

Chianina Steak House

5716 E 2nd St, Long Beach, CA 90803

chianina.com | facebook.com/ChianinaSteakhouse | instagram.com/chianinasteak | twitter.com/chianinasteak

OWNER MICHAEL DENE

ABOUT

Chianina Steakhouse starts with a great steak, but that's just the beginning. They represent a strong connection to their Italian culture and invite you and your friends and family to enjoy dining with their traditions. Chianina is more than a steakhouse. It's a carefully created experience. And it's like nothing else. They offer small batch wines, expertly crafted cocktails with artisanal spirits, and good experiences in a beautifully designed dining space.

LOCAL PLEDGE

Chianina... is the best steak you'll ever have, and this is one of the only places in the country where you'll find it. Chianina Steakhouse starts with great steak, but that's not where it ends. We're intimately connected to our Italian culture, and when you dine with us, we want you to share in that connection. It's about tradition. It's about enjoying life and sharing good meals, good wine, and good experiences. This is the spirit in which we serve our signature steak, the bistecca alla fiorentina—to be shared among friends.

When you're here, we want you to feel that you're part of something extraordinary; something warm, unique, and wonderful. We want to exceed your every expectation. Nothing here is typical.

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MENU

The rotating menu features seasonally fresh items. Chianina prides themselves in using local farms and vendors to provide quality ingredients on the menu. The star of course is the meat. The restaurant raises Chianina cattle themselves, to make sure that it's the best steak you'll ever have. Throughout the menu you'll notice a strong connection to Italian culture.

29 oz. Bone-In Ribeye: Serves two people

12 oz. Hanger: The meat is served to reflect the quality of the product; simply seasoned and cooked to perfection.

8 oz. Wild King Salmon: Served with armet 59 summer squash

Chianina (Piedmontese) Beef: 14oz New York Steak Cut

Summer Salad: Watermelon, Heirloom Tomato, Speck, Robiola Cheese, Mission Fig

Pork Belly: Corn Succotash, Peach

Dishes are subject to change at a moment's notice due to season and market availability

ADDITIONAL INFORMATION

Hours of Operation:

Dining

Sunday: 5:00 p.m. - 10:00 p.m.

Monday: Closed

Tuesday-Thursday: 5:00 p.m. - 10:00 p.m.

Friday-Saturday: 5:00 p.m. - 10:00 p.m.

Bar Menu

Sunday: 5:00 p.m. - 10:00 p.m.

Monday: Closed

Tuesday-Saturday: 5:00 p.m. - 12:00 a.m.

Menu Pricing:

- Brunch \$4 - \$35
- Lunch \$9 - \$44
- Dinner \$8 - \$44
- Lounge Menu \$5 - \$35
- Dessert \$7 - \$14

Seating: Indoor and Outdoor Seating Available

Ongoing Promotions: Bubbles and Shells: Every Thursday: \$7 glasses of sparkling wines, \$1.50 raw oysters of the assorted variety, and \$1.50 raw baked clams.

Affiliated Restaurants

Michael's on Naples @michaelsonnaples, Michael's Pizzeria @michaelspizzeria, Working Class Kitchen @workingclasskitchen



For more information or interview requests please contact
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