

## Small Plates

### GREEN CHILE CHEESE WONTONS

*House Favorite*

pineapple jalapeno salsa 8

### ROASTED LONG STEM ARTICHOKE

semi-sundried tomatoes | lemon aioli 12

### 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 20

## 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 28

*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 | bourbon bbq sauce  
grilled peaches | mashed potato 32

*chef's choice: light bodied red ~ pinot noir*

### CHILEAN SEA BASS

adobo glaze | roasted corn & poblano salsa  
crispy oil poached potatoes 38

*chef's choice: full bodied white ~ chardonnay*

### ALASKAN HALIBUT

heirloom cherry tomatoes | capers  
sautéed spinach | garlic-lemon broth 34

*chef's choice: light bodied white ~ sauvignon blanc*

### CANADIAN SALMON

smokey, sweet agave glaze | calabacitas | arroz rojo 30

*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 39

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

## Steak Complements

### LOBSTER TAIL

7 oz cold water 34

### LOBSTER MAC N CHEESE

maine lobster meat | green chile 15

### TEMPURA CHILE RELLENO

three cheese 4

### 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