

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 29

chef's choice: medium bodied white - pinot grigio

CHICKEN MARSALA

slow roasted bone-in chicken breast | parmeggiano reggiano
cremini mushroom & shallot marsala sauce | spaghetti 29

chef's choice: full bodied white - chardonnay

DUCK PARISIAN

confit duck leg | bison smoked sausage | caramelized carrots
creamed potatoes | red wine sauce 36

chef's choice: light bodied red - pinot noir

TOMAHAWK PORK CHOP

southern fried | bourbon peach sauce
grilled peaches | mashed potato 32

chef's choice: light bodied red - pinot noir

SALMON

smokey, sweet agave glaze | calabacitas | arroz rojo 29

chef's choice: light bodied white - sauvignon blanc

LOBSTER STUFFED COD

icelandic cod fillet | smoked lobster remoulade
roasted tomato coulis 26

chef's choice: full bodied white - chardonnay

HICKORY SMOKED BEEF SHORT RIBS

long bone double-cut ribs | garlic mashed potatoes
roasted cherry tomatoes on the vine | red chile demi glace 39

❖ *Served with your choice of House Salad or Soup of the Day*

Steak Complements

LOBSTER TAIL

7 oz cold water 24

LOBSTER MAC N CHEESE

maine lobster meat | green chile 12

TEMPURA CHILE RELLENO

three cheese 4

crab & shrimp 6

MESILLA POTATOES

white cheddar chile con queso mash 7

BABY CARROTS

butter roasted | bacon 7

CREMINI MUSHROOMS

garlic sautéed 7

Steak Additions

BLEU CHEESE

broiled 4

CHIMICHURRI

garlic cilantro sauce 4

BORDELAISE

red wine demi glace reduction 4

DE PRIME SAUCE

inferno horseradish spiked ketchup 4

LOBSTER OSCAR

lobster meat remoulade 8