

# Cielas

**Executive Chef**  
**David Solorzano**

## DINNER

### STARTERS

#### LODGE CLAM CHOWDER 8

New England-Style, Frizzled Leeks

#### BRUSSELS CAESAR SALAD 8

Brussels Sprouts, Bread Crumbs, Heirloom Radishes  
Korean Anchovy, Caesar Dressing

#### GARDEN SALAD 7

Boston Bib Lettuce, Pickled Shallot, Orange Supremes  
Watermelon Radish, Sherry Vinaigrette

#### SCALLOP CRUDO 15

Pink Peppercorn Cured U-10 Scallops, Lime, Mint  
Calabrian Chile Oil, Tobiko, Carrot Vinaigrette, Local Blossoms

#### ENDIVE SALAD 9

Belgium Endive, Granny Smith Apple, Shaved Celery, Buttermilk Dressing  
Rogue Smoked Blue Cheese, Candied Pecans, Espelette

#### HEIRLOOM BEETS 10

Heirloom Beets Three Ways, Whipped Herb Chèvre,  
Black Pepper-Infused Honey

#### STEAK TARTARE 15

Hand-Cut Flat Iron Filet, Soy, Caper, Whole Grain Mustard  
Charred Onions, Black Garlic Aioli, Tatsoi, Crispy Taro Root, Pickled Quail Egg

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## ENTRÉES

### SHORT RIBS 23

Sweet & Sour Turnips, Polenta, Red Beet Purée, Heirloom Carrots

### 1/2 CHICKEN 23

Hazelnut-Balsamic Reduction, Sautéed Potato Gnocchi, Forest Mushrooms  
Dried Figs, Broccolini, 55 Minute Egg, Chicken Jus

### HANGER STEAK 26

Charred Onions, Pepper Flakes, Seasoned Broccolini  
Potato Purée, Braising Reduction

### BUCATINI AMATRICIANA 20

San Marzano Tomato Sauce, Rendered Guanciale,  
Calabrian Chillis, Calabrese Salami, Pecorino Toscano Cheese

### SCALLOPS 32

Pan-Seared Cascabel Crusted U-10 Scallops, Ink Cauliflower Grits  
Mint Pea Pistou, Red Chermoula, Benne Seed Cracker, Charred Bok Choy

### BONE-IN PORK LOIN 24

Charleston Red Rice, Braised Heirloom Carrots  
Caramelized Brussels Sprouts, Spanish Chorizo

### ORA KING SALMON 24

Black Garlic Aioli, Braised Beet Greens, Fennel Blood Orange Salad  
Tomato Paprika Jam

### VEGETARIAN 17

Creamy Risotto, Barbeque Beets, Carrots, Aleppo, Honey Roasted Yams  
Citrus Yogurt, Toasted Pistachio

### GRASS FED NEW YORK STEAK (8OZ) 29

Tasmanian Beef, Roasted Sweet Potato, Baby Carrot, Root Chips  
Jus, Beurre Blanc

Parties of six or more will have an automatic 20% gratuity added to their bill.  
Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs, may increase your risk of foodborne illness, especially if you have  
certain medical conditions.