

STARTERS

| | |
|---|------|
| Pie Town Goat Cheese Roasted fruit, herb crostini | 8.50 |
| Crab and Hatch Green Chile Dip Tortilla crisps and flat bread | 8.50 |
| Spicy Meat Taquitos Tomatillo salsa | 7.50 |
| Masa Dusted Calamari Tender calamari, lightly seasoned and flash fried, with smoked tomato chipotle aioli | 9.00 |
| Chips & Salsa Fresh tortilla chips served with tomatillo & roasted tomato salsa | 7.50 |
| add fresh guacamole | 2.50 |

SOUPS & SALADS

| | |
|---|-------|
| Soup of the Day | 6.00 |
| New Mexico Green Chile Stew With pork and potatoes grilled tortillas | 7.00 |
| Caldo Con Pollo A rich chicken broth with fresh lime, cilantro, and avocado | 6.00 |
| Traditional Caesar Salad Hearts of Romaine, fresh parmesan, white anchovie and a warm garlic crostini | 8.50 |
| add grilled chicken or shrimp | 3.00 |
| Achiote Rubbed Chicken Salad Tender chicken, roasted bell peppers and arugula, tossed in a lemon dressing. | 8.50 |
| Seared Ahi or Sirloin Steak Black pepper crusted ahi or beef sirloin served over baby greens, olives, feta cheese, cucumbers, tomatoes and oregano vinaigrette | 14.50 |
| Traditional Cobb Salad Grilled chicken, smoked bacon, egg, avocados, bleu cheese and tomatoes, tossed with lemon dijon vinaigrette | 12.50 |

SANDWICHES

| | |
|---|-------|
| Angus Burger 8oz grilled burger, crisp lettuce, sliced tomatoes and red onion garnish french fries and herb dip | 10.50 |
| your choice of american, cheddar or swiss sautéed mushrooms, bacon or green chile | |
| Southwest Chicken Wrap Pulled chicken, avocados, lettuce, tomatoes and chipotle dip wrapped in a sun dried tomato tortilla | 10.50 |
| terra chips and fresh fruit | |
| Signature Club Sandwich Warm sliced grilled chicken , smoked bacon, crisp lettuce, sliced tomatoes, herb spread on a rustic ciabatta roll. | 11.50 |
| served with cucumber salad. | |
| with green chile, jack cheese and guacamole | 2.50 |
| River Trout Sandwich Stewed peppers, onions and grilled chorizo served with red chile potato chips | 10.50 |

| | |
|---|-------|
| Fish Tacos Grilled mahi mahi, citrus and cabbage slaw, coconut rice, served in flour tortillas with crema fresca | 12.50 |
|---|-------|

ENTREES

| | |
|--|-------|
| Whole Wheat Penne Pasta Grilled zucchini, eggplant, romano beans, and goat cheese tossed in tomato basil ragout | 14.50 |
| add grilled chicken | 3.00 |
| Lemon Rosemary Chicken Breast with pan jus, wild pinon rice and seasonal vegetable | 17.50 |
| New Mexican Seafood Bake Little neck clams, jumbo prawns, scallops red chile and white bean ragout pepper jack cheese achiote crostini | 24.50 |
| Pan Seared Sea Bass Stewed beans with roasted poblano salsa queso fresco | 25.50 |
| Black Bean Cake Roasted red pepper sauce | 17.50 |

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.