

(Wednesday to Sunday - 5pm -10pm)

PEI MUSSELS 14 Citrus Lemongrass Beer Broth/ Bacon

CHARCUTERIE 14 Chef's Selection of Cured Meat & Cheese

BLUE LUMP CRAB CAKE 16 Black Bean/ Corn/ Green Chile/ Corn & Avocado Poblano Relish

TEQUILA POACHED SHRIMP COCKTAIL 14

Four jumbo shrimp and red Chile cocktail sauce, avocado, tortilla strips and fresh lime.

GRILLED FILET MIGNON SKEWERS 15 Red Chile Chimichurri/ Pickled Red Onion

FRIED DUCK LEGS 15 Sweet and Spicy Sauce/Soy Apple Slaw

FLATBREAD 13

Roasted Grape/Aged Gouda/Pickled Red Onion/Parsley/Green Chile Jelly

FRENCH ONION SOUP 10

GREEK WEDGE 9

Baby Iceberg/Baby Heirloom Tomatoes/Cucumber/Hardboiled Egg Shaved Red Onion/Feta/Crispy Bacon/ Greek Vinaigrette

ROASTED BEET SALAD 10

Roasted Beets/Mix Greens/Pear/Baby Heirloom Tomatoes Marcona Almonds/ Herb Cheese/ Beet Vinaigrette

BIEN SHUR ROMAINE 10

Cranberry Vinaigrette/ Apples/ Peppitas/ Sweet Potatoes

Hickory & Mesquite Smoked NM green Chile mac and cheese with elbow macaroni	8
Chef's Daily Vegetable Special Sautee Mushrooms	8 8
Grilled Jumbo asparagus	10
Hickory & Mesquite Smoked Decadent lobster mac and cheese with elbow macaroni	14