



DINNER

Tuesday - Saturday 4pm - 8pm

SALADS

HEB Salad \$11

Spring greens, oven roasted grapes, heirloom tomatoes, shaved radish, candied pecans, goat cheese, carrots, balsamic vinaigrette
add chicken \$6, add salmon \$8, add shrimp \$7

Caesar Salad \$12

Hearts of romaine, fried capers, herb croutons, shaved Parmesan, creamy Parmesan dressing
add chicken \$6, add salmon \$8, add shrimp \$7

Maple Salmon Salad \$15

Spring greens, maple glazed salmon, cherry tomatoes, French baguette croutons, goat cheese, candied pecans, white balsamic vinaigrette

Baby Kale & Brussels Salad \$12

Roasted cashews, goat cheese, dried fig, shaved brussels, red onion, chickpeas, lemon-thyme vinaigrette

Baby Wedge Salad \$12

Iceberg lettuce, smoked bleu cheese, candied bacon, cherry tomatoes, crispy onions, balsamic gastrique, bleu cheese dressing,

APPETIZERS

Pork & Brussels \$14

Fried pork belly, Brussels sprouts, yuzu soy dressing

Short Rib Arancini \$15

Braised shredded beef, gouda, deep fried risotto, marinara

Truffle Fries \$11

Beer battered fries, truffle oil, Parmesan cheese, scallions

Edamame Potstickers \$14

With soy dressing

Hawaiian Ahi Tuna \$18

Cucumber, avocado, pineapple, jalapeños, sweet chili sauce

Lamb Lollipops \$22

Four grilled New Zealand lamb chops, harissa glaze

Chicken Wings \$17

1lb. wings. Choice of buffalo, spicy honey, Caribbean jerk dry rub, sweet chili.
Served with carrots & celery,
choice of ranch or bleu cheese dressing

SANDWICHES

HANDHELDS

Classic Burger* \$15

Choice of angus or vegetarian patty, lettuce, tomato, onion, pickle. Choice of side

Hatch Green Chili \$17 Burger*

1/2lb. angus burger, lettuce, tomato, bacon, pepperjack cheese, sour cream, chopped green chilis, toasted brioche bun.
Grilled chicken version available
Choice of side

Reuben Sandwich \$16

Shaved corned beef, 1000 island, sauerkraut, horseradish cream, Swiss cheese, rye bread
Choice of side

A.B.T Sandwich \$16

Avocado, bacon, tomato, Swiss & cheddar cheeses, griddled on Parmesan bread
Choice of side

French Dip \$17

Traditional French dip, sautéed onions, provolone cheese, au jus.
Choice of side

**These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Please notify member of our staff for any food allergies or restrictions.

All checks will include at 20% service charges. All substitutions are subject to additional charges



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ENTRÉES

Teriyaki Salmon \$27

Glazed Scottish salmon, carrots, red onion, pistachio-coconut rice, sautéed edamame, sweet chili sauce

6oz. Filet Mignon* \$35

Garlic herb mashed potatoes, grilled asparagus, roasted mushroom demi-glace

Grilled Flat Iron \$28 Steak*

Tossed caesar salad, truffle fries, demi-glace

Chicken \$25 Saltimbocca

Bone-in chicken breast, fontina cheese, sage, prosciutto, roasted new potatoes, sautéed broccolini, chicken jus

Grilled Vegetable \$22 Gnocchi

Zucchini, portobello mushroom, red onion, potato gnocchi, house made marinara

Pork Chop* \$26

Bone-in center cut chop, sweet potato hash, bacon, caramelized onions, crispy Brussels sprouts, roasted apple chutney

Crusted \$32 New York Strip*

Caramelized onion, bacon & smoked bleu cheese topping, twice baked Yukon, bourbon glazed carrots

Lobster Ravioli \$30

Poached lobster, ricotta, vodka sauce, basil, fresh pasta

Stuffed Chicken \$24

Bone-in chicken breast, spinach, artichoke, cream cheese, basil cream sauce, fettuccine

White Cheddar \$18 Mac & Cheese

Cavatappi pasta, creamy cheddar sauce, toasted breadcrumbs
Toppings: Bacon bits \$2, Grilled chicken \$6, Sautéed shrimp \$7, green chilis, broccoli, mushrooms, tomatoes

SIDES \$5

French fries
Sweet potato waffle fries
Sidewinder fries
Onion rings
Coleslaw
Side salad
Fresh fruit
Cup of soup

SOUPS Cup \$6 Bowl \$8

Daily - José's Green Chili
Tuesdays-Saturdays - Soup Du Jour
Fridays - Clam Chowder

DESSERTS \$8

Seasonal Creme Brulé
Sugar tuile, vanilla whipped cream, berries
Strawberry Layered Cake
White cake, berry compote, macerated strawberries
Funnel Cake Fries
Sweet fried batter, dulce leche sauce

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