



ENCHANTMENT RESORT



Starters

Roasted Butternut Squash Soup \$4.50
With red chili pesto

Black Bean Soup \$4.50
Served with applewood smoked bacon, cumin-scented tortilla chips and sour cream

New Mexican Red and Green Chile \$4.95
Stewed with pork and posole, topped with shredded cabbage, cheddar cheese and tortilla strips

Colossal Shrimp Cocktail \$9.95
Served with salsa fresca, sesame peanut sauce and bloody mary sauce

Chicken Machaca Quesadilla \$5.75
With green chilies, avocado, cheese and salsa

Wasabi Calamari \$5.95
Crisp calamari, fried and coated with a wasabi vinaigrette, served with a cucumber rietta

Salads

Aztec Salad \$3.95
Crisp field greens, seasoned croutons, and your choice of dressing

Arizona Caesar Salad \$6.50
Romaine, cumin-scented tortilla strips, and a parmesan wafer tossed with traditional caesar dressing or a spicy chipotle caesar dressing
~ with an orange-cilantro marinated, grilled chicken breast ~ \$8.50

Smoked Salmon and Shrimp Salad \$8.95
In a fresh dill mayonnaise with avocado, tomato, red onion and served with fresh pita bread

Seared Sesame Scallop Salad \$11.95
Seared scallops with baby lettuces, snow peas, bean sprouts and fresh plums, tossed in a sesame vinaigrette

Ensalada Carne Asada \$12.50
Seared angus sirloin, marinated in a spiced corona beer on top of crisp field greens with queso fresco, cumin-scented tortilla strips, roasted sweet peppers, and a New Mexican chile vinaigrette

Entrees

Vegetarian Chile \$6.75
Garden fresh vegetables, anasazi beans, grated cheese and a bit of the old southwest, served in an acorn squash bowl, complemented with brown rice, cornbread muffins, and your own bottle of tabasco sauce

Grilled Farm Raised Salmon \$10.95
With pinion brown rice and a cool cucumber sauce

Chicken Fajitas \$11.95
Orange-cilantro marinated, grilled chicken breast, sautéed sweet peppers, red onions, finished with tequila and fresh squeezed lime, served sizzling, with warm flour tortillas, salsa fresca, guacamole and sour cream

Entrees continued

Whole Wheat Linguine \$12.50
Tossed with roasted garlic, olive oil, grilled vegetables, roma tomatoes, and fresh basil

Blackened Chicken Pasta \$12.95
With escarole tossed in a creamy garlic sauce with organic fusilli pasta

Sandwiches

~ All sandwiches are served with our pecan cole slaw and fries ~

Turkey Panino Club \$7.95
Thinly sliced turkey breast with prosciutto, fontina cheese, roma tomatoes, fresh basil and extra virgin olive oil

Grilled Portabello Sandwich \$7.95
Marinated portabello mushrooms with a roasted garlic mayonnaise and a zesty marinara

The Classic Reuben \$7.95
Lean corned beef and swiss cheese with our sauerkraut, served on rye bread

Grilled Chicken Breast Sandwich \$8.25
Grilled chicken breast with sliced avocado, roasted poblanos, monterey jack and cheddar cheeses

Black Angus Steak Sandwich \$12.50
Served on sourdough bread with a cilantro-pesto and tobacco onion rings

Burgers

~ All burgers are a half pound of certified angus beef on our homemade roll ~

Beef Burger \$7.95
A half pound of ground angus beef with pecan cole slaw and fries

Southwest Burger \$8.25
Same as beef burger with roasted poblano chile, cheddar cheese and guacamole, served with pecan cole slaw and fries

Bacon Swiss Burger \$8.25
Same as beef burger with applewood smoked bacon and gruyere cheese, served with pecan cole slaw and fries

Pizza

~ Our pizza crust is homemade and grilled fresh daily ~

Three Cheese Pizza \$8.50
Tomato-basil pizza sauce, topped with mozzarella, aged fontina and parmesan cheese

Grilled Vegetable Pizza \$8.50
Black olive and sun-dried tomato tapanade with roasted garlic, topped with grilled eggplant, zucchini, peppers, mozzarella and feta cheese

Pesto Chicken Pizza \$9.50
Brushed with pesto, topped with marinated grilled chicken, roma tomatoes, roasted peppers, whole milk mozzarella, aged fontina and parmesan cheese

