

Small Plates

GREEN CHILE CHEESE WONTONS

House Favorite

pineapple jalapeno salsa 8

ROASTED LONG STEM ARTICHOKE

semi-sundried tomatoes | lemon aioli 10

RED CHILE ESCARGOT

imported french snails | red chile sauce | oregano 12

ITALIAN CRISPY CALAMARI

cocktail sauce 12

FIRECRACKER SHRIMP

three crispy rice paper wrapped shrimp | gochujang sauce 9

SHRIMP COCKTAIL

six steakhouse shrimp | cocktail sauce 12

TIPSY TOWER OF ONION RINGS

whiskey battered | green chile ranch dressing 10

Chef's Plates

CHEESE

smoked wisconsin cheddar
broiled natural goat cheese
eiffel tower brie
honey | artisan crackers 17

BISON SAUSAGE

all natural smoked sausage
caramelized onions | chipotle aioli
chia seed ficelle roll 18

Salad & Soup

HOUSE DINNER SALAD

cucumber | grape tomatoes
seasoned garlic croutons 5

BLT STEAKHOUSE WEDGE

iceberg wedge | smoked bacon
tomatoes | bleu cheese 9

TABLESIDE CAESAR SALAD

romaine | anchovies | parmesan
coddled egg | housemade garlic croutons
9 per person ~ minimum of 2

RED CHILE PORK POSOLE

onions | oregano | lime 5

SOUP OF THE DAY

chef's daily selection 5

TAKE HOME YOUR UNFINISHED BOTTLE OF WINE

~ASK YOUR SERVER FOR DETAILS~

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 26

chef's choice: medium bodied white ~ pinot grigio

CHICKEN MARSALA

slow roasted bone-in chicken breast | parmeggiano reggiano
cremini mushroom & shallot marsala sauce | spaghetti 26

chef's choice: full bodied white ~ chardonnay

DUCK PARISIAN

confit duck leg | bison smoked sausage | caramelized carrots
creamed potatoes | red wine sauce 32

chef's choice: light bodied red ~ pinot noir

TOMAHAWK PORK CHOP

southern fried | apple bourbon bbq sauce
grilled apples | mashed potato 30

chef's choice: light bodied red ~ pinot noir

CHILEAN SEA BASS

adobo glaze | roasted corn & poblano salsa
crispy oil poached potatoes 36

chef's choice: full bodied white ~ chardonnay

ALASKAN HALIBUT

heirloom cherry tomatoes | capers
sautéed spinach | garlic-lemon broth 33

chef's choice: light bodied white ~ sauvignon blanc

CANADIAN SALMON

smokey, sweet agave glaze | calabacitas | arroz rojo 29

chef's choice: full bodied white ~ chardonnay

LONG BONE SHORT RIBS

double-cut beef ribs | garlic mashed potatoes
roasted cherry tomatoes on the vine | red chile demi glace 37

Start with a House Dinner Salad or Cup of Soup for 5

Steak Complements

LOBSTER TAIL

7 oz cold water 29

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

BLEU CHEESE

broiled 4

BORDELAISE

red wine demi glace reduction 4

CREAMY HORSERADISH

prepared inferno horseradish 4