

APPETIZERS

JALAPEÑO CALAMARI

Lightly fried and tossed with a spicy jalapeño soy sauce [10.99]

+ SASHIMI

Seared Ahi Tuna sliced, glazed and served with soy sauce, wasabi and ginger [12.95]

LETTUCE WRAPS

Chicken, mushrooms and water chestnuts [9.99]

CHILE CON QUESO

White cheddar and Hatch green chile served with tortilla chips and flour tortillas [8.99]

+ SPINACH & ARTICHOKE DIP

Three melted cheeses, artichokes, spinach, onions and roasted bell peppers topped with salsa and served with tortilla chips [8.99]

+ CEVICHE

Shrimp, crab, tomatoes, jalapeños, cilantro and onions in a spicy tomato sauce served with tortilla chips [11.99] Add lobster for \$3

WINGS

1lb of wings served on a bed of margarita french fries with ranch and celery. Choose from buffalo or Sriracha lemon pepper tossed with fresh cilantro [9.99]

SMOKED SALMON

Smoked salmon, chef's dressing, onions, capers and toast points [12.99]

DIP DUO

Creamy sharp cheddar cheese spread blended with jalapeños, green onions and pimentos and paired with our traditional guacamole [9.99]

POT STICKERS

Pan fried chicken dumplings served with spicy soy sauce [9.99]

PASTA + RISOTTO

SERVED WITH A SMALL SALAD

L PASTA

Lobster claws, linguini and leeks [17.99]

SEAFOOD RISOTTO

Creamy risotto with fresh crab and grilled shrimp [22.99] Add lobster for \$3

M PASTA

Penne pasta with marsala, chicken and mushrooms [15.99]

BURGERS

SERVED WITH YOUR CHOICE OF SIDE

EXTRA TOPPINGS [1] · SUBSTITUTE LETTUCE CUPS FOR [1] · SWEET POTATO FRIES ADD [1]

BRISKET BURGER

Homemade patty infused with brisket, topped with jalapeño bacon, cheddar cheese and BBQ sauce [12.99]

BACON CHEESE

American cheese and bacon [11.99]

RED, WHITE & BLEU

Crumbled bleu cheese and sun-dried tomatoes [11.99]

+ MUSHROOM & SWISS

Sautéed mushrooms and Swiss cheese [11.99]

MEATY BLAZE

Double meat, double cheese, Hatch green chile, jalapeños and chipotle mayo [15.99]

GREEN CHILE & CHEDDAR

Hatch green chile and white cheddar [11.99]

+ CHORIZO BURGER

Chorizo, jalapeños, American cheese and cilantro [11.99]

QUESO BURGER

Queso smothered burger with avocado, bacon and pico de gallo. Served bun less and with flour tortillas. [11.99]

SALADS + SOUPS

COBB SALAD

Bacon, Avocado, blue cheese, tomato, egg [9] 50 cents for extra toppings

CAESAR

Crisp romaine lettuce topped with traditional Caesar dressing, Parmesan and corn bread croutons [8]

+ HOUSE

Mixed field greens topped with cranberries, bleu cheese crumbles, cashews and balsamic vinaigrette. Served with a Parmesan cheese cracker [9]

HOUSE, CAESAR OR COBB SALAD WITH:

Wedge Add \$1
 - Tenderloin medallions [16]
 - Crispy Chicken [12]
 - Grilled Chicken [12]
 - Grilled Shrimp [16]
 - Tuna [17]
 - Salmon [14]
 - Sashimi [18]

DAILY SOUPS

CUP [3.5] BOWL [5.5]

SOUP & SALAD

Daily soup & small salad [9]

| TORTILLA | CALDILLO | POTATO/ GREEN CHILE | STEAK | CHEF'S CHOICE | TORTILLA |
|----------|----------|------------------------|-------|------------------|----------|
| MON | TUE | WED | THU | FRI | SAT |

BCS PASTA

Penne pasta with bacon, grilled chicken and spinach [15.99]

+ GREEN CHILE & MUSHROOM RISOTTO

Creamy risotto, Hatch green chile and mushrooms
 - TENDERLOIN MEDALLIONS [19]
 - GRILLED CHICKEN BREAST [16]

MAC -N- CHEESE ENTREE

Make it your way, with one topping of your choice [11.99]

| EXTRA TOPPINGS | CHICKEN, GREEN CHILE, BACON, SAUTÉED MUSHROOMS [1] |
|----------------|---|
| | THREE STEAK MEDALLIONS, CRAB, FIVE SHRIMPS, LOBSTER [3] |

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE

+ TENDERLOIN

Tenderloin medallions with sliced tomato and red onion on a hoagie roll [14.5]

FRENCH DIP

Slow-cooked shaved prime rib with creamy horseradish [13.99] Add bell peppers, onion and cheddar cheese for \$1

CLUB

Black Forest ham, sliced turkey, cheddar, Swiss, bacon, lettuce and tomato on sourdough [13]

TUNA

6oz grilled Ahi Tuna steak on a french roll with an herb butter dressing, lettuce, tomato and onion [15.99]

+ GREEN CHILE CHICKEN

Grilled chicken breast topped with melted white cheddar and Hatch green chile on a wheat bun [10]

+ CHIPOTLE CHICKEN SALAD

Chopped chicken, chipotle mayo, pecans, red apples, red onion and celery on Ciabatta bread [10]

VEGGIE

Grilled zucchini, avocado, roasted bell pepper, lettuce, tomato and onion on a wheat bun [10]

+ 3 LAYERED GRILLED CHEESE

Provolone, brie, swiss cheese, tomato and pesto [10]

TURKEY & SWISS

Sliced turkey and Swiss on sourdough with lettuce and tomato [10]

1/2 SANDWICH COMBO

Choice of turkey, club, or chicken salad sandwich and a house salad or a bowl of soup [8.99]

CRISPY CHICKEN SANDWICH

Lightly battered chicken breast, jack cheese, tomato and spicy slaw [10.99]

SUSHI

NIJI ROLL

Crab, cucumber, avocado, salmon and Yellow Fin tuna [8.5]

DRAGON FIRE

Shrimp tempura, avocado, unagi sauce, spicy tuna and tempura crumbles [8.5]

SMOKED ROLL

Smoked salmon, avocado, lemon and green onions [7]

SPICY TUNA

Avocado, yellow tuna, seaweed salad and TNT sauce [8]

GESKE ROLL

Beef tenderloin, jalapeño, cilantro, cream cheese and avocado [8]

PANKO ROLL

Asadero, crab, avocado, tempura, panko and jalapeño aioli [8]

TOREADO ROLL

Cream cheese, avocado, crab, toreado, tempura and unagi sauce [8]

CRISPY SALMON ROLL

Cream cheese, crab, salmon, jalapeño, avocado, tempura and Sriracha [8.5]

CALIFORNIA

Crab, avocado, cucumber and sesame seeds [7]

SERVED WITH A SMALL SALAD + SIDE

HOUSE SPECIALITIES

BUILD YOUR OWN STEAK

- TENDERLOIN 8OZ. [21.99]
 - SIRLOIN STEAK 6 OZ. [11.99] 12 OZ. [15.99]

TOPPINGS ADD \$1 · SAUTÉED MUSHROOMS · BLEU CHEESE CRUMBLES · CARAMELIZED ONIONS · HATCH GREEN CHILE

HAWAIIAN RIBEYE

16oz Black Angus private reserve [31.95]

CHIPOTLE FLAT IRON

8oz. flat iron steak marinated in chipotle and topped with chimichurri [16.99]

+ BABY-BACK RIBS

Slow cooked for eight hours and topped with a chipotle BBQ sauce HALF [16.99] FULL [24.99]

+ GLAZED SALMON

8oz. Salmon fillet grilled with a tamari soy glaze [23]

GRILLED SHRIMP

Glazed grilled shrimp with Hatch green chile rice and grilled vegetables [23]

SHRIMP TACOS

Crispy shrimp tossed in a sweet Sriracha sauce, Tokyo onion, cilantro mayo and cabbage [14.99]

+ FISH TACOS

Beer battered fish, shredded cabbage, white cheddar, tomatoes and avocados topped with spicy chipotle mayo and served with a side of pico de gallo [12.99]

VERACRUZ SEABASS

Pan seared seabass with our zesty veracruz sauce [17.99]

SEAFOOD ENCHILADAS

Crab and shrimp stuffed corn tortillas with a roasted poblano cream sauce, topped with sour cream and pico de gallo [16.99]

SMOTHERED CHICKEN

Grilled chicken breast topped with white cheddar, mushrooms, Hatch green chile, onions, tomatoes and avocado [15.99]

VEGETARIAN PLATTER

Zucchini and red bell pepper served with rice [11.99]

SALMON LOVER

Cream cheese, regular and spicy salmon, tempura and T.N.T. sauce [7]

SUSHI LUNCH COMBO

California roll with a small house salad and sashimi [10.99]

SIDES ON BACK

LUNCH + DINNER

SIDE DISHES [6.50]

MAC-N-CHEESE

Our secret recipe!!

MARGARITA FRENCH FRIES

Shoe-string french fries sprinkled with citrus salt and served with a spicy tabasco ketchup

----- Honey Feta fries for \$1 more -----

GREEN CHILE RICE

Pesto, green tabasco, Hatch green chile and cilantro

SWEET POTATO FRIES

Lightly fried to golden crisp

CUCUMBER SALAD

Cucumber, fresh corn, cilantro, tomatoes, feta cheese in a red wine vinaigrette

CAPRESE SALAD

Fresh mozzarella, sliced grape tomatoes and fresh basil drizzled with olive oil and vinaigrette

MUSHROOM RISOTTO

Creamy risotto with mushrooms

MASHED POTATOES

Rosemary garlic mashed potatoes

GRILLED VEGETABLES

Grilled zucchini medallions, asparagus and roasted red bell pepper topped with balsamic vinaigrette

SMALL SALAD

Choice of Caesar or house

