

appetizers

Blue Pacific Cakes

Pan seared crab cakes, served with roasted red and yellow bell pepper coulis 13

Savory Dumplings

Hand crafted with chicken, Napa cabbage, fresh ginger, and chile padi, served with a balsamic soy dipping sauce and Thai cucumber relish 12

Crevette Pâté

Sautéed shrimp with green chiles, cilantro and lime, served with crostini 9

Gravlax

House cured salmon served with horseradish cream, capers, red onion and crostini 11

Tuna Tartare

Fresh Ahí Tuna, diced and tastefully seasoned with sesame, wasabi, soy sauce, ginger, sake, dill and toasted sesame seeds, served with fresh cucumber slices 13

Zucchini Fritters

Savory zucchini fritters pan seared until golden brown, accompanied by jalapeño béarnaise sauce 9

soups

Signature Cream of Green Chile * French Onion * Soup du Jour

Cup 4 Bowl 7

salads

House Salad

Mixed greens, cucumber, cherry tomato, black olives and croutons with house red wine vinaigrette 5

Wedge Salad

Iceberg lettuce, topped with house made Maytag bleu cheese dressing, cherry tomato and red onion 7

Romaine Salad

Romaine lettuce with Granny Smith apples, bleu cheese, spiced sweet pecans, blueberries and apple walnut vinaigrette Small 7 Large 11

Caesar

Romaine lettuce, Parmesan cheese and croutons Small 4 Large 7

Greek Salad

Mixed greens, cucumber, red onion, red bell pepper, Kalamata olives, cherry tomato, pepperoncini and feta cheese with dill Greek dressing 10

Tortellini Salad

Rainbow tortellini pasta in a basil dressing with artichoke hearts, black olives, cherry tomato, feta cheese and walnuts 12

All salads available with: Shrimp 6/Grilled chicken 4/Salmon 10

crepes

One 7 Two 11

Santa Fe Crepes

Ground sirloin seasoned with green chiles and bell peppers in a cream sauce topped with jack cheese and red chile sauce, served with seasoned rice

Spinach Artichoke Crepes

With caramelized onion and Parmesan topped with roasted red bell pepper cream sauce, served with vegetable medley

Seafood Crepes

Salmon and shrimp topped with Swiss cheese and a white wine lemon dill sauce, served with vegetable medley

specialties

Salmon Salad with Champagne Vinaigrette

Grilled salmon served on a bed of mixed greens with cherry tomato, red onion, cashews, Asiago and poached pears (salmon cooked medium rare) 12

Fajita Salad

Choice of chicken, shrimp or steak in a tortilla bowl with romaine, calabacitas, caramelized onion, black beans, corn and a light cilantro lime dressing topped with jack cheese and avocado crème 12

Smoked Turkey

Swiss cheese, lettuce, tomato and avocado on wheat berry bread with garlic aioli, served with garlic parsley fries 9

Santa Fe Chicken

Grilled chicken breast with lettuce, tomato, Hatch green chiles, jack cheese, bacon and honey cilantro mustard on a jalapeño bun, served with garlic parsley fries 12

Relleno de Puebla

Roasted poblano pepper filled with calabacitas, black beans, corn and jack cheese, finished with house made red chile sauce and sprinkled with golden raisins, served with seasoned rice 9

Gourmet Burger

Ground sirloin topped with smoked Gouda cheese, lettuce, tomato, caramelized onion and Cajun aioli on a jalapeño bun, served with garlic parsley fries 10
add bleu cheese .75 | add bacon .75

Chef Mike's Meatloaf

Hearty house made meatloaf served with garlic potato mash and sautéed green beans 10

Steak Frites

Eight ounce sirloin topped with bleu cheese crumbles, served with garlic parsley fries 12

pasta

Fettuccine Bolognese

Traditional Italian sauce with pork and beef tenderloin, tomatoes, mirepoix and Parmesan cheese, served with garlic bread 10

Sesame Ginger Noodles

Sautéed beef tenderloin with green beans and carrots over rice noodles in a classic Thai sesame ginger sauce, finished with a duo of prawns 18

Smoked Chicken Lasagna

Roasted green chiles, zucchini, squash and house smoked chicken layered with lasagna noodles and garlic cream béchamel sauce, served with garlic bread 12

Eggplant Cabernet Pasta

Grilled eggplant with cherry tomatoes, fresh mozzarella cheese and pesto on a bed of

spinach fettuccine with house made cabernet sauce, served with garlic bread 10