**BEGINNING**

THAI PEI MUSSELS 12

ginger coconut broth/red bell pepper & onion/thai chile peppers

FILET MIGNON TARTARE 14

cured egg yolk/capers/lemon zest/parsnip chips

BLUE LUMP CRAB CAKE 15

NM green chile & squash stuffed/pepitas & squash chutney

SEARED SCALLOP 19

black garlic aioli/pistachiocrumble/wilted spinach

**MIDWAY**

S.W. CRAB BISQUE 10

blue lump crab/pico de gallo/crispy tortilla strips

THE WEDGE 9

baby iceberg/baby heirloom tomatoes/cucumber/hardboiled egg

shaved red onion/crispy bacon/ blue cheese bacon vinaigrette

ROASTED BEET SALAD 10

roasted beets/mix greens/pear/root vegetables/baby heirloom tomatoes

toasted pepitas/NM herbed goat cheese/ beet vinaigrette

BIEN SHUR CAESAR 10

caesar dressing/romaine/croutons/prosciutto/parmesan chip/freshly ground black pepper

**SIDES**

Hickory & Mesquite Smoked NM green chile mac and cheese with elbow macaroni 8

Chef’s Daily Vegetable Special 8

Roasted beets with herb goat cheese, toasted pepitas 8

Brussels sprouts, onions, cashew, fingerling potato & feta hash 8

Grilled asparagus 8

Roasted garlic mashed potatoes 8

Roasted exotic mushrooms with poached egg  10

Hickory & Mesquite Smoked Decadent lobster mac and cheese with elbow macaroni 14

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS

MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

**MAIN PLATES**

PRIME RIB 14oz 34

garlic mashed potatoes/chef veg/natural au jus

FILET MIGNON 42

brussels sprouts, onions, cashew, fingerling potato & feta hash/herbed demi glace

SURF & TURF 58

6oz filet/6oz Lobster tail/red chile hollandaise/green chile mashed potatoes/tarragon glazed carrots

TOMAHAWK RIBEYE 28oz 68

charred tomato/grilled asparagus/ garlic mashed potatoes

DOUBLE CUT PORK CHOP 29

honey mustard brined/caramelized onions/crispy fingerling potatoes/garlic haricots verts

honey mustard beurre blanc

LAMB SHANK 38

braised/curried/root vegetables/brown rice

½ ROASTED CHICKEN 26

boneless/butter braised leeks, pears, jalapeno & fingerling potatoes

SEA BASS 43

pecan encrusted/succotash & black bean/apricot gastrique

CRISPY ATLANTIC SALMON 31

house made pasta/calabacitas/white wine sauce

BEEF STROGANOFF PAPPARDELLE 22

prime rib/exotic mushrooms/cream sauce

**ACCOMPANIMENTS**

OSCAR STYLE ADD 12

Béarnaise/asparagus/blue lump crab

Bleu cheese encrusted 4

Pepper crusted au poivre   4

Pan-Seared scallop ADD 8

Jumbo shrimp ADD 11

6oz lobster tail ADD 26

\*\* Bien Shur Proudly Serves Certified Angus Beef \*\*

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