

M E S A

GRILL

Chef: BOBBY FLAY

APPETIZERS

**BARBECUED
DUCK + WILD
MUSHROOM
QUESADILLA**
*with Spicy
Mango Salsa*
\$10.50

**ROMAINE
SALAD**
*with Spicy
Caesar Dressing,
Anchovies +
Red Chile
Croutons*
\$6.00

**SWEET
POTATO SOUP**
*with Smoked
Chilies, garnished
with Yellow + Blue
Corn Tortillas*
\$6.50

**GRILLED
SWORDFISH
TOSTADA**
*with Black Bean-
Mango Salsa +
Avocado
Vinaigrette*
\$9.50

**CORNMEAL
COATED
OYSTERS**
*with Whole Grain
Mustard Sauce*
\$10.00

**FRISÉE
SALAD**
*with Chorizo,
Asiago Cheese,
Tomatoes +
Roasted Garlic
Vinaigrette*
\$6.75

BARBECUED RIBS
*with Chipotle-
Peanut Sauce +
Corn-Tomatillo
Relish*
\$8.75

**GRILLED SEA
SCALLOPS**
*on crisp
fried flour
tortillas
with Avocado-
Corn Relish*
\$9.50

**SHRIMP +
ROASTED
GARLIC
CORN
TAMALE**
\$9.75

**CORNMEAL
COATED CHILE
RELLENO**
*filled with
Goat Cheese +
served with
Black Bean
Sauce*
\$8.50

**BLUE CORN
PANCAKES**
*with Tequila-
Smoked Salmon,
Mango Creme
Fraiche + Caviars*
\$12.00

**GRILLED
RABBIT +
GOAT CHEESE
ENCHILADA**
*with Wild
Mushroom-
Ancho Chile Sauce*
\$10.50

ENTREES

GRILLED PORK CHOPS ADOBO
with Spicy Apple Chutney + Chickpea Polenta + Asparagus
\$19.50

GRILLED TUNA STEAK
*with Green Chile-Coconut Sauce
served with Roasted Leeks + a Blue Corn Tamale*
\$21.00

SHELLFISH + GREEN CHILE CHOWDER
with Sea Scallops, Clams, Shrimp + Autumn Vegetables
\$19.50

CRISPY WHOLE RED SNAPPER
*with Tangerine-Ancho Chile Sauce,
Cilantro Risotto Cake + Spinach*
\$22.00

GRILLED NEW YORK STEAK
*with Ancho Mustard, Thyme Marinated Tomatoes +
Twice Baked Potato with Smoked Chilies*
\$22.50

ROASTED CHICKEN
*with Red Chile Oil, Fresh Sage + Garlic served with Cilantro
Cous Cous, Smoked Peppers + Roasted Onions*
\$18.50

ANCHO-RUBBED GAME HEN
*with Cranberry Apricot Relish, Baked Sweet Potato Tamale +
Sauteed Mushrooms, Corn + Leeks*
\$22.00

GRILLED + MARINATED VEGETABLE SALAD
with Tender greens, Goat Cheese Croutons + Balsamic Vinaigrette
\$15.50

GRILLED LOIN OF LAMB CHOPS
with Jalapeño Preserves, Asparagus + Sweet Potato Gratin
\$19.50

PAN ROASTED VENISON
with a Spicy Black Grape Sauce, Horseradish Potatoes + Spinach
\$23.00

RED CHILE CRUSTED SALMON STEAK
*with Smoked Yellow Pepper Sauce,
Napa Cabbage + Wild Rice Pancake*
\$21.50

STEAMED SEA BASS
*in Banana Leaves with toasted Garlic-Lime Vinaigrette
served with Artichokes + White Beans*
\$19.00

SIDE DISHES

SPINACH
NAPA CABBAGE
CHICK PEA POLENTA
SWEET POTATO GRATIN
HORSERADISH POTATOES

CILANTRO RISOTTO CAKE
TWICE BAKED POTATOES
SWEET POTATO TAMALE
SOUTHWESTERN FRIES
BLUE CORN TAMALE

\$4.00