



# DINNER

## STARTERS

### SOUP OF THE DAY 6

### CAESAR SALAD 8

Romaine Hearts, Garlic Croutons, Parmigiano Reggiano

### GARDEN SALAD 7

Field Greens, Heirloom Cherry Tomatoes, Cucumber, Sherry Vinaigrette

### HEIRLOOM BEETS 11

Goat Cheese, Spinach, Candied Walnuts, Champagne Vinaigrette

## ENTRÉES

### USDA PRIME SHORT RIBS 24

Shallot-Potato Purée, Haricot Verts, Heirloom Cherry Tomatoes, Shishito Pepper, Grilled Corn

### PAN-ROASTED CHICKEN 22

Sautéed Summer Greens, Crispy Fingerling Potatoes, Au Jus

### SPICY SHRIMP AND ANGEL HAIR PASTA 19

Sautéed Mexican Gulf Shrimp, Spicy House Pomodoro Sauce, Parmigiano Reggiano

### SCALLOPS 29

Celery Root Purée, Brussels Sprouts, Pancetta, Black Garlic Gastrique

### KING SALMON 26

Sunchoke Purée, Shiitake Mushrooms, Roasted Eggplant, Balsamic Reduction

### USDA CERTIFIED PRIME STEAK

Fingerling Potatoes, Grilled Asparagus, Demi-Glace

**USDA Prime Filet (8oz) 39 | USDA Rib Eye (12oz) 32**

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.

*Cielos*