Appetizers

Yucatan Ceviche 9.50
Shrimp and scallops marinated in lime juice with chiles, tomatoes, onions, and cilantro

Shrimp Cocktail 9.00
Mesquite grilled jumbo shrimp, Southwestern cocktail sauce, and lime wedge

Guacamole en Molcajete 8.00
Fresh avocados, chiles, and lime (Corn chips cooked in same fryer as flour products)

Queso Fundido 7.00
Melted cheeses with chorizo sausage, corn, chiles, and tomatoes. Served with corn tortillas

Fire Roasted Red Bell Pepper 10.00
Stuffed with rice pilaf, Southwestern vegetables and parmesan cheese, topped with a yellow tomato and melted cheddar jack cheese, all over a Santiago sauce
*As an Entree 22.00

Soup & Salad

Santa Fe Salad 9.00
Mixed greens with tomatoes, tortillas and cheese, tossed with ground beef and red beans with a cilantro dressing

Caesar 8.00
California romaine and shaved parmesan cheese

Spinach 8.00
Fresh leaf spinach, mushrooms, egg and avocado with a cilantro vinaigrette

Specialties

Blackened Grouper 30.00
With rice timbale and Southwestern vegetables

Blackened Tilapia 19.00
Served with rice and Southwestern vegetables topped with a chipotle aioli and fresh pico de gallo

Grilled Salmon 26.00
Atlantic salmon over a bed of mixed greens which has been tossed in a cilantro vinaigrette, with English cucumber finished with an avocado cream

Scallops Santiago 26.00
Lightly blackened scallops sauteed in a spicy tomato & brandy broth, served with Mexican rice and a spring mix

Grilled Pork Tenderloin 25.00
Smoked habanero BBQ sauce with black beans

Fajitas 36.00
Wood grilled beef tenderloin, Mexican peppers & onions. Served with guacamole, sour cream, & warm corn tortillas
– With chicken or shrimp 24.00
– With lobster Market Price

Cowboy Cut Rib Chop 40.00
Our famous Black Angus Ribeye. Grilled or blackened with black beans

Wrangler Cut Rib Chop 24.00
Petite bone off Black Angus Ribeye. Grilled or blackened with black beans

Stuffed Portabella 21.00
Mesquite grilled and oven baked with green chiles, artichokes, caramelized onions, parmesan and cheddar jack cheese, finished with a smoked roma tomato coulis and fresh corn and bean pico de gallo, served with grilled hearts of romaine and rice pilaf

Side Dishes 5.00
Spicy Black Beans • Mexican Rice • Southwestern Vegetables • Small House Salad

Dessert

Kahlua Chocolate Mousse 7.00
A rich and fluffy chocolate dessert made with a hint of coffee liqueur topped with whipped cream

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES AS ALL INGREDIENTS ARE NOT LISTED IN DESCRIPTION.
An 18% gratuity will be added to separate checks or parties of six or more.
Please refrain from using cell phones inside the restaurant.

www.santafehhi.com