

STARTERS

<b>Chimichurri Steak</b> 5 ounces of seared tenderloin steak tips served over a marinated portobello mushroom and topped with a rustic chimichurri sauce.	15
<b>Mini Beef Wellington</b> Tenderloin tips wrapped in puff pastry with mushroom duxelle, gouda cheese, pâté, sun dried tomatoes, oven baked & plated on a bed of duck demi-glace.	13
<b>Four Corners Shish Kabob</b> 6 ounces of Beef Tenderloin tips on a skewer, joined by fresh farm to table vegetables, cooked medium and served on a bed of Spanish Chorizo Grits.	12
<b>Calamari Frito</b> Lightly breaded calamari served with a sweet chile sauce topped with spicy Arbol peppers, sweet peppers, scallions, rice noodles and cashews.	12
<b>Seared Scallops</b> Seared U-10 sea scallops atop a colorful vegetable quinoa salad, and bathed in a Cajun mustard and bacon beurre blanc sauce.	17
<b>Buffalo Shrimp</b> Jumbo shrimp fried in corn meal batter and served with a sweet and spicy buffalo sauce.	14
<b>Tuna Tartare</b> Cubed Sashimi Tuna mixed with avocado chunks, pine nuts, mango, serrano peppers, red onions and capers topped with lemon soy vinaigrette.	17
<b>Santa Fe Crab Cakes</b> Lump blue crab, red bell peppers, celery, and onions lightly seasoned and pan sautéed, then topped with sun dried tomatoes and artichoke chutney.	20
<b>Zozobra Stuffed Peppers</b> Breaded Anaheim peppers stuffed with crab meat and served atop a zesty cheese sauce and dressed with a Veracruzana sauce.	15
<b>Angels on Horseback</b> A delicious combination of smoked oysters and water chestnuts wrapped in bacon, and fried to a crisp. Served with a sweet & spicy buffalo sauce.	17
<b>Spinach Artichoke Dip</b> A Blend of parmesan, monterey Jack, cream cheese, spinach, and artichoke hearts served with seasoned toast points.	10
<b>Santa Fe’s Artisan Cheese Plate</b> Assortment of artisan cheeses served with grapes, seasonal compote, blue cheese stuffed figs, bacon wrapped olives, Canadian bacon and candied pecans.	12
	15
<b>Lobster Bisque</b>	10
<b>Soup D’Jour</b>	6

PRIME STEAKS

We feature aged, USDA PRIME cuts of beef

<b>Petite Filet 6 oz.</b>	34	<b>Prime Rib 14 oz.</b>	34
<b>Filet 9 oz</b>	38	<b>Ribeye 14 oz.</b>	34
<b>New York Strip 14 oz.</b>	42	<b>Bone-In Ribeye 24 oz.</b>	59
<b>T-Bone 22 oz.</b>	44		
		<b>Piedmont Tomahawk Ribeye 48oz.</b>	80
<b>Add to Any Steak:</b>			
<b>(5) Grilled Shrimp</b>	<b>12</b>	<b>Quail</b>	<b>10</b>
<b>(3) Sea Scallops</b>	<b>16</b>	<b>Lobster Tail</b>	<b>Market Price</b>
		<b>Au Poivre Sauce</b>	<b>5</b>
		<b>Béarnaise Sauce</b>	<b>3</b>

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

Consuming raw or undercooked seafood may increase your risk of foodborne illness or allergic reaction.

SANTA FE FAVORITES

<b>Filet Espresso</b>	38
Tenderloin Filet encrusted with espresso coffee grounds, served on a bed of mildly spicy ancho pepper sauce.	
<b>Filet Oscar</b>	38
Tenderloin Filet topped with Jumbo Lump Crabmeat, grilled asparagus, and béarnaise sauce.	
<b>Filet Frances</b>	38
Tenderloin Filet topped with melted brie, caramelized onions, garlic, chopped red peppers and green onions.	
<b>Rack of Lamb</b>	39
New Zealand Rack of Lamb coupled with a fire roasted peach gastrique, roasted red bell pepper and caramelized green onion mashed potatoes and farm to table vegetables from Yaweh Farms.	
<b>Duroc Double-Cut Pork Chop</b>	39
A thick double bone-in pork chop topped with a blueberry and port wine demi-glace, served with creamy corn esquite made with manchego cheese and hatch chile and farm to table vegetables from Yaweh Farms.	
<b>Seared Ahi-Tuna Steak</b>	26
Pan seared Coriander seed encrusted Ahi-Tuna filet, served with sautéed wild mushrooms and rice noodles tossed in a lemon soy sauce.	
<b>Mesa Chicken</b>	18
Layers of grilled chicken on a bed of spicy mashed potatoes, sautéed wild mushrooms, spinach, onions, garlic, bacon, and chipotle orange sauce.	
<b>Baked Orange Roughy (House Specialty)</b>	29
Orange roughy filet with artichoke hearts, sun-dried tomatoes, zucchini, pine nuts, pesto and butter, baked in clay and served table side <i>(Please allow 30 minutes for baking)</i> .	
<b>King Salmon</b>	27
Skin-on pan seared King Salmon atop a bed of vegetable pearl cous-cous, drizzled with a cajun mustard-bacon beurre blanc and garnished with a seasonal citrus salad.	
<b>Shrimp Nuevo</b>	26
Jumbo Gulf shrimp sautéed in a basil-tomato garlic white wine sauce served with roasted garlic crostini.	
<b>Fried Shrimp</b>	26
Jumbo Gulf Shrimp fried in our special corn meal batter, served with vegetable medley.	
<b>Cold Water Lobster Tail</b>	Market Price
An 8 ounce lobster tail with a choice of two side dishes, served with clarified butter.	
<b>Vegetarian Pasta</b>	14
Yahweh farms certified organic seasonal vegetables tossed with linguini pasta and sautéed in a shishito pepper pesto.	
<b>Caesar Salad</b>	12
A bed of crispy romaine lettuce heart, artichoke heart, cherry tomatoes, drizzled with our own homemade Caesar dressing and topped with fresh parmesan cheese.	
<b>Mediterranean Salad</b>	14
Mixed greens, hearts-of-palm, artichoke hearts, capers, cucumbers, red onions, red bell peppers, tomato wedges and lightly tossed with Oregano vinaigrette and sprinkled with Feta cheese.	

<b>Add to Any Salad or Pasta:</b>	<b>Grilled Chicken Breast</b>	4	<b>Ahi Tuna</b>	12
	<b>(5) Grilled Shrimp</b>	12	<b>King Salmon</b>	18

(Available as ADD-ON only with purchase of entree. Not an ala carte item.)

SIDES

<b>Pastry Wrapped Twice Baked Potato</b>	6	<b>Sautéed or Creamed Spinach</b>	6
<b>Potatoes &amp; Onions</b>	6	<b>Sautéed Mushrooms</b>	6
<b>Baked Potato</b>	6	<b>Seasonal Vegetables</b>	6
<b>Asparagus</b>	6	<b>Chorizo Parmesan Cheese Grits</b>	6

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