

APPETIZERS

Tuna Tartare	17
Cubed sashimi tuna mixed with avocado chunks, pine nuts, mango Serrano peppers, red onions and capers topped with lemon soy vinaigrette.	
Bison Quail	15
Whole quail stuffed with bison sausage, cream cheese, red onions and bell peppers. Finished with an aged balsamic glaze served atop chipotle grits.	
Buffalo Shrimp	12
Jumbo shrimp fried in corn meal batter and served with a sweet and spicy buffalo sauce.	
Spinach Artichoke Dip	12
Spicy blend of parmesan, Monterey jack, cream cheese, spinach, and artichoke hearts served with seasoned toast points.	
Chimichurri Steak	15
5 ounces of seared tenderloin steak tips served over a marinated portobello mushroom and a rustic chimichurri sauce.	
Santa Fe Crab Cakes	15
Lump blue crab, red bell peppers, celery, and onions lightly seasoned and pan sautéed, topped with sun dried tomatoes and artichoke chutney.	
Calamari Frito	12
Lightly breaded calamari served with a sweet chile sauce topped scallions, cashews and sweet peppers.	
Mini Beef Wellington	13
Tenderloin tips wrapped in puff pastry with mushroom duxelle, gouda cheese, pâté, sun dried tomatoes and Duck Demi Glaze.	
Angels on Horseback	10
A delicious combination of smoked oysters and water chestnuts wrapped in bacon, and fried to a crisp.	
Navajo Conchas	10
Large mushroom caps stuffed with crab, then sautéed in sherry and topped with Swiss cheese and crispy sweet potato strings.	
Baked Rancho Encantado	12
Herb encrusted, baked goat cheese with grilled red bell peppers, onions, served with seasoned toast points.	
Zozobra	17
Breaded Anaheim chile rellenos stuffed with crab and served atop a zesty cheese sauce.	
Santa Fe's Artisan Cheese Plate	15
Assortment of artisan cheeses served with pears, cranberry compote, and spicy sunflower brittle.	

STEAKS

We feature aged, USDA PRIME cuts of beef.

Petite Filet 6oz	\$34	Filet 9oz	\$38
New York Strip 12oz	\$42	Rib Eye 14oz	\$34
*Prime Rib 12oz	\$32	Prime Rib 16oz	\$36
T-Bone 20oz	\$44	Bone In Ribeye 22oz	Market price

**Prime Rib is prepared in limited quantities, please request availability. Served medium-rare to medium.*

A 18% GRATUITY WILL BE INCLUDED FOR PARTIES OF SIX OR MORE.

FEATURES

Filet Espresso Tenderloin filet encrusted in espresso, baked and puddled in a mildly spicy ancho pepper sauce.	38
Filet Oscar Tenderloin filet topped with crabmeat, steamed asparagus, and béarnaise sauce.	38
Filet Frances Tenderloin filet topped with melted brie, caramelized onions, chopped red peppers and garlic cloves.	38
Surf and Turf 6oz Filet and five large grilled Gulf shrimp served with Santa Fe vegetables.	39
Chicken Zia Two plump chicken breasts marinated in Napoleon Brandy and fresh orange juice, grilled, stacked atop a bed of mashed potatoes and topped with both orange brandy demi-glaze and gorgonzola cream sauce, then sprinkled with pinon nuts.	18
Mesa Chicken Layers of grilled chicken on a bed of mashed potatoes, sautéed mushrooms, spinach, onions, garlic, bacon, and chipotle cream sauce.	18
Caesar Salad A bed of crispy romaine greens tossed in our own Caesar salad dressing and topped with fresh parmesan cheese.	12
Mediterranean Salad Mixed greens, hearts-of-palm, capers, cucumbers, onions, red bell peppers and tomato wedges lightly tossed with Oregano vinaigrette and sprinkled with Feta cheese.	14
Baked Orange Roughy (House Specialty) With artichoke hearts, sun-dried tomatoes, zucchini, pinon nuts and pesto butter, baked in clay and served tableside (<i>Please allow 30 minutes for baking</i>).	29
Shrimp Nuevo Head on prawns sautéed in a basil white wine sauce served over roasted garlic crostini.	26
Fried Shrimp Jumbo Gulf Shrimp fried in our special batter.	26
Fish of the Day Fresh Fish Fresh Maine Lobster	Market Price Market Price

**Consuming raw or undercooked fish (seafood) may increase your risk of foodborne illness or allergic reaction.*

SIDES

Potatoes & Onions	6	Baked Potato	4
Pastry Wrapped Twice Baked Potato	6	Asparagus	6
Sautéed Spinach	6	Soup du Jour	6
Sautéed Mushrooms	6	Creamed Spinach	6
Seasonal Vegetables	4	Chipotle Grits	4



The only Wine Spectator Grand Award winner in the Valley since 2001. With over 700 wines to suit the most discerning palates, we guarantee you'll find the right one for you.

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