

FI O R E

STEAK • SEAFOOD

STARTERS

Pinot Noir Steamed Clams 20 🍷
Spanish Chorizo, Shallot, Garlic, Tomato, Pinot Noir, Sweet Cream Butter

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

Crab Cakes 20
Sun-Dried Tomato Aioli

Fiore Shrimp Cocktail 20
Chilled Poached Jumbo Shrimp, Bloody Mary Cocktail Sauce, Horseradish Powder, Fried Olives

Surf ~n~ Turf Tempura 25
Golden Battered Half Lobster Tail and Portobello Mushroom with Prosciutto, Shaved Parmesan, Preserved Lemon Aioli

SOUP & SALAD

French Onion Soup 12
Sourdough Crouton, Gruyere Cheese

Roasted Squash Soup 12 🍷🌱
Kabocha Squash, Cream, Almonds

Fiore House Salad 12 🍷🌱
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, Buttermilk Blue Cheese Dressing

SEAFOOD & SPECIALTIES

Fiore Shrimp & Grits 42
Trinity Braised Shrimp with Anson Mills Grits, House-Made Chorizo

Beef Short Rib 40
Classic Braised Short Rib, Whipped Potatoes, Baby Vegetables, Beef Jus

Classic Risotto 34 🍷🌱
Arborio Rice, Asparagus, Morels, Herbed Butter

Double-Cut Lamb Chop 52
Roasted Allium Medley, Crushed Potato, Sage Demi

Maple Cider Salmon 38 🍷
Faroe Island Salmon, Lollipop Kale, Sweet Potato Hash, Maple Cider Glaze

Roasted Brined Chicken 36 🍷
Red Quinoa, Glazed Root Vegetable Puree, Prosciutto

Crab Stuffed Sole 40
Sun-Dried Tomato Cream with Squid Ink Linguini

SEASONAL OFFERINGS

Crispy Pork Belly
"Bahn Mi" 18 🍷
Braised and Roasted Duroc Pork, House-Pickled Vegetable, Chili Puree

Branzini "Ciopino" 38 🍷
Stewed Tomato, Garlic, Peppers, Onion, Pinot Noir, Orange, Saffron

Local Fresh Catch MP
Locally Sourced, Sustainably Caught Fresh Fish, Delivered Direct, Served with Chef's Selection of Seasonal Produce and House-Made Sauces



FIORE SIGNATURE SURF & TURF

8oz Lobster Tail, Two Jumbo Garlic Shrimp,
Fried Soft-Shell Crab, 9oz Filet Mignon 115

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

- 🍷 9oz Revier Farms Filet Mignon..... 58
- 🍷 14oz New York Strip..... 52
- 🍷 18oz Prime Revier Farms Angus Ribeye..... 65
- 🍷 12oz Prime Revier Farms Rib Roast (Thursday - Sunday only) 52

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
- 🌿🍷 Roasted Cauliflower 8
- 🌿🍷 Baked Potato 8
- 🌿🍷 Sautéed Asparagus 8
- 🌿🍷 Gratinee of 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

Sous Chef: **Daniel Evans**



Menu subject to change. Gratuities and local applicable taxes not included in price. For parties of 8 or more an 18% gratuity will be added. \$6 split charge per item. If you have a food allergy, please speak to the chef, manager or your server. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Must be 21 or older to gamble. Know When To Stop Before You Start.® Gambling Problem? Call 1-800-GAMBLER. Owned by the Rincon Band of Luiseño Indians. Managed by HCAL, LLC. ©2021, Caesars License Company, LLC. All rights reserved.