

FI O R E

STEAK + SEAFOOD

STARTERS

Local Artisan Plate 20 ✨
Domestic Handcrafted Cheeses, Specialty Cured Meats,
House-Made Rillettes, Marinated Olives, Pepper Chutney

Half Dozen Oysters 18 ✨
Cocktail, Mignonette, Horseradish, Lemon

Crab Cakes 20
Classic Remoulade Sauce

Shrimp Cocktail 20 ✨
Chilled Poached Jumbo Shrimp, House-Made Cocktail Sauce,
English Cucumber, Horseradish Powder

Lobster Tempura 25
Sun-Dried Tomato Aioli, Deconstructed Pesto Sauce

SOUP & SALAD

French Onion Soup 12
Sourdough Crouton, Gruyere Cheese

Truffled Cauliflower Soup 12 🌿 ✨
Rainbow Cauliflower, Sautéed Shallots

Fiore House Salad 12 🌿 ✨
Hand-Picked Baby Greens, Shaved Red Onion, Heirloom Tomato,
Manchego Cheese, House-Made White Balsamic Vinaigrette

Caesar Salad 12
Baby Gem & Romaine Lettuces, Garlic Sourdough Croutons, Parmesan,
White Anchovy, House-Made Dressing

Classic Wedge Salad 14
Petite Iceberg Lettuce, Shaft Blue Cheese, Baby Heirloom Tomato,
Bacon Lardons, Hazelnuts, Blue Cheese Dressing

SEAFOOD & SPECIALTIES

Truffle Poached Scallops 40 ✨
Brussels Salad, Warm Bacon Dressing, Potato Galette, Sweet Onion Beurre Blanc

Shrimp Primavera 38
Jumbo Shrimp Sautéed with Garlic & Butter, Fettuccine, Organic Vegetables,
Primavera Sauce

Beef Short Rib 40
24 Hour Braised Short Rib, Whipped Potatoes, Baby Vegetables, Beef Au Jus

Classic Risotto 32 🌿 ✨
Arborio Rice, Asparagus, Morels, Herbed Butter

Stuffed Sole 40
Sweet Corn Grits, Creole Trinity, Beurre Blanc

Cider Salmon 38 ✨
Ora King Salmon, Roasted Garlic, Mustard Greens, Fingerling Potatoes, Maple Cider Glaze

Cider Brined Chicken 34
House-Made Chorizo, White Bean Stew, Jus Lis

Cauliflower Steak 28 🌿 🌿 ✨
Golden Raisins, Kale, Pine Nuts, Pearl Onions, Italian Farrow,
Caramelized Onion Vinaigrette

Lamb Medallions 52
Roasted Sweet Potato, Glazed Root Vegetables, Pinot Noir Demi

SEASONAL OFFERINGS

Marinated Acorn Squash 15
Bacon Jam, Toasted Hazelnut, Persimmons

Winter Caprese 16
Burrata, Pesto, Stewed Campari Tomatoes

Shrimp en Papillote 22
Delicata Squash, Compound Butter, Sparkling
Beurre Blanc



FIORE SIGNATURE SURF & TURF

8oz Lobster Tail, Two Jumbo Garlic Shrimp,
Fried Soft-Shell Crab, 9oz Filet Mignon 110

PREMIUM MEATS All Come with Choice of 1 Sauce & 2 Sides

- 🍷 9oz Revier Farms Filet Mignon 58
- 🍷 14oz New York Strip 50
- 🍷 35oz Tomahawk 150
- 🍷 22oz Prime Neiman Ranch Bone-In Ribeye *Market Price*
- 🍷 12oz Prime Revier Farms Rib Roast (Thursday - Sunday only) 50

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
Very Red, Cool Center	Red, Warm Center	Pink Center	Slightly Pink	No Pink

ADD ONS

- Lobster Tail 40
- 🍷 Scallops (2) 18
- 🍷 Jumbo Shrimp (4) 18
- 🌿🍷 Blue Cheese Crumbles 4
- 🌿🍷 Grilled Onions 4

SAUCES

- 🌿🍷 Béarnaise 4
- 🍷 Porcini 4
- 🌿🍷 Garlic Butter 4
- 🌿🌿🍷 Chimichurri 4
- Sauce Plate**
Béarnaise, Porcini, Garlic Butter, Chimichurri 12

SIDES

- 🌿🍷 Whipped Potatoes 8
- 🌿🍷 Cauliflower Gratinee 8
- 🌿🍷 Baked Potato 8
- 🌿🍷 Sautéed Asparagus 8
- 🌿🍷 Sautéed Buttered Broccolini 8
- 🌿🍷 Sautéed Mushrooms 8
- 🌿🍷 Glazed Root Vegetables 8

PREMIUM SIDES

- Brussels Sprouts with Bacon 10
- 🌿🍷 Fingerlings 10

🌿 Vegetarian

🌿🌿 Vegan

🍷 Gluten Free
Most Items Can Be Prepared Gluten Free Upon Request

Assistant Executive Chef: **JASON LUKE**

