

DINNER MENU

APPETIZERS

*SHRIMP COCKTAIL

- Jumbo Shrimp, Cocktail Sauce

*BEER BATTERED FRIED CALAMARI

- Cherry Peppers, Spanish Almond Romesco Sauce

TAMARIND CHICKEN SKEWERS

- Grilled Chicken Skewer, Tamarind Sauce, Toasted Pine Nuts

Gf *CRUNCHY SHRIMP

- Rice Paper Wrapped, Sweet Chile Sauce

ENCRUSTED BRIE

- Pecan & Pinon Encrusted, Crostinis, Chipotle Oil, Prickly Pear Gastrique

GREEN CHILE WONTONS

- Sweet Chile Sauce

SOUP & SALAD

Gf MAPLE SHERRY

- Cranberries, Pecans, Goat Cheese, Maple Sherry Vinaigrette
*ADD CHICKEN 4- ADD SHRIMP 6- ADD SALMON 10

Gf *CHOPPED ICEBERG

- Bleu Cheese Crumbles, Bacon, Grape Tomatoes, Red Onions, Bleu Cheese Dressing
*ADD CHICKEN 4- ADD SHRIMP 6- ADD SALMON 10

CAESAR

- Romaine, Parmesan, Croutons, Caesar Dressing- Anchovy upon request
*ADD CHICKEN 4- ADD SHRIMP 6- ADD SALMON 10

*SOUP DU JOUR

- Ask your server about today's soup

*GREEN CHILE STEW BOWL

- Served with a Flour Tortilla

PASTA

Each starts with you choice house salad, specialty salad, or cup of soup.

*PASTA DIABLO

- Chipotle Cream Sauce, Green Chile, Tomatoes, Onions, Penne Pasta
ADD CHICKEN 4 ADD SHRIMP 6

*SHRIMP SCAMPI

- Garlic Wine Butter Sauce, Shrimp, Shaved Parmesan, Linguine

*NEW ORLEANS PASTA

- Cajun Shrimp, Andouille Sausage, Onions, Green Peppers, Tomatoes, Penne Pasta

Gf Gluten Free Pasta Available Upon Request

DINNER MENU

MAIN COURSE

Each starts with your choice house salad, specialty salad, or cup of soup.

*MISO MARINATED CHILEAN SEABASS

- Seared Chilean Seabass, Sriracha, Teriyaki
JASMINE RICE + BROCCOLINI

PORK TENDERLOIN

- Maple Glazed, Pan Seared, Homemade Apple Chutney
ROASTED RED POTATOES + HONEY GLAZED CARROTS

Gf *SCOTTISH SALMON

- Grilled Scottish Salmon, finished with Black Garlic Cream Sauce
OYSTER MUSHROOM RISOTTO + HONEY GLAZED CARROTS

*PANKO-BREADED CHICKEN BREAST

- Red Bird Farms Organic Chicken, Mushroom Madeira Sauce
ROASTED RED POTATOES + BROCCOLINI

Gf *BEEF TIPS

- Pan Seared Tenderloin, Oyster Mushrooms, Onions, Cognac Demi Glace
MASHED POTATOES + ASPARAGUS

Gf *FLAT IRON

- 8 oz. USDA Prime, Herbed Chimichurri Sauce
MASHED POTATOES + ASPARAGUS

*BONE-IN RIBEYE

- 28 oz. Grilled Ribeye, Pink Peppercorn Au Poivre Sauce
MASHED POTATOES & ASPARAGUS

Gf *CENTER CUT FILET MIGNON

- 8 oz. USDA Prime Tenderloin, Truffle Butter
MASHED POTATOES + ASPARAGUS

*CONSUMING RAW OF UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

WE FEATURE AN ALWAYS CHANGING DESSERT MENU. ASK
YOUR SERVER ABOUT AVAILABILITY.