

# FI ORE

STEAK + SEAFOOD

## CHRISTMAS EVE & DAY

December 24 & 25

24oz Bone-In Icon Wagyu Beef  
Filet Mignon Hussard \$90

Served with Artichoke Hearts, Creamed Spinach, Duck Fat  
Potatoes & Béarnaise

Items may vary from pictured. Menu subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some menu items may contain nuts or other allergens, please ask server.

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## NEW YEAR'S EVE & DAY

December 31 & January 1

### Jumbo Whole Steamed Maine Lobster *Market Price*

2 ½ lb. Whole Lobster, Steamed & Split, with Fingerling Potatoes, Baby Carrots & Pearl Onion.

### Drunken Rack of Venison *\$78*

Served with Brandied Apple, Braised Kale, Persimmon, Bacon & Blistered Grapes

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## STARTERS

Garlic Steamed Clams 20 🌿  
Roasted Garlic, Fines Herbes, Sauvignon Blanc,  
Sweet Cream Butter

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

Crab Cakes 22  
Sun-Dried Tomato Aioli

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

Surf ~n ~ Turf Tempura 26  
Golden Battered Half Lobster Tail and Portobello Mushroom with  
Prosciutto, Shaved Parmesan, Preserved Lemon Aioli

## SOUP & SALAD

French Onion Soup 14  
Sourdough Crouton, Gruyere Cheese

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

Mixed Greens Salad 12 🌿🌱  
Arugula and Red Oak, Heirloom Tomato, Marinated  
Artichoke, Pine Nuts, Green Goddess Dressing

Caesar Salad 15  
Romaine Lettuce, Grilled Sourdough Crostini, Parmesan,  
White Anchovy, Cardini Style Dressing

Classic Wedge Salad 15 🌿  
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 Seared Grit Cake, House-Made Chorizo, Cajun Cream

Double-Cut Lamb Chop 58  
Roasted Allium Medley, Crushed Potato, Sage Demi

Faroe Islands Salmon 40 🌿  
Baby Greens, Italian Farro, Herbed Butter

Roasted Cider Brined Chicken 38 🌿  
Red Quinoa, Glazed Root Vegetable Purée, Prosciutto

Classic Risotto 36 🌿🌱  
Arborio Rice, Asparagus, Morels, Herbed Butter

Volcano Cut Jumbo Pork "Osso Buco" 45  
Whiskey-Citrus Braised Pork Shank, Squash Purée, Bacon, Citrus, Cherries,  
Bourbon Old Fashioned Glaze

Cioppino Style Seared Diver Scallop 44 🌿  
Stewed Tomato, Garlic, Peppers, Onion, Pinot Noir, Orange, Saffron

## SEASONAL OFFERINGS

Crispy Pork Belly 18 🌿  
Braised and Roasted Duroc Pork, House-Pickled  
Vegetable, Chili Purée

Dynamite Crab Tower 38  
Spicy Blue Crab, Cucumber, Pickled Onion, Avocado,  
Citrus, Sesame Rice, Honey Pineapple Dressing

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, 8oz Filet Mignon .....MP

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

- 🍷 8oz Revier Farms Filet Mignon .....62
- 🍷 14oz New York Strip.....55
- 🍷 18oz Prime Revier Farms Angus Ribeye.....70
- 🍷 12oz Prime Creekstone Farms Rib Roast.....60

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

## ADD ONS

- Lobster Tail *MP*
- 🍷 Scallops (3) 20
- 🍷 Jumbo Shrimp (4) 20
- 🌿🍷 Blue Cheese Crumbles 4
- 🌿🍷 Grilled Onions 4
- Roasted Bone Marrow 10

## SAUCES

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

## SIDES

- 🌿🍷 Whipped Potatoes 9
- 🌿🍷 Roasted Cauliflower 9
- 🌿🍷 Baked Potato 9
- 🌿🍷 Sautéed Asparagus 9
- 🌿 Gratinee of Broccoli 9
- 🌿🍷 Garlic Roasted Portobello Mushrooms 9
- 🌿🍷 Glazed Root Vegetables 9

## PREMIUM SIDES

- Brussels Sprouts with Bacon 10
- 🌿🍷 Fingerlings 10
- Fiore Steakhouse Mac n Cheese 12

🌿 Vegetarian      🌿🌿 Vegan      🍷

Gluten Free  
Most Items Can Be Prepared Gluten Free Upon Request

Executive Chef: **REDEN RAMOS**      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.