APPETIZERS

Barbecued Duck + Wild Mushroom Quesadilla with Spicy Mango Salsa $10.50

Romaine Salad with Spicy Caesar Dressing, Anchovies + Red Chile Croutons $5.00

Grilled Swordfish Tostada with Black Bean- Mango Salsa + Avocado Vinaigrette $9.50

Grilled Sea Scallops on crisp fried flour tortillas with Avocado-Corn Relish $9.50

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

ENTREES

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