

Lunch

Chile-Shrimp Salad

tiger shrimp seasoned and rubbed with ancho chiles and lime, grilled and served over wild greens with red onion and caramelized mango, drizzled with a creamy mango vinaigrette

10.50

Green Chile Chicken Quesadilla

strips of grilled chicken, fire roasted green chiles and fresh cilantro, griddled with tomato, red onion and cheeses on a garlic-herb tortilla with cumin cilantro crème fraîche

9.00

Grilled Vegetable Lasagna

fresh roasted peppers grilled with seasonal vegetables, layered with four cheeses, lasagna noodles and our house marinara, baked in stoneware and served with garlic baguette

9.50

No matter how early I wake,
my inner critic is already up, having a cup of coffee
and smoking a cigarette.

Dinner

starter

Asparagus-Cambozola Bruschetta

fresh asparagus grilled and topped with cambozola cheese, melted over grilled bruschetta

11.00

entrée's

Flat Iron Steak

grilled angus flat iron with twice baked potato, under crumbles of chile-sugared berryhill bacon with sautéed vegetables

27.00

Chicken Curry and Rice

our natural chicken breast dry rubbed with curry then roasted, served over rice under curry-coconut sauce with currants and sautéed vegetables

23.00

Call Specials, if available, are announced tableside