke Crown	12
Fried Artichoke Crown: Sautéed Bloomsdale Spinach, Cream Reduction, Comte Cheese, Marinara	
Smoked Salmon	14
Truffle Potato Cake, Wild Arugula Salad, Lemon Crème.	

SALADS, SOUPS

Local Mixed Green Salad	12
Pine Nuts, Tomato Crouton, Point Reyes Blue Cheese, Your Choice of House Made Dressings: Balsamic, Blue Cheese, Ranch or 1000 Island	
Morongo Salad	13
Baby Bibb Lettuce, Avocado, Citrus Segments, Date Slivers, Grapes, Limon Vinaigrette.	
Iceberg Mesa	14
Point Reyes Blue Cheese, Smoked Bacon, Avocado, Cherry Tomatoes, Blue Cheese Dressing, Black Pepper Beignet	
Cielo Ceasar	13
Spears of Romaine Hearts, Classic Dressing, Comte Crouton, Parmesan Wheel	
Tomato Caprice	14
Fresh Mozzarella, Basil, Herb Oil, Infused Balsamic Reduction, Garlic Chips, Croutons	
Beet Salad	13
Pickled and Roasted Beets, Goat Cheese, Herb Salad, Frantoia Olive Oil, Minus 8 Vinegar	
Belgium Endive Salad	15
Candied Walnuts, Truffle Vinaigrette, Bacon, Point Reyes Blue Cheese, Chervil, Mini Garlic Croutons	
Lobster Chowder	13
Lobster Morsels, Carrot, Celery, Tarragon, Cream, Sauvignon Blanc, Smoked Paprika	
Smoked Tomato	12
Tomato Crisps, Black Olive Tapenade, Curry Oil	

PANS

Cioppino	33
San Francisco Style Seafood Stew, Halibut, Prawns, Mussels, Clams, Lobster, Scallops, Crab, Seafood Tomato Broth, Sour Dough Dipping Bread	
Carbonara	24
Spaghetti, Bacon, Eggs, Parmesan Cheese, Peas, Cream	
Short Rib	35
Slow Braised Short Rib, Stone Ground Cheese Grits, Glazed Carrots, Sauce of the Braising Liquid	
Free Range Chicken	29
Lemon Marinated Half Jidori Chicken, Fingerling Potatoes, Fava Bean Corn Succotash	
Lamb Porterhouse	40
Horseradish Celery Root Puree, Truffle Shallot Confit, Bloomsdale Spinach	

20% Gratuity is added to all parties of 6 or more guests

SEAFOOD

Seafood Scallops	34
Large Scallops, Mushroom Ragout, Broken Bacon Mustard Sauce, Morel Potatoes	
Pan Baked Chilean Sea Bass	36
Potato Puree, Artichokes, Cioppolini Onions, Lemon Broth, Carrots	
Pacific Salmon	32
Leek Compote, Red Bliss Potatoes, Vermouth Cream Sauce, Caviar, Fried Leeks	
King Crab Guns	55
12oz Premium Red King Crab, Asparagus, Drawn Butter, Caramelized Gratin Potatoes, Fresh Lemon	
Grilled Swordfish	34
Cauliflower, Roasted Peppers, Hazelnuts, Olives, Brown Butter Lemon Sauce, Oven Cured Cherry Tomato, Celery Salad	
Butter Basted Lobster Tails	60
Twin Tails, Asparagus, Potato Puree, Drawn Butter, Broiled Lemon	

“THE BEST OF CIELO”

American Wagyu New York	66
Pommes Frites, Herb de Provence, Red Wine Sauce, Oven Cured Tomato, Glazed Carrots	
Kurobuta Pork Chop	45
Oven Roasted, Honey Glazed, Baby Vegetables, Black Pepper Zinfandel Sauce, Apple Butter	

FLAMES

All Broiler items are Grilled over Mesquite and cooked to your specification. All Broiler items come with Your Choice of topping: Caramelized Onions, Point Reyes Blue Cheese, Red Wine Sauce, Au Poivre, Béarnaise.

Rare will have a cool red center
 Medium Rare will have a warmer red center
 Medium will have a pink juicy center
 Medium Well will have a pink and dry center
 Well Done will be cooked through thoroughly

Bone in Rib Eye	18 oz	43
New York Strip Loin	14 oz	40
Filet 10oz		40
Filet 6oz		32
10oz Flat Iron		31

EXTRAS

Lobster Macaroni and Cheese	14
Penne, Lobster Morsels, Cream, Comte, White Cheddar, Truffles, Toasted Garlic Herb Topping	
Mashed Yukon Gold Potatoes	10
Cream, Butter, Sour Cream	
Baked Potato	10
Sour Cream, Chives, Bacon, Whipped Butter, White Cheddar Cheese	
Bloomsdale Spinach	10
Sautéed, Bacon, Garlic, White Wine, Herbs	
Grilled Asparagus	10
Lemon, Parmesan, Béarnaise	
Mushroom Bounty	12
Wild Mushrooms, Sherry, Butter and Herbs	
Au Gratin Potatoes	10
Potatoes, Seasoned Cream, Cheese, Baked to perfection	
Cremed Roasted Sweet Corn	10
Fresh Cut Corn, Cream, Honey, White Wine, Shallot, Roasted Pepper Coulis	

Christopher O'Connell
Chef de Cuisine

Tracy Muffoletto
Cielo Manager