



SHARE

ARTISAN BREADS | 9

selection of chef's house made artisan breads, hand crafted compound butters

SEARED AHI TUNA | 31

ginger butternut puree, fresno pepper infused aioli, peach puree, frisée

FILET MIGNON TARTARE | 33

usda prime filet mignon, shallot, capers cornichon, cured egg yolk, dijon emulsion, charred house made sourdough

BISON BONE MARROW | 24

pickled mustard seeds, whipped caramelized onion & boursin cheese, lemon rosemary red wine gastrique, chipotle pepper coulis, grilled bread

BRAISED OCTOPUS | 34

harissa yam puree, squash apricot gel, cipollini onion

CRISPY APPLE SHISO PORK BELLY | 29

white marble farms, fried apple puree, pickled fennel, caramelized fish sauce

MISO GLAZED EGGPLANT | 23

sesame seed, miso glaze, fried garlic

GREENS

THE WEDGE | 19

seasoned iceberg, crispy guanciale, heirloom cherry tomatoes, blackened red onions, gorgonzola vinaigrette

BUTTER LETTUCE | 19

"live" butter leaf lettuce, bing cherries, boursin cheese, toasted pinon, cherry port vinaigrette

APPLES & GREENS | 19

seasonal mixed greens, local granny smith apples, shallot, heirloom tomato, gorgonzola dried local apple chips, sherry wine emulsion

SALAD ADD ON'S

GRILLED CHICKEN BREAST | 12

GRILLED JUMBO SHRIMP | 19

SEARED AHI TUNA | 26

MAINS

CHICKEN CHOP MILANESE | 39

roasted exotic mushrooms, achiote rice, citrus coriander, carrot coulis, tableside sherry mushroom cream sauce

FRESH WATER LOBSTER TAIL | MP

½ lb tail, sous vide poached in miso sake then grilled, saffron parmesan sweet corn & golden oyster mushroom risotto, sweet corn gel, wilted arugula, mushroom medley & sake kau

CRISPY SKIN STRIPPED BASS | 51

tri-colored quinoa, edamame puree, asparagus & edamame beans, shaved apple fennel & watermelon radish slaw

MAPLE LEAF FARMS DUCK BREAST | 47

roasted shallot parsnip puree, pickled blackberry israeli cous cous, parsnip

KUROBUTA PORK TENDERLOIN | 57

montoya orchard apple cider, peppercorn brine white bean, local apple puree, fig mostarda

FILET MIGNON | 67

usda prime 6oz, local tucumcari cheddar whipped potato, greens, guajillo bone marrow, demi sea salt

CENTER CUT NY STRIP | 69

usda prime 12oz, buttery fondant potatoes, red chile honey broccolini puree, grilled broccolini

CHOPHOUSE CUT | 89 (limited amount)

24oz Bone-In Prime Rib, Unique Preparation, Slow Roasted & Finished in a Cast Iron Skillet, NM Fungi Local Mushroom, Hasselback Potatoes Rosemary Herbed Jus

MOUNTAIN FRESH | 36

zucchini, squash, sweet corn, tempura green chile, cipollini onion

ENTRÉE ADD ON'S

JUMBO SEA SCALLOP | MP

GRILLED JUMBO SHRIMP | 19

GUAJILLO BONEMARROW DEMI | 7

SPLIT ENTREE PLATE CHARGE | 15

SIDES | 14

TEMPURA MUSHROOMS

GRILLED BROCCOLINI

HERBED HASSELBACK POTATOES

SWEET CORN RISOTTO

CHEDDAR JACK WHIPPED POTATOES

WHITE CHOCOLATE SWEET POTATO MASHER

Executive Sous Chef: Josh Garcia - Santa Domingo Pueblo

Sous Chef: Rich Powdrell - Bernalillo

Executive Pastry Chef: Erica Vining - Gallup

PARTIES OF 6 GUESTS OR MORE ARE SUBJECT TO A 20% GRATUITY

**** NO SUBSTITUTIONS PLEASE ****

GLUTEN FREE VEGETARIAN *Many Items can be prepared Gluten Free – Please ask your Server *

424130

consuming raw or undercooked food or eggs may result in food borne illness. Menu is subject to change due to seasonal availability