



STARTERS

CHEF'S SOUP DU JOUR \$14

OYSTERS ON THE HALF SHELL

Half dozen with tarragon mignonette \$29

**AMERICAN SHRIMP
COCKTAIL**

Four Colossal Black Tiger Prawns with
cocktail sauce \$39

SAKU TUNA TIRADITO

Aji Amarillo, choclo, serrano, red
onion \$29

SEAFOOD PLATTER

Oyster on the half shell, black tiger
prawns, shrimp aguachiles, Saku tuna
sashimi, cocktail sauce, mignonette
sauce \$55

CAULIFLOWER FLORETS

Roasted cauliflower, romesco sauce,
pumpkin seeds \$15

FRITO PIE

Traditional chili beans, Fritos, green chili,
melted cheddar, sour cream, tomatoes,
scallions \$13

MUSSELS

Spanish chorizo, saffron & white wine
broth \$28

**BEEF TENDERLOIN
CARPACCIO**

Ancho chile & coffee dried rub, parmesan,
baby arugula & pepper salad \$25

**ASSORTED SELECTION
OF ARTISAN CHEESES
& CURED MEATS**

Traditional accompaniments \$45

SALADS

BRUSSELS SPROUTS

Roasted peanuts, pomegranate,
Asian vinaigrette \$15

CAESAR

[Serves 2 guests, prepared table side.]

Classic Caesar salad \$28

WEDGE

Crispy iceberg, applewood lardon,
heirloom tomato, blue cheese
dressing \$14

BURRATA

Merlot poach pear, burrata, spring
mix, red wine vinaigrette, balsamic
glaze \$15

ENTREES

**PAN SEARED
CHILEAN SEA BASS**

Heirloom tomato scampi, fennel,
capers \$62

**PAN SEARED
ATLANTIC SALMON**

Coconut farro, carrot &
cardamom yogurt \$35

HOKKAIDO SCALLOPS

Porcini mushroom crusted, corn,
cilantro mojo sauce \$42

CIOPPINO

Scallops, Sea Bass, shrimp, mussels,
fennel, tomato broth \$60

CHICKEN ROULADE

Wild mushroom, spinach, prosciutto
roulade, madeira sauce \$36

BECK AND BULOW

Santa Fe Boutique Butcher Shop

32OZ BISON TOMAHAWK

[Serves 2 guests]

Chimichurri butter \$174

WAGYU BEEF SHORT RIBS

Honey glaze carrot, pickle
watermelon radish \$45

14OZ RIBEYE

Collard greens, applewood lardon,
poblano puree, tobacco onions \$58

14OZ NEW YORK STRIP

Collard greens, applewood lardon,
poblano puree, tobacco onions \$50

AWHI RACK OF LAMB

Rosemary & mango chutney \$44

**PAN SEARED BERSHIRE
PORK TENDERLOIN**

Cuatro chiles, hibiscus pickled,
red onion \$40

BISON BURGER

Bison patty, Swiss cheese, hatch
green chili, lettuce, red onion,
horseradish mayo, Harissa aioli,
butter bun, steak fries \$22

PETITE FILET MIGNON \$39

CROWNINGS

LOBSTER TAIL \$30

SCALLOPS \$25

OSCAR STYLE \$20

JUMBO SHRIMP \$29

SAUCES

PEPPERCORN \$3

BÉARNAISE \$3

MISO BROWN BUTTER \$3

SIDES

HONEY ROASTED TRI
CARROTS \$11

WILTED SPINACH \$12

CRAB MAC&CHEESE \$16

ASPARAGUS WITH BÉARNAISE \$12

ROASTED FOREST
MUSHROOMS \$14

SCALLOPED POTATOES \$14

YUKON GOLD WHIPPED
POTATO \$11