

Small Plates

GREEN CHILE CHEESE WONTONS

House Favorite

RED CHILE ESCARGOT

FRIED GREEN TOMATOES & LOBSTER

ROASTED COUNTRY OLIVES

FIRECRACKER SHRIMP

SHRIMP COCKTAIL

TIPSY TOWER OF ONION RINGS

Salads

BLT STEAKHOUSE WEDGE

TABLESIDE CAESAR SALAD

Shared Plates

PLATE

horseradish & dill havarti
spanish queso iberico

PLANK

english reserve white cheddar
danish bleu | herbed boursin

BISON SAUSAGE

caramelized onions | chipotle aioli
chia seed ficelle roll

BOARD ROOM

horseradish & dill havarti | spanish iberico
reserved white cheddar | danish bleu
black oak smoked sausage | dried apricot



DOUBLE EAGLE
THE CROWN JEWEL OF HISTORIC OLD MESILLA



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Chef's Select Entrées

CHICKEN MESILLA

House Favorite

bone-in 10 oz chicken breast | sautéed sweet onions
roasted "big jim" green chile | monterey jack | guacamole
chile con queso mashed potatoes

CHICKEN MARSALA

slow roasted bone-in chicken breast | parmeggiano reggiano
cremini mushroom & shallot marsala sauce | spaghetti

DUCK PARISIAN

confit duck leg | black oak smoked sausage | caramelized carrots
creamed potatoes | red wine sauce

TOMAHAWK PORK CHOP

southern fried | bourbon peach sauce
grilled peaches | mashed potato

SALMON

smokey, sweet agave glaze | calabacitas | arroz rojo

LOBSTER & SCALLOPS

cold water tail | seared sea scallops
lemon orzo | garlic butter 40

HICKORY SMOKED BEEF SHORT RIBS

long bone double-cut ribs | garlic mashed potatoes
roasted cherry tomatoes on the vine | red chile demi glace



House Aged Beef & Steaks

FROM THE ONLY DEDICATED BEEF AGING ROOM IN NEW MEXICO.
LOCALLY SOURCED, ANTIBIOTIC FREE, HORMONE FREE, "ALL NATURAL" "WET AGED"
TIME AND TEMPERATURE MONITORED ALLOWING ORGANIC ENZYMES
TO TENDERIZE THE BEEF.

BISTRO CUT SIRLOIN

aged 25 to 30 days 8 oz

DELMONICO RIBEYE

aged 36 to 42 days 14 oz

PRIME NEW YORK STRIP

aged 36 to 42 days 14 oz

FILET MIGNON TENDERLOIN

aged 28 to 35 days petit 4 oz grande 8 oz

Steak Complements

LOBSTER TAIL

SEARED SEA SCALLOPS

LOBSTER MAC N CHEESE

BROILED SHRIMP

TEMPURA CHILE RELLENO

MESILLA POTATOES

ROASTED BABY CARROTS

CREMINI MUSHROOMS

Tablesides

40 OZ TOMAHAWK BEEF RIBEYE ~ FOR TWO

32 OZ PORTERHOUSE STEAK ~ FOR TWO

SHRIMP SCAMPI ITALIANO ~ FLAMBÉ

FILET MIGNON BEEF Tournedos Maximillian

CHATEAUBRIAND BOUQUETIERE ~ FOR TWO



Dessert Tableside

BANANAS FOSTER

brown sugar | rum | vanilla bean ice cream

Desserts

CARAMEL MOCHA CREME BRULEE

raw sugar | cinnamon-nutmeg cream

FLOURLESS CHOCOLATE CAKE

ghirardelli mousse | chocolate ganache 7

SHORTBREAD CARAMEL BUTTER TART

bruleed banana

BOURBON PECAN PIE

creme anglaise

SMOKED MAPLE & BOURBON ICE CREAM

praline pecans

MILE HIGH CHEESECAKE

NY style cheesecake

choice of raspberry, chocolate or caramel-pecan sauces

