

FI ORE

STEAK • SEAFOOD

NOVEMBER

(Available November 1 – November 30)

Tenderloin of Venison \$72

Served with Pommes Gratin, Wilted Chard, Pine Nut & Arkansas Black Apple Gastrique

Airline Breast of Pheasant \$58

Served with Mincemeat, Brandy, Brussels Sprouts & Black-Eyed Peas

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

STARTERS

Garlic Steamed Clams 20 🍷
Roasted Garlic, Fines Herbes, Sauvignon Blanc,
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 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 12
Romaine Lettuce, Grilled Sourdough Crostini, Parmesan,
White Anchovy, Cardini Style 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 Seared Grit Cake, House-Made Chorizo, Cajun Cream

Double-Cut Lamb Chop 52
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" 42
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, 9oz Filet Mignon 120

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

- 🍷 9oz Revier Farms Filet Mignon 62
- 🍷 14oz New York Strip 55
- 🍷 18oz Prime Revier Farms Angus Ribeye 70
- 🍷 12oz Prime Creekstone Farms Rib Roast 58

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

- Lobster Tail 45
- 🍷 Scallops (3) 22
- 🍷 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 8
- 🌿🍷 Roasted Cauliflower 8
- 🌿🍷 Baked Potato 8
- 🌿🍷 Sautéed Asparagus 8
- 🌿 Gratinee of Broccoli 8
- 🌿🍷 Garlic Roasted Portobello Mushrooms 8
- 🌿🍷 Glazed Root Vegetables 8

PREMIUM SIDES

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

🌿 Vegetarian 🌿🌿 Vegan 🍷 Gluten Free
Most Items Can Be Prepared Gluten Free Upon Request

Assistant Executive Chef: **JASON LUKE**

