

CHIANINA®

5716 E 2ND ST, LONG BEACH, CA 90803

562.434.2333

CHIANINA.COM

@CHIANINASTEAK

@CHIANINASTEAKHOUSE

PRONOUNCED KEY-A-NEE-NA

STARTERS

SALTED HONEY BUTTER ROLLS Served w/ whipped butter + peach	6
BEEF TARTAR Pickled cauliflower, black garlic purée + served w/ rice chips	18
SCALLOPS Pan-seared diver scallops, hazelnut purée + balsamic glaze	19
MUSSELS Fennel, spanish chorizo + shallot garlic cream sauce	14
BONE MARROW Roasted marrow jalpeño bacon onion marmalade + toast points	15
CHILLED SHRIMP COCKTAIL House-made cocktail sauce, fresh horseradish, cucumber, celery sticks + avocado	21
ALASKAN KING CRAB LEGS .5LB Served chilled w/ cocktail sauce or herbed drawn butter	26
OYSTER ON A HALF SHELL* 1/2 dozen oysters over crushed ice, house-made cocktail sauce, fresh horseradish + mignonette	24

SOUPS & SALADS

CAESAR Little gem, white anchovies + grana padano cheese	11
WEDGE SALAD Blue cheese dressing, hobbs bacon, crispy shallots, radish + tarragon	12
BEET SALAD Roasted beets, pea tendrils, goat cheese + shallot lemon vinaigrette	14
TOMATO BISQUE served w/ extra virgin olive oil + basil	12

ENTREES

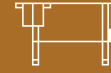
CHIANINA BURGER House-made bun, blue cheese or aged white cheddar, caramelized onions, sonoma pickles, bacon + little gem lettuce served w/ Kennebec fries	18
ÕRA KING SALMON served w/ basil panade, nage of vegetable, + salad of shaved fennel	39
MARY'S HALF CHICKEN Half chicken brined + pan-roasted served w/ thyme + chicken jus	26
GRILLED BEELERS PORK CHOP 16^{oz} overnight brined pork loin served with calabrian chilli swish chard, + date chilli agrodolce	34
CARBONARA RISOTTO House-made risotto w/ pancetta, grana padano + poached egg	14
PAPPADELLE BOLOGNESE House-made chianina bolognese	16

Chianina is an Italian breed of cattle that is the largest and oldest in the world. This beef is famous in Italy for its large format cuts and its truly unique flavor profile. We are the only restaurant in the United States responsibly raising our own herd for you to enjoy.

EAT WELL. EAT BEAUTIFULLY. EAT TOGETHER.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

STEAK CUTS



INDIVIDUAL

PETIT FILET 8^{oz}	44
FILET 12^{oz}	49
PRIME NY STRIP 16^{oz}	54
PRIME DELMONICO 16^{oz}	59
HANGER 10^{oz}	44
GRASS-FED COULOTTE 8^{oz}	32

SHARED

Hand-selected extra large cuts for the table.	
PIEDMONTESE PORTERHOUSE Dry-aged, Porterhouse 40oz	158
TOMAHAWK Dry-aged, bone-in Prime 40oz	148
PIEDMONTESE RIBEYE Dry-aged, bone-in Ribeye 40oz	138

TEMPERATURES

BLACK & BLUE: seared raw
RARE: cold, purple center
MEDIUM-RARE: warm, red center
MEDIUM: warm, pink center
MEDIUM WELL: hot, slightly pink center
WELL DONE: hot, gray center

SAUCES

One complimentary sauce with your steak			
Chianina Steak Sauce	3	Creamed Horseradish	3
Chimichurri	3	Truffle Butter	5
Béarnaise	4	Red Pepper Sauce	3
Peppercorn Sauce	4		

TOPPINGS

POINT REYES BLUE	4
FREE RANGE EGG	4
BONE MARROW	8
LUMP CRAB MEAT	10
GRILLED SHRIMP	14
GRILLED ONIONS	4
KING CRAB LEGS .5LB	26

SIDES

KENNEBEC FRITES Sea salt	9
POTATO PURÉE Kennebec potatoes + garlic confit	9
YUKON GRATIN Cream + grana padano cheese	9
BROCCOLINI EVOO, garlic + calabrian chili pepper	9
MUSHROOMS Farmed + foraged, thyme	9
HEIRLOOM CARROTS Oven roasted w/ yogurt curry sauce	9
BRUSSELS SPROUTS Pan seared brussels w/ pancetta	9
SAUTÉED KALE Tuscan kale, shallots + garlic	9
MAC & CHEESE Hand-rolled cavatelli w/ blend of cheeses + topped w/ breadcrumbs	9

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