

Cyra's - Simple Goodness.

234 N Hamilton St 30720-4214 · +17063707305 · Updated: Jan 14, 2026

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APPETIZERS 9

Avocado Fries \$9.00

Haas Avocado wedges coated with crispy Japanese bread crumbs fried golden brown and complimented with our Chef's signature chipotle dipping sauce

Grilled Shishito Peppers \$11.00

Fire blistered whole Shishito peppers, tossed in a Yuzu-kosho dressing & served with Jalapeno aioli

Roasted Lamb Meatballs \$12.00

House spiced Lamb meatballs served with oregano Gremolata crema, pepitas, & Naan bread

Wagyu Beef Coffee and Pepper Carpaccio** \$15.00

Fried capers, pickled onions, Baby Kale and parmesan with Jalapeno aioli and French Focaccia Toast

Fried Calamari \$12.00

Fresh Calamari, tossed in Masa, and sprinkled with Cajun seasonings, served with curried goat cheese aioli

Salmon Gravlax** \$15.00

Organic salmon, cured with Himalayan pink salt, fresh cracked pepper, beet sugar, & a Gluten Free Sunflower Whiskey, paired with a citrus Vidalia onion relish, crisp cucumber ribbons, a soft boiled egg, and French Focaccia Toast

Crab Cakes \$18.00

Soft, sweet, delicate, fresh lump crab meat- no fillers. Crab cakes lightly dusted in almond flour and seared, served over a rich lobster Cajun cream sauce

New England Clam Chowder \$10.00

Clams, salt pork, onions, celery, potatoes, and leaf thyme with a hearty broth and cream, all balanced together to recreate an original White House recipe

French Onion Soup \$9.00

Sweet Georgia Vidalia onions rendered to a dark caramel color, glazed with dry Sherry and in a rich savory broth, served with grilled Fontina paninis

SALADS 4

Grilled Caesar \$9.00

Romaine hearts lightly charred over our seasoned grill, revealing a nutty and smoky flavor dressed in homemade Caesar dressing and ribbons of 18 month aged American Grana Parma

Wedge \$10.00

Fresh crisp iceberg lettuce topped with thick Nueske bacon lardons, grape tomatoes, Gorgonzola Cheese crumbles and a balsamic reduction

Baby Spinach & Hot Bacon **\$9.00**

Hearty spinach tossed with our signature warm hot bacon & honey mustard dressing, sliced crimini mushrooms, Fontina Cheese, thick slab Nueske bacon lardons and toasted walnuts

Apple, Kale, and Miso Salad **\$9.00**

Baby Kale mix tossed in Miso apple dressing and candried walnuts, smoked gouda, & Green Apple ribbon

ADD TO ANY SALAD 6

Chicken **\$5.00**

Ahi Tuna **\$10.00**

Seared Salmon **\$10.00**

Shrimp **\$10.00**

Steak **\$10.00**

Crabcake **\$9.00**

VEGAN & VEGETARIAN 3

Squash & Chick Pea Medley **\$18.00**

Roasted Spaghetti squash sauteed with chickpeas, fire roasted peppers, crimini mushrooms sauteed with bell pepper masala, and finished with fresh spinach & grape tomatoes, served with curried vegan toast

Garden Vegan Risotto **\$18.00**

Lemon Basil Risotto topped with a mixture of our roasted seasonal vegetables & cremini mushrooms

Forest Mushroom & Almond "Cream" Fettuccine **\$28.00**

Oyster and cremini mushrooms, tossed in a Vegan Almond & Black Truffle paste over our famous handmade pasta

ALA CARTE 6

Spaghetti Squash Medley **\$6.00**

Grilled Asparagus Spears **\$6.00**

Herb Roasted Potatoes **\$4.00**

Creamy Mushroom Risotto **\$6.00**

Cheese Grits **\$7.00**

Yukon Gold Mashed Potatoes **\$4.00**

BURGERS & SANDWICHES 4

Black Angus Burger*

Half pound Black Angus ground chuck grilled juicy to your desired temperature on a Brioche bun with crisp lettuce and sliced steak tomato served with herb roasted potatoes

AVAILABLE OPTIONS

\$10.00
Add Fontina Cheese: \$1.00
Add Nueske Bacon: \$2.00
Add Mushrooms & Onions:
\$1.00

Bison Burger*

Handcrafted Bison patty, grilled juicy to your desired temperature, on a Brioche bun with crisp lettuce and sliced steak tomato served with herb roasted potatoes

AVAILABLE OPTIONS

\$15.00
Add Fontina Cheese: \$1.00
Add Nueske Bacon: \$2.00
Add Mushrooms & Onions:
\$1.00

Lamb Meatball Sandwich

Baked spicy lamb meatballs over Oregano Gremolata crema on a toasted baguette

\$14.00

Fried Fish Sandwich

Fried flounder served on a fresh Brioche bun, topped with crisp lettuce and tomato, with a side of herb roasted potatoes and caper aioli

\$12.00

ENTRÉE FEATURES 11

Cilantro Citrus Ahi Tuna*

Cajun Panko-coated Ahi Tuna, served with sauteed spaghetti squash, mushrooms, tomatoes, spinach, and red peppers with a cilantro citrus and soy glazed finish

\$30.00

Lobster Scampi

Lobster claws, zucchini, peppers, & corn, fresh roasted garlic, white wine, lemon & parsley, tossed with our homemade pasta

\$36.00

Charbroiled Ribeye*

13oz chargrilled 1855 Nebraska beef Ribeye topped with Cajun compound butter atop grilled asparagus

\$34.00

Oriental Spiced Duck*

Spiced duck breast, seared & glazed atop of Heirloom carrot puree, served with sauteed baby kale & glazed carrots

\$38.00

Justice's Favorite Sirloin*

Nebraskan beef marinated in fresh garlic, scallions, fresh thyme, soy, & special seasonings, topped with grilled mushrooms and onions, and paired with herb roasted potatoes

\$20.00

Blackened Flounder

Cajun seasoned flounder, sautéed with vegetable succotash, served with Stone Ground cheese grits

\$34.00

Cedar Plank Free Range Chicken

Free range chicken, topped with goat cheese & South African Papadew pepper & sundried tomato pesto served with seasonal vegetables

\$20.00

Jambalaya Pasta

Pasta made from scratch using semolina flour, cut into ribbons, sautéed with shrimp, sausage, chicken, tomato, mushrooms, and fire roasted peppers, folded in light Cajun seasoning and cream

\$32.00

Rack of Lamb***\$39.00**

Slow roasted Rosemary crusted New Zealand Lamb paired with a red wine risotto, sautéed spinach, and demi glaze

Big Easy Shrimp**\$39.00**

Blackened Wild caught Super Colossal shrimp, stuffed with lump crab meat, topped with a Cajun cream sauce and served over creamy Yukon Gold mashed potatoes

Barrel-Cut Filet Mignon***\$52.00**

10 Ounces of Award Winning 1855 Nebraska Beef broiled to perfection served with creamy whipped mashed potatoes. Béarnaise upon request
