

# 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.

# FI ORE

STEAK • SEAFOOD

## NEW YEAR'S EVE & DAY

December 31 - January 3

### Whole Lobster \$155

Jumbo Whole Steamed Maine Lobster - 2  
½ lb Whole Lobster, Steamed and Split, with  
Fingerling Potatoes, Baby Carrots, and Pearl  
Onion, served with Old Bay Butter

### Rack of Venison \$75

Drunken Rack of Venison, with Brandied  
Apple, Braised Kale, Persimmon, Bacon and  
Blistered Grapes

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.

# FI O R E

STEAK + SEAFOOD

## 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, Chive Oil

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, Provolone Cheese

Roasted Butternut Squash Soup 12 🍷🌱

Browned Butter Toasted Almond

Salad Verte 14 🍷🌱

Edamame Hummus, Asparagus, Frisee, Green Goddess

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

Duck Prosciutto and Beets 16

Mache, Herbed Goat Cheese, Crushed Pistachio

## SEAFOOD & SPECIALTIES

Fiore Shrimp & Grits 42

Anandouille, piperade, gochujang, cajun cognac sauce

Chermoula Crusted Lamb Chop 58

Portabello Napoleon, Potato Gratin, Smoked Tomato Purée, Lamb Jus

Pan Seared Salmon 40 🍷

Cioppino Sauce, Fresh Herb

14 Day Dry Aged Roasted Duck 56

Braised Cabbage, Wild Rice, Kumquat Gastrique Demi

Pan Seared Jidori Chicken and Confit Thigh 42

Roasted Root Vegetable, Blue Cheese and Mushroom Spaetzle,  
Cabernet Sauvignon Demi

Mushroom and Asparagus Risotto 38 🍷🌱

Portabello Confit, English Peas, Asparagus, Morel Mushroom Powder,  
Truffle Oil, Shaved Parmesan

Volcano Cut Jumbo Pork "Osso Buco" 52

White Bean Cassoulet, Merguez Sausage, Braising Jus

Seared Diver Scallop 44 🍷

Cauliflower Purée, Lemon Quinoa

## SEASONAL OFFERINGS

Crispy Pork Belly 18 🍷

Braised and Roasted Duroc Pork, House-Pickled  
Vegetable, Chili Purée

Herb de Provence

Crusted Ahi 20

Quinoa Taboulleh, Shaved Fennel Slaw, Basil Oil,  
Sauce Vierge

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 1 Sauce, Asparagus, Herb De Provence  
Roasted Tomato and Choice of Starch*

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

**RARE**  
Very Red, Cool Center

**MEDIUM RARE**  
Red, Warm Center

**MEDIUM**  
Pink Center

**MEDIUM WELL**  
Slightly Pink

**WELL**  
No Pink

## ADD ONS

- 🍷 Lobster Tail *MP*
- 🍷 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*
- 🌿🍷 Curried Cauliflower with Browned Butter *9*
- 🌿🍷 Baked Potato *9*
- 🌿🍷 Garlic Butter Sautéed Asparagus *9*
- 🌿 Parmesan Broccolini *9*
- 🌿🍷 Sautéed Mushroom Marsala *9*
- 🌿🍷 Roasted Carrot Vichy *9*

## PREMIUM SIDES

- Brussels Sprouts with Sherry Gastrique  
and Bacon *10*
- 🌿🍷 Rosemary and Garlic 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.