THE COUNCIL ROOM

RESTAURANT & BAR

STARTERS I

WINGS 13

Parmesan Garlic or Classic Hot

QUESADILLA 10

Cheddar Jack Cheese, Green Chile, Tomato Choice of Steak or Chicken

SHRIMP COCKTAIL 12 🥬

Traditional Cocktail Sauce

CHIPS & GUACAMOLE OR GREEN CHILE QUESO 6.50

NACHOS 14 🥸

Green Chile Queso, Tomatoes, Onions, Fresh Jalapeños, Jack Cheese, Guacamole, Sour Cream Choice of Steak or Chicken

FRIED CALAMARI 12

Tomato Aioli Dipping Sauce

SALADS & SOUPS

POSOLE VERDE BOWL 8/ CUP 5

Chicken, Hominy, Jalapeños, Tomatillos, Avocado, Sour Cream

GREEN CHILE STEW BOWL 8/ CUP 5 🥸

Stewed Pork, Hatch Green Chile, Potatoes & Cheddar Jack Cheese

SIDE SALAD 6

Fresh Garden Salad or Classic Caesar

COUNCIL ROOM WEDGE SALAD 11

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

ROASTED BUTTERNUT SQUASH CRANBERRY SALAD 13

Grilled Chicken Breast, Roasted Butternut Squash, Dried Cranberries, Walnuts, Apple Cider Vinaigrette

COBB SALAD 13

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

CHICKEN CAESAR SALAD 13

Romaine Lettuce, Shaved Parmesan, House Made Croutons

SESAME CRUSTED SEARED TUNA SALAD 16

Spring Mix, Sliced Avocado, Daikon, Hoisin, Wonton Strips, Creamy Wasabi Dressing

RIO GRANDE SELECTS

RIO GRANDE | FISH TACOS DUO 15 S

Citrus Slaw, Cilantro Crema, Avocado, French Fries

FRIED JUMBO SHRIMP 18

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

SOY GLAZED SEARED SALMON 23 🥸

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

SUN DRIED TOMATO PENNE PASTA 17

Blackened Chicken Breast or Sautéed Shrimp, Onion, Sun Dried Tomato Alfredo, Shaved Parmesan

GUINNESS BATTERED FISH & CHIPS 15

Fries, Tartar Sauce, & Malt Vinegar

SANDWICHES I

SANDWICHES SERVED WITH FRENCH FRIES, SWEET POTATO WAFFLE FRIES OR CUP OF FRESH FRUIT

SANDIA SPICY CHICKEN SANDWICH 13 GFA

Blackened Chicken Breast, Roasted Red Bell Peppers, Caramelized Onions, Pepper Jack Cheese, Roasted Jalapeño Mayo

NM TURKEY WRAP 13 GFA

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

REUBEN SANDWICH 13 GFA

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

BREAKFAST ANYTIME

BREAKFAST | STEAK & EGGS 16 GFA

7 oz. New York Strip Two Eggs any style, Hash Browns & Toast

CLASSIC BREAKFAST 11 GFA

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

BEVERAGES

SAN PELLEGRINO 5

Sparkling Water/Limonata

PERRIER SPARKLING WATER 5 SE RED BULL 4 SE

BOTTLED SODA 2.99 💆

Root Beer or Cream Soda

GOLD PEAK® TEA 🞘

Sweetened / Unsweetened / Raspberry

WE PROUDLY SERVE COKE® PRODUCTS

~~THERE IS A \$3.00 SPLIT PLATE CHARGE FOR ANY MENU ITEMS~~

THE COUNCIL ROOM

RESTAURANT & BAR

BURGERS I

BURGERS SERVED WITH FRENCH FRIES, SWEET POTATO WAFFLE FRIES OR CUP OF FRESH FRUIT

- ~8 oz. Custom Blend of Chuck, Brisket & Short Rib Patty
- ~7 oz. Natural Chicken Breast
- ~Garden Patty

CLASSIC BURGER 12 GFA

Choice of American, Swiss, or Cheddar Cheese

CALIFORNIA BURGER 14 GFA

Avocado, Smoked Bacon, Monterrey Jack

GREEN CHILE CHEESE BURGER 14 GFA

Chopped Green Chile, Cheddar Cheese

MUSHROOM SWISS BURGER 14 GFA

Sautéed Mushrooms, Swiss Cheese, Grilled Onions

BLUE BURGER 14 GFA

Melted Blue Cheese and Smoked Bacon

TRADITIONAL I **FAVORITES**

GREEN CHILE MEATLOAF 14

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

STEAK AND ENCHILADAS 18 GFA

7oz. NY Strip, 2 Cheese Enchiladas, Spanish Rice, Pinto Beans, Red or Green Chile, Flour Tortillas

SMOKED ST. LOUIS RIBS GFA FULL RACK 27 - HALF RACK 17

Served with BBQ Sauce, Pinto Beans, Coleslaw & Fries

COUNTRY FRIED STEAK DINNER 14

Garlic Mashed Potatoes, Seasonal Vegetables, Cream Gravv

ROOM CUTS

COUNCIL | FILET MIGNON 32

7 oz. Choice Beef Filet

PRIME RIB 28 🥸

Available after 4:00 p.m.

12 oz. Choice Slow Roasted, Prime Rib

GRILLED RIB EYE 30 🤒

14 oz. Choice Rib Eye Steak

NEW YORK STRIP 25 🥬

12 oz. Choice New York Steak

GOVERNOR'S SURF AND TURF 49 💆

7oz. Choice Beef Filet, 7oz. Cold Water Lobster Tail with Clarified Butter WE PROUDLY SERVE IOWA PREMIUM BLACK **ANGUS BEEF**

CUTS SERVED WITH CHOICE OF TWO:

Side Salad, Garlic Mashed Potatoes, Green Chile Mashed Potatoes, Seasonal Vegetables, Pinto Beans, Brown Rice, or Baked Potato-Loaded 1.99

HOW IT'S DONE

Rare-Cool, Very Red Center Medium Rare-Warm, Red Center, A Hint of Pink Medium-Warm Pink Center Medium Well-Slightly Pink Center **Well-**No Pink, Cooked All The Way Through

STEAK | **TOPPERS**

7 OZ. COLD WATER LOBSTER TAIL 29 **BLUE CHEESE CRUMBLES 3 THREE FRIED JUMBO SHRIMP 9**

FOUR SAUTÉED SHRIMP 9 ROASTED MUSHROOM DEMI-GLACE \$3

VEGETARIAN **ENTREES**

SUN DRIED TOMATO PENNE PASTA 13

Penne Pasta, Onion, Sun Dried Tomato Alfredo, **Shaved Parmesan**

CHEESE ENCHILADAS 12 GFA

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

SIDES | FRUIT - CUP 3 / BOWL 7 25 **SEASONAL VEGETABLES 3** 8 SWEET POTATO OR REGULAR FRIES 4 🥬 RED OR GREEN CHILE SM.50 / LG 1 GFA MASHED POTATOES 3 25 PINTO BEANS 3 🥸 **BROWN RICE 3** BAKED POTATO 3 / LOADED ADD 1.99 🤡