Appetizers

*SHRIMP COCKTAIL 18
Jumbo Shrimp, Cocktail Sauce

*BEER BATTERED FRIED CALAMARI 16
Cherry Peppers, Spanish Almond Romesco Sauce

Gf *CRUNCHY SHRIMP 16
Rice Paper Wrapped, Sweet Chile Sauce

*CRAB CAKES 18
Handmade Crab Cakes, Sage Brown Butter Orange Beurre Blanc

ENCRUSTED BRIE 18
Pecan & Pinon Encrusted, Crostinis, Chipotle Oil, Raspberry Puree

GREEN CHILE WONTONS 15
Sweet Chile Sauce

Soup and Salad

Gf MAPLE SHERRY 16
Cranberries, Pecans, Goat Cheese, Maple Sherry Vinaigrette
/ *Add Chicken 5- Add Shrimp 6- Add Salmon 12 /

Gf *CHOPPED ICEBERG 15
Bleu Cheese Crumbles, Applewood Bacon, Grape Tomatoes, Red Onions, Bleu Cheese Dressing
/ *Add Chicken 5- Add Shrimp 6- Add Salmon 12 /

CAESAR 14
Romaine, Parmesan, Croutons, Caesar Dressing- *Anchovy upon request
/ *Add Chicken 5- Add Shrimp 6- Add Salmon 12 /

*SOUP DU JOUR 10
Ask your server about today's soup

*GREEN CHILE STEW BOWL 10
Served with a Flour Tortilla

Pasta

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

PASTA DIABLO 28
Chipotle Cream Sauce, Green Chile, Tomatoes, Onions, Penne Pasta
/ *Add Chicken 5 Add Shrimp 6 /

*SHRIMP SCAMPI 30
Garlic Wine Butter Sauce, Shrimp, Shaved Parmesan, Linguine

*MARRY ME PASTA 29
Applewood Bacon, Basil, Sun Dried Tomatoes, Cream, with Penne Pasta
/ Add Chicken 5 Add Shrimp 6 /

Gf Gluten Free Pasta Available Upon Request

Main Course

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

*MISO MARINATED CHILEAN SEABASS 46
Seared Chilean Seabass, Sriracha, Teriyaki
/ Jasmine Rice & Broccolini /

Gf *CENTER CUT FILET MIGNON 53
8 oz. USDA Prime Tenderloin, Truffle Butter
/ Mashed Potatoes & Asparagus /

*PANKO-BREADED CHICKEN BREAST 34
Red Bird Farms Organic Chicken, Mushroom Madeira Sauce
/ Yukon Gold Potatoes & Broccolini /

*PORK TENDERLOIN 34
Garlic Peppercorn Charred Pork Tenderloin, Apple Chutney
/ Parmesan Risotto & Honey Glazed Carrots /

Gf *BONE-IN RIBEYE 65
28 oz. Grilled Ribeye, Pink Peppercorn Rosemary Compound Butter
/ Mashed Potatoes & Asparagus /

Gf *BEEF TIPS 41
Pan Seared Tenderloin, Mushrooms, Onions, Cognac Demi Glace
/ Mashed Potatoes & Asparagus /

*TEMPURA TROUT 36
Tempura Rainbow Trout, Arbol & Pine Nut Crisp, Tamarind Unagi
/ Jasmine Rice & Broccolini /

Gf *SCOTTISH SALMON 36
Grilled Scottish Salmon, Roasted Pistachios, Pomegranate Gastrique
/ Parmesan Risotto & Honey Glazed Carrots /

Gf *FLAT IRON 42
8 oz. USDA Prime, Ancho Chile Espresso Rub, Cherry Demi
/ 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