

APPETIZERS

*SHRIMP COCKTAIL	16
• Jumbo Shrimp, Cocktail Sauce	
*BEER BATTERED FRIED CALAMARI	16
• Cherry Peppers, Spanish Almond Romesco Sauce	
Gf *CRUNCHY SHRIMP	14
• Rice Paper Wrapped, Lime Coulis	
ENCRUSTED BRIE	18
• Pecan & Pinon Encrusted, Crostinis, Chipotle Oil, Raspberry Puree	
BLOOD ORANGE LOBSTER CEVICHE	18
• Lobster, Tomato, Cucumber, Red Onion, Jalapeno, Avocado, and Blue Corn Tostadas	
CAULIFLOWER FLORETTES	18
• Fried Cauliflower Florettes, Black Garlic Honey Sauce	
GREEN CHILE WONTONS	15
• Sweet Chile Sauce	

SOUP & SALAD

Gf MAPLE SHERRY	16
• Cranberries, Pecans, Goat Cheese, Maple Sherry Vinaigrette *ADD CHICKEN 4- ADD SHRIMP 6- ADD SALMON 10	
Gf *CHOPPED ICEBERG	15
• Bleu Cheese Crumbles, Bacon, Grape Tomatoes, Red Onions, Bleu Cheese Dressing *ADD CHICKEN 4- ADD SHRIMP 6- ADD SALMON 10	
CAESAR	14
• Romaine, Parmesan, Croutons, Caesar Dressing- Anchovy upon request *ADD CHICKEN 4- ADD SHRIMP 6- ADD SALMON 10	
*GREEN CHILE STEW BOWL	9
• Served with a Flour Tortilla	

PASTA

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

*PASTA DIABLO	26
• Chipotle Cream Sauce, Green Chile, Tomatoes, Onions, Penne Pasta ADD CHICKEN 4 ADD SHRIMP 6	
MARRY ME PASTA	26
• Applewood Bacon, Basil, Sun Dried Tomatoes, Cream, with Penne Pasta ADD CHICKEN 4 ADD SHRIMP 6	
*SHRIMP SCAMPI	28
• 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 stew.

- *MISO MARINATED CHILEAN SEABASS** 43
• Seared Chilean Seabass, Sriracha, Teriyaki
JASMINE RICE + BROCCOLINI
- Gf *CENTER CUT FILET MIGNON** 49
• 8 oz. USDA Prime Tenderloin, Truffle Butter
MASHED POTATOES + ASPARAGUS
- *PANKO-BREADED CHICKEN BREAST** 33
• Red Bird Farms Organic Chicken, Mushroom Madeira Sauce
YUKON GOLD POTATOES + BROCCOLINI
- Gf *BONE-IN RIBEYE** 62
• 28 oz. Grilled Ribeye, Pink Peppercorn Au Poivre Sauce
CHEF'S MASHED POTATOES & ASPARAGUS
- COCONUT PANKO WALLEYE** 32
• Coconut, Panko, Walleye, Key Lime & Dill Aioli
AROMATIC RICE & HONEY GLAZED CARROTS
- Gf RUBY RED TROUT** 31
• Grilled Trout, Roasted Corn Relish, Mango Puree, Blue Corn Strips
JASMINE RICE + SAUTÉED SQUASH
- Gf *BEEF TIPS** 40
• Pan Seared Tenderloin, Mushrooms, Onions, Cognac Demi Glace
MASHED POTATOES + ASPARAGUS
- Gf *SCOTTISH SALMON** 33
• Grilled Scottish Salmon, finished with Black Garlic Cream Sauce
AROMATIC RICE + HONEY GLAZED CARROTS
- Gf *FLAT IRON** 39
• 8 oz. USDA Prime, Herbed Chimichurri Sauce
MASHED POTATOES + ASPARAGUS

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

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