

Starters

Wings 14

Parmesan Garlic or Classic Hot

Shrimp Cocktail 13

Traditional Cocktail Sauce

Fried Calamari 13

Tomato Aioli Dipping Sauce

Chips & Guacamole or Chile Con Queso 9.50

Soups & Salads

Soup of the Day Bowl 8 / Cup 5

Green Chile Stew Bowl 9 / Cup 6

Stewed Pork, Hatch Green Chile, Potatoes

Side Salad 7

Fresh Garden Salad or Classic Caesar

Council Room Wedge Salad 12

Bacon, Grape Tomatoes, Scallions, Blue Cheese Crumbles, Blue Cheese Dressing

Cobb Salad 14

Chicken Breast, Romaine, Red Onions, Blue Cheese, Bacon, Tomatoes, Cucumbers, Hardboiled Egg, Avocado

Rio Grande Selects

Fried Jumbo Shrimp 19

5 Battered Jumbo Shrimp, French Fries, Coleslaw, Cocktail Sauce

Soy Glazed Seared Salmon 24

7oz. Salmon Filet, Sautéed Mushrooms, Spinach, Brown Rice

Beer Battered Fish & Chips 16

Fries, Tartar Sauce, & Malt Vinegar

Country Fried Steak Dinner 15

Garlic Mashed Potatoes, Seasonal Vegetables, Cream Gravy

Sandwiches: Sandwiches served with French Fries, Sweet Potato Waffle Fries or Cup of Fresh Fruit

NM Turkey Wrap 14 Boar's Head Turkey Breast, Romaine Lettuce, Red Onion, Tomato, Bacon, Hatch Green Chile

Reuben Sandwich 14 Sliced Corned Beef, Swiss Cheese, Sauerkraut, 1000 Island Dressing, Marble Rye

Breakfast Anytime

Steak & Eggs 17

7 oz. New York Strip

Two Eggs any style, Hash Browns & Toast

Classic Breakfast 12

Two Eggs any style, choice of Ham Steak, Bacon or Sausage, Hash Brown & Toast

Burgers: Burgers served with French Fries, Sweet Potato Waffle Fries or Cup of Fresh Fruit

Choice of:

~Custom Blend of Chuck, Brisket & Short Rib Patty

~Red Bird Farms Natural Chicken Breast

~Garden Patty

Classic Burger 13 Choice of American, Swiss, or Cheddar Cheese

The CR Burger 15 Fried Egg, Smoked Bacon, American Cheese, Fresh Jalapenos

Traditional Favorites

Green Chile Meatloaf 15

Garlic Mashed Potatoes, Seasonal Vegetables, Roasted Mushroom
Demi-Glace

Smoked St. Louis Ribs

Full Rack 28 - Half Rack 18

Served with BBQ Sauce, Pinto Beans, Coleslaw & Fries

Steak Toppers

7 oz. Cold Water Lobster Tail 30

Blue Cheese Crumbles 4

Three Fried Jumbo Shrimp 10

Four Sautéed Shrimp 10

Horseradish Cream

Roasted Mushroom Demi-Glace

Council Room Cuts

Prime Rib 29

Available after 4:00 p.m.

12 oz. Slow Roasted, USDA Choice Prime Rib

Grilled Rib Eye 31

14 oz. Choice Boneless Rib Eye Steak

New York Strip 26

12 oz. Choice New York Steak

Cuts Served with choice of two:

Side Salad, Garlic Mashed Potatoes, Green Chile Mashed Potatoes, Seasonal Vegetables, Pinto Beans, Lemon Brown Rice, or Baked Potato-Loaded 2.99

How It's Done

Rare-Cool, Very Red Center

Medium Rare-Warm, Red Center, With A Hint of Pink

Medium-Warm Pink Center

Medium Well-Slightly Pink Center

Well–No Pink, Cooked All The Way Through

Vegetarian Entrees

Sun Dried Tomato Penne Pasta 14

Penne Pasta, Onion, Sun Dried Tomato Alfredo, Parmesan

Cheese Enchiladas 13

3 Cheese Enchiladas, Pinto Beans, Spanish Rice, House Made Red or Green Chile, Flour Tortillas

Sides

Fruit - cup 4 / bowl 8

Seasonal Vegetables 4

Sweet Potato or Regular Fries 5

Red or Green Chile sm 1 / lg 2

Mashed Potatoes 4

Pinto Beans 4

Brown Rice 4

Baked Potato 4 / Loaded add 2.99

~There is a \$3.00 split plate charge for any menu items~

An 20% gratuity will be added to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of

foodborne illness, especially if you have a medical condition.

 Gluten-free item *GFA* Gluten-free options are available

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.