



APPETIZERS

BONE MARROW 29

Orange marmalade, grilled bread, lemon crowns

SANGRIA SHRIMP 34

Sangria reduction, chimoy, fresh avocado salad, lump crab meat

CRAB CAKES 32

Cucumber, green apple slaw grain, mustard vinaigrette

STUFFED MUSHROOMS 23

Green chile pesto mushroom caps, topped with wild boar bacon

SEAFOOD OF THE GODS PLATTER 160

Choice of three seafood options comes with seaweed salad, lemon crowns, mini tabasco sauce, cocktail sauce, saltine crackers

SEAFOOD OPTIONS

6 oysters on the half shell, jumbo head on prawns, cajun poached tiger shrimp, French Caviar, steamed mussels, lobster claws

SOUP AND SALADS

MESCALERO CHICKEN TORTILLA SOUP 12

Tender chicken, mirepoix, chipotle, New Mexico red chili, shredded cheeses, diced avocado

LOBSTER BISQUE 18

Maine lobster broth, double cream, cognac

FRIED YUCCA ROOT SALAD 13

Red oak, frisse hydroponic lettuce, baby arugula. Topped with cotija cheese, crispy yucca root, charred shishito peppers, chipotle buttermilk dressing

CAESAR SALAD 12

Shaved manchego cheese crisp hydroponic romaine, house made croutons

CHOPPED SALAD 13

chopped baby iceberg lettuce, house cold smoked sharp cheddar, wild boar bacon, heirloom tomatoes pickled red onions

ENTREES

SCALLOPS & BUTTER POACHED LOBSTER 65

Asparagus chipotle hollandaise sauce, lemon caviar, black onion coral

PAN SEARED SEA BASS 60

Yellow squash ribbons, green oil, yellow pepper mole

COLD SMOKED SALMON 50

Pan seared, red rice, mango salsa, crispy garlic, fresh cilantro

LAMB SHORT LOIN SADDLE 58

Whipped queso fresco, pomegranate molasses, and fresh pomegranate seeds, paprika tossed fingerling potatoes

JUMBO HEAD ON PRAWNS 55

White wine poached prawns, fresh papaya salad, lime oil, potato pearls, house made paprika oil

BLACKENED CHICKEN BREAST 43

Two 4oz blackened chicken breast stacked with smoked cheddar sautéed wild mushrooms, sherry pan sauce

BONE IN PORK BELLY HATCHETS 48

2 sous vide pork belly chops with whipped yukon gold potatoes, beer braised brussel sprouts, house made master demi-glaze



STEAKS

House cut steak selection from Beck and Bulow Ranch

FILET 6oz 40 8oz 48

NEW YORK STRIPLOIN 14oz 65

100% PURE NEW MEXICO WAGYU BEEF RIBEYE 14oz 85

ELK TENDERLOIN 7oz 45

FRIDAY SATURDAY NIGHT FEATURE PRIME RIB 8oz 39 12oz 45 16oz 56

Slow roasted prime rib served with horseradish cream au jus, whipped Yukon gold potatoes

STEAK COMPLIMENTS

BUTTER POACHED LOBSTER TAIL 45

3 SEARED DIVER SCALLOPS 35

OSCAR STYLE CHIPOTLE HOLLANDAISE SAUCE 25

WENDELL'S MASTER DEMI-GLACE 9

SIDES

PAPRIKA FINGERLINGS 10

With mornay and wild boar bacon

ASPARAGUS WITH CHIPOTLE HOLLANDAISE 10

SQUASH RIBBONS 10

BEER BRAISED BRUSSEL SPROUTS 10

WHIPPED YUKON GOLD POTATOES 10

SAUTÉED WILD MUSHROOMS 10

CREAMY GREEN CHILE LINGUINI 10

SALT CRUSTED BAKED POTATO 10