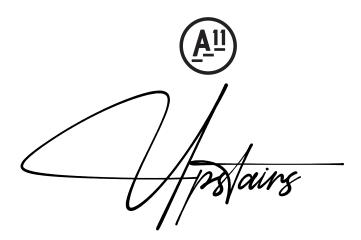
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CHEF'S SOUP DU JOUR \$14

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

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

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

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LOBSTER TAIL \$30

SCALLOPS \$25

OSCAR STYLE \$20

JUMBO SHRIMP \$29

Santa Fe Boutique Butcher Shop

320Z BISON TOMAHAWK

[Serves 2 guests]

Chimichurri butter \$174

WAGYU BEEF SHORT RIBS

Honey glaze carrot, pickle watermelon radish \$45

140Z RIBEYE

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

140Z 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 PEPPERCORN \$3

BÉARNAISE \$3

MISO BROWN BUTTER \$3

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