

Appetizers

Calamari.....	9
Crab Cakes.....	11
Prepared fresh daily, topped with citrus aioli	
Mussels.....	12
One pound sautéed in white wine, butter, garlic & sun dried tomatoes. Served with pita chips.	
Zucchini Wheels.....	8
Breaded & golden fried with creamy ranch.	
Shrimp Cocktail.....	12
Four large shrimp served with zesty cocktail sauce & lemon.	
Spinach Artichoke Dip.....	10
Served with pita chips.	

Soups & salads

Green Chile Beef Stew	Cup - 6	Bowl - 8
A New Mexico favorite with jack cheese & flour tortilla.		
Soup du jour	Cup - 5	Bowl - 7
Caesar salad	Small - 6	Large - 9
Traditional Caesar salad with crisp romaine lettuce, croutons, parmesan cheese & homemade Caesar dressing.		
Greek Salad	Small - 6	Large - 9
Fresh spinach, roma tomatoes, cucumber, feta, red onions, kalamata olives, artichoke hearts.		
House Salad	Small - 5	Large - 8
Organic spring mix, roma tomato, cucumber, red onions & red bell pepper.		
Add Grilled Chicken.....	5	
Add Four Sautéed Jumbo Shrimps.....	5	
Add Grilled Salmon.....	7	
Add Pan Seared Tuna.....	7	

Choice Angus Beef

New York Strip.....30
12 oz Center cut choice cut NY topped with fresh sautéed mushrooms & served with garlic mashed potatoes & vegetable du jour.

Top Sirloin.....23
Grilled 8oz center cut with herb butter served with garlic mashed potatoes & vegetables du jour.

Filet.....32
Hand cut dry aged tender grilled to perfection, topped with herb butter served with whipped sweet potatoes & vegetable du jour.

Chicken & Pork

Chicken Florentine.....26
10oz Airline chicken breast stuffed with fresh spinach, feta & goat cheese, breaded & baked served with risotto & vegetable du jour.

Grilled Chicken.....26
10oz Airline chicken breast served with penne pasta tossed in sun dried tomato & basil pesto with a parmesan encrusted squash.

Bacon Wrapped Pork Tenderloin.....26
Finish in a pineapple shallot sauce, served with whipped sweet potatoes, grilled pineapple & vegetable du jour.

Green Chile Chicken Alfredo.....24
Tossed with penne pasta.

Seafood

Yellow Fin Tuna.....25
Dusted in Cajun seasoning, pan seared topped with sesame soy glaze & served with risotto & vegetable du jour.

Shrimp Scampi.....25
Sautéed in white wine, lemon, butter, garlic & sun dried tomatoes served over pasta with a parmesan encrusted squash.

Grilled Salmon.....23
8oz salmon grilled to perfection, topped with sesame citrus soy glaze, served with risotto & vegetable du jour.

Tilapia.....22
Pan seared and finished in a lemon caper beurre blanc, served with risotto and vegetables du jour.

Hawaiian Ono.....26
8oz Ono grilled to perfection topped with a buttery tomato tarragon sauce, served with risotto and parmesan encrusted squash.

Vegetarian

Green Chile Alfredo.....20
Tossed with penne pasta, served with parmesan encrusted squash.

Grilled Portabella stack.....21
Marinated in a balsamic glazed, served with risotto & vegetable du jour.

Florentine Ravioli.....20
Giant raviolis stuffed with spinach and cheese, topped with our homemade marinara & served over a bed of Swiss chard.