

APPETIZERS

*SHRIMP COCKTAIL	15
• Jumbo Shrimp, Cocktail Sauce	
*BEER BATTERED FRIED CALAMARI	15
• Cherry Peppers, Spanish Almond Romesco Sauce	
Gf *CRUNCHY SHRIMP	13
• Rice Paper Wrapped, Sweet Chile Sauce	
Gf TAMARIND CHICKEN LOLLIPOPS	15
• Red Bird Farms Chicken Lollipops, Tamarind Sauce, Toasted Pine Nuts	
ENCRUSTED BRIE	16
• Pecan & Pinon Encrusted, Crostinis, Chipotle Oil, Prickly Pear Gastrique	
GREEN CHILE WONTONS	14
• Sweet Chile Sauce	

SOUP & SALAD

Gf MAPLE SHERRY	15
• Cranberries, Pecans, Goat Cheese, Maple Sherry Vinaigrette	
*ADD CHICKEN 4- ADD SHRIMP 6- ADD SALMON 10	
Gf *CHOPPED ICEBERG	14
• Bleu Cheese Crumbles, Bacon, Grape Tomatoes, Red Onions, Bleu Cheese Dressing	
*ADD CHICKEN 4- ADD SHRIMP 6- ADD SALMON 10	
CAESAR	13
• Romaine, Parmesan, Croutons, Caesar Dressing- Anchovy upon request	
*ADD CHICKEN 4- ADD SHRIMP 6- ADD SALMON 10	
*SOUP DU JOUR	10
• Ask your server about today's soup	
*GREEN CHILE STEW BOWL	9
• Served with a Flour Tortilla	

PASTA

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

*PASTA DIABLO	24
• Chipotle Cream Sauce, Green Chile, Tomatoes, Onions, Penne Pasta	
ADD CHICKEN 4 ADD SHRIMP 6	
*NEW ORLEANS PASTA	26
• Cajun Shrimp, Andouille Sausage, Onions, Green Peppers, Tomatoes, Penne Pasta	
*SHRIMP SCAMPI	26
• Garlic Wine Butter Sauce, Shrimp, Shaved Parmesan, Linguine	

Gf Gluten Free Pasta Available Upon Request

MAIN COURSE

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

*MISO MARINATED CHILEAN SEABASS	43
• Seared Chilean Seabass, Sriracha, Teriyaki JASMINE RICE + BROCCOLINI	
*RUBY RED TROUT	29
• Pecan, Panko & Bacon Encrusted, Maple Butter YUKON GOLD POTATOES + BROCCOLINI	
Gf *SCOTTISH SALMON	31
• Grilled Scottish Salmon, finished with Black Garlic Cream Sauce OYSTER MUSHROOM RISOTTO + HONEY GLAZED CARROTS	
*PANKO-BREADED CHICKEN BREAST	31
• Red Bird Farms Organic Chicken, Mushroom Madeira Sauce YUKON GOLD POTATOES + BROCCOLINI	
PORK TENDERLOIN	31
• Maple Glazed, Pan Seared, Homemade Apple Chutney YUKON GOLD POTATOES + HONEY GLAZED CARROTS	
Gf *BONE-IN RIBEYE	59
• 28 oz. Grilled Ribeye, Pink Peppercorn Au Poivre Sauce MASHED POTATOES & ASPARAGUS	
Gf *BEEF TIPS	39
• Pan Seared Tenderloin, Oyster Mushrooms, Onions, Cognac Demi Glace MASHED POTATOES + ASPARAGUS	
Gf *CENTER CUT FILET MIGNON	48
• 8 oz. USDA Prime Tenderloin, Truffle Butter MASHED POTATOES + ASPARAGUS	
Gf *FLAT IRON	38
• 8 oz. USDA Prime, Herbed Chimichurri Sauce MASHED POTATOES + ASPARAGUS	

... We feature an always changing dessert menu. Ask your ...
server about availability.

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