

# LUNCH MENU

Served from 11AM-2PM Daily

## STARTERS

- GF \*SHRIMP COCKTAIL** 17  
Jumbo Shrimp, Cocktail Sauce
- CHIP APPETIZER** 18  
Tortilla Chips+ Green Chile con Queso+ Guacamole+ Salsa
- PRETZEL BITES** 13  
Soft Pretzels + Green Chile con Queso
- GF \*CRUNCHY SHRIMP** 15  
Rice Paper Wrapped, Sweet Chile Sauce

## GREENS

- GF \*BLACK & BLEU CHICKEN SALAD** 17  
Mixed Greens+ Blackened Chicken + Bacon+ Cranberries+ Tomatoes + Bleu Cheese Crumbles + Bleu Cheese Dressing on the side.  
– Sub Blackened Shrimp \$2 Sub Cubed Blackened Salmon \$5 Sub Blackened Salmon Filet \$10
- GF \*SONOMA SALAD** 17  
Mixed Greens + Grilled Chicken+ Bacon+ Tomatoes+ Avocado+ Asadero Cheese. Creamy Jalapeño Ranch Dressing on the side.  
– Sub Grilled Shrimp \$2 Sub Cubed Salmon \$5 Sub Salmon Filet \$10
- \*CLASSIC CAESAR** 14  
Fresh Romaine tossed in Caesar Dressing+ Parmesan+ Croutons. Anchovy available upon request.  
– Add Grilled Chicken \$3 Add Grilled Shrimp \$5 Add Cubed Salmon \$6 Add Salmon Filet \$13
- GF \*MAPLE SHERRY** 14  
Mixed Greens+ Dried Cranberries+ Pecans+ Chevre Cheese. Tossed in Maple Sherry Vinaigrette.  
– Add Grilled Chicken \$3 Add Grilled Shrimp \$5 Add Cubed Salmon \$6 Add Salmon Filet \$13
- GF \*CUBED SALMON SALAD** 23  
Spinach+ Cubed Salmon+ Hard Boiled Eggs+ Tomatoes+ Red Onions+ Fried Capers + Chèvre Cheese. Lemon Honey Vinaigrette Dressing on the side.  
– Sub Salmon Filet \$5

## 575

- GF \*SUNSET NACHOS** 16  
Tortilla Chips +Green Chile con Queso+ Pico de Gallo+ Guacamole + Sour Cream.  
– Add Beef or Chicken \$3
- \*BAJA TACOS** 21  
Corona-Battered Cod+ Shredded Cabbage+ Avocado+ Pico de Gallo+ Chipotle Aioli. Served with Beans.
- \*ENCHILADAS** 14  
Smothered in Red (Gluten Free) or Green Chile+ Shredded Cheddar Jack Cheese. Served with Beans.  
– Add Chicken or Beef \$3 Add an egg \$1

\*Consuming raw or undercooked meats, poultry, shellfish, seafood or egg may increase your risk of foodborne illness

# LUNCH MENU

Served from 11AM-2PM Daily

## CHEF'S SANDWICHES

Our Sandwiches are served with your choice of Cole Slaw, Sweet Potato Fries, or Beer-Battered Fries. Sub Fruit \$1 Sub House Salad \$2 Sub Caesar Salad \$3

### \*REUBEN

Toasted Marbled Rye+ Corned Beef+ Sauerkraut+ Swiss Cheese+ Thousand Island

16

### CALIFORNIA BLACK BEAN VEGGIE BURGER

Toasted Potato Bun + Chipotle Black Bean Burger Patty+ Mixed Greens+ Guacamole+ Jack Cheese + Tomatoes

19

### \*CHICKEN SALAD SANDWICH

Toasted Croissant + Shredded Chicken + Mayo + Cranberries + Cheddar Cheese + Pecans + Lettuce + Tomato

15

### \*TURKEY AVOCADO WRAP

Tomato Basil Tortilla + Sliced Turkey+ Bacon+ Lettuce+ Tomato+ Avocado +Chipotle Aioli

16

### \*CHICKEN & AVOCADO GRILL

Toasted Potato Bun + Grilled Chicken Breast+ Bacon+ Avocado+ Lettuce + Ancho Chile Aioli + Tomato + Green Chile + Jack Cheese

20

### \*GRILLED CHUCK ANGUS BEEF BURGER

Toasted Potato Bun + 8 oz. Angus Burger+ Lettuce+ Tomato+ Red Onion+ Your choice of Cheese (Cheddar, Jack, Swiss, American, Bleu Cheese)

– Additional Toppings upon Request ~\$~

19

### \*PATTY MELT

Grilled 8oz Angus Burger with Grilled Mushrooms, Onions, Garlic Aioli, and Swiss Cheese on your choice Toasted Sourdough or Toasted Rye, Served with French Fries

21

### \*MESILLA VALLEY PHILLY

Toasted Hoagie Bun+ Philly Style Beef+ Green Chile con Queso

– Add Sautéed Onions and Bell Peppers \$2

15

## FAVORITES

### \*FISH & CHIPS

Corona-Battered Cod+ Coleslaw+ French Fries+ Tartar Sauce + Lemon

18

### \*CHICKEN STRIP BASKET

Breaded Boneless Chicken Strips+ French Fries.

Tossed with Classic Hot, BBQ, Sweet & Tangy BBQ, Mango Habanero, or Cajun Dry Rub

17

### STEAK & FRIES

U.S.D.A. Prime 8oz Flat Iron Steak Grilled, Served with French Fries

29

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