

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 42

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

Blue Crab Stuffed Sole 40

Anson Mills Grits, Creole Trinity Puree, Beurre Blanc

Cider Salmon 38

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

Cider Brined Chicken 36

House-Made Chorizo, Sweet Corn, Broad Beans, Fennel, Piquillo, Preserved Lemon

Celeriac Medallions 30

Toasted Farro Panzanella, Pearl Onion, Heirloom Tomato, Romesco

Lamb Medallions 52

Roasted Sweet Potato, Glazed Root Vegetables, Pinot Noir Demi

SEASONAL OFFERINGS

Heirloom Tomato Margarita Salad 14

Local Organic Heirlooms, House-Smoked Burrata, Pickled Onion, Basil, Balsamic, Extra Virgin Olive Oil

Steamed Clams 18

Spanish Chorizo, Shallot, Garlic, Pinot Noir, Stewed Campari, Sweet Cream Butter

Roasted Whole Branzini 40

Grilled Sweet Gem, Tomato, Capers, Castelvranos, Lemon, Olive Oil, Citrus Basil Aioli



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
- 🌿 18oz Prime Revier Farms Angus Ribeye.....65
- 🌿 12oz Prime Revier Farms Rib Roast (Thursday - Sunday only)50

RARE

Very Red, Cool Center

MEDIUM RARE

Red, Warm Center

MEDIUM

Pink Center

MEDIUM WELL

Slightly Pink

WELL

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**

