

APPETIZERS

Quail

Stuffed quail with bison sausage, cream cheese, red onions and bell peppers.
Finished with a aged Balsamic glaze and served with Chipotle grits \$15

Sashimi Tuna

Pan seared sashimi tuna steak encrusted in black and white coriander seed, sliced, and served with lemon-soy olive oil, chives and garlic. Accompanied with angel hair pasta with mushrooms \$15

Tuna Tartare

Sashimi tuna mixed with avocado chunks, pear, pinenuts, serrano peppers, red onions and capers tossed in a Soy Vinaigrette \$15

Buffalo Shrimp

Jumbo shrimp fried in corn meal breading and served with a sweet and spicy buffalo sauce \$12

Calamari Frito

Fried calamari served atop a tomatillo-cilantro salsa verde \$9

Santa Fe Crab Cakes

Lump blue crab, red bell peppers, celery, and onions lightly seasoned and pan sautéed, topped with sun dried tomatoes and artichoke chutney \$13

Angels on Horseback

A delicious combination of smoked oysters and water chestnuts wrapped in bacon, and fried to a crispy golden brown \$9

Zozobra

Breaded Anaheim chile rellenos stuffed with crab and served atop a zesty cheese sauce \$12

Mini Beef Wellington

Tenderloin tips wrapped in puff pastry with mushroom duxelle, gouda cheese, pâté, sundried tomatoes and Duck Demi-Glaze \$13

Chimichurri Steak

Flat-iron steak slivers served over marinated portabello mushrooms and topped with a rustic chimichurri sauce \$13

Spinach Artichoke Dip

Spicy blend of parmesan, Monterey jack, cream cheese, spinach, and artichoke hearts served with seasoned toast points \$9

Baked Rancho Encantado

Herb encrusted, baked goat cheese with grilled red bell peppers, onions, served with seasoned toast points \$8

Santa Fe's Artisan Cheese Selection

An assortment of artisan cheeses and fresh fruit \$12

Navajo Conchas

Large mushroom caps stuffed with crab, then sautéed in sherry and topped with swiss cheese and crispy sweet potato strings \$9

STEAKS

We feature aged, USDA prime cuts of beef.

Petite Filet 6oz	\$28	Rib Eye 14oz	\$29
Filet 9oz	\$32	T-Bone 20oz	\$39
New York Strip 12oz	\$32	*Prime Rib 12oz	\$22
		16oz	\$29

All steaks are served with a dinner salad.

**Prime Rib is prepared in limited quantities, you must request availability from server. Served medium-rare to medium.*

A 15% GRATUITY WILL BE INCLUDED FOR PARTIES OF SIX OR MORE.

FEATURES

Filet Espresso

Tenderloin filet encrusted in espresso, baked, and puddled in a mildly spicy ancho pepper sauce \$32

Filet Oscar

Tenderloin filet topped with crabmeat, steamed asparagus, and béarnaise sauce \$32

Filet Frances

Tenderloin filet topped with melted brie, caramelized onions, chopped red peppers and garlic cloves \$32

Chicken Zia

Two plump chicken breasts marinated in Napoleon Brandy and fresh orange juice, grilled, stacked atop a bed of mashed potatoes and topped with both orange brandy demi-glaze and gorgonzola cream sauce, then sprinkled with pinon nuts \$16

Mesa Chicken

Layers of grilled chicken on a bed of mashed potatoes, sautéed shitake mushrooms, spinach, onions, garlic, bacon, and chipotle cream sauce \$16

Caesar Salad

A bed of crispy romaine greens tossed in our own Caesar salad dressing and topped with fresh parmesan cheese, served in a parmesan bowl \$9
Side Caesar salad \$5 Add one chicken breast \$4 Add grilled shrimp, salmon, or tuna \$9

Mediterranean Salad

Mixed greens, hearts-of-palm, capers, cucumbers, onions, and tomato wedges lightly tossed with Oregano vinaigrette and sprinkled with Feta cheese \$12
Side Mediterranean..... \$5 Add one chicken breast \$4 Add grilled shrimp, salmon, or tuna \$9

Ahi Tuna Steak

Pan seared Ahi Tuna Steak, served rare on a bed of Passion Fruit Guajillo sauce. Accompanied by fried lobster potatoes croquettes \$29

Surf and Turf

6oz Filet and four large grilled Gulf shrimp served with grilled vegetables \$39

Baked Orange Roughy (House Specialty)

With artichoke hearts, sun-dried tomatoes, pinon nuts and pesto butter, baked in clay and served tableside (*Please allow 30 minutes for baking*) \$29

Shrimp Nuevo

Jumbo Gulf shrimp broiled in our Chef's tasty garlic butter sauce \$26

Fried Shrimp

Jumbo Gulf shrimp fried in our own special batter \$26

Fish of the Day

Fresh fish prepared differently daily (ask your server for details) Market Price

Above entrées served with a dinner salad.

Consuming raw or undercooked fish (seafood) may increase your risk of foodborne illness or allergic reaction.

SIDES

Potatoes & Onions	\$6	Soup du Jour	\$6
Pastry Wrapped Twice Baked Potato	\$6	Sautéed Mushrooms	\$6
Baked Potato	\$4	Creamed Spinach	\$6
Asparagus	\$6	Seasonal Vegetables	\$4
Sautéed Spinach	\$6	Chipotle Grits	\$4



Our wine list caters to every palate, featuring over 700 selections. Wine Spectator Grand Award Winner, 2001-2007.