

SIGNATURE ENTREES

Lemon Rosemary Chicken 17.50
with pan jus, wild pinon rice and seasonal vegetable

Black Angus New York Strip 10. oz 26.50
Prickly pear and chile glazed , served with
baked potato and asparagus

Pinon Coffee Rubbed 8 oz. Filet Mignon 34.00
Green chile demi glace and roasted garlic mashed potatoes

Lamb Shank 24.50
Braised in red wine and chile with a hint of mint
served with red lentils, grilled zucchini and chunk tomatoes

Pan Seared Sea Bass 25.50
Stewed beans, roasted poblano salsa
queso fresco

Sage Grilled Pork Chop 22.50
Sweet potato hash
white peach salsa

New Mexican Seafood Bake 24.50
Little neck clams, jumbo prawns, scallops,
red chile and white bean ragout, pepper jack cheese and achiote crostini

Whole Wheat Penne Pasta 14.50
Grilled zucchini, eggplant, romano beans, and goat cheese
tossed in tomato basil ragout
add grilled chicken 3.00

Black Bean Cake 16.50

Catch of the Day
Ask Your Server About Today's Catch

It is our pleasure to assist you with any dietary, allergy, or special request you may have to make your dining experience memorable. *Raw or undercooked food may be hazardous to your health.

*Smaller portions are available at half price for children 12 and under.

*18% gratuity will be added for parties of 6 or more.