

Dinner Menu

Executive Chef José Gonzalez

Appetizers

Guacamole

haas avocados blended with onion, tomato, cilantro and garlic 10.75

Black Bean Dip

aged cheddar cheese topped with crema fresca, red onions and cilantro sm 5.75 lg 8.50

Masa Crusted Shrimp

five shrimp lightly battered in corn flour and served with cocktail sauce 11.75

Masa Chicken

tender slices of chicken breast lightly battered in corn flour and served with your choice of serrano-shallot mayo, adobo mustard and/or ketchup 9.50

Cheese and Scallion Quesadilla

served with a side of guacamole and pickled jalapeño 8.75

Wild Mushroom Quesadilla

with white truffle essence, garnished with red pepper coulis and crema fresca 8.75

Grilled Chicken Quesadilla

topped with roasted corn and black bean salsa 9.75

Skirt Steak Quesadilla

grilled onion, jack and goat cheese, drizzled with poblano purée 10.75

Crab Cake Appetizer

one jumbo lump crab cake with smoky tomato purée and cilantro cream 13.50

Fish Tacos

three soft corn tortillas with beer-battered tilapia, chipotle slaw and a lime wedge 11.50

Soups

Black Bean Soup

a purée topped with crema fresca, chopped red onion and cilantro 6.75

Tortilla Soup

grilled chicken, diced avocado, tortilla strips, jack cheese and crema fresca 7.75

Salads

House Salad

organic mixed greens, avocado, onions and tomatoes in a serrano-balsamic vinaigrette 8.75

Spinach Salad

baby spinach, apple smoked bacon, roasted red beets, goat cheese, cured red onions, hard-boiled egg, in a mulato-balsamic dressing 9.75

Chopped Romaine Salad

tossed with our roasted corn and black bean salsa, cotija cheese and avocado dressing, topped with grilled onions and crispy tortilla strips 9.75

w/ grilled chicken 14.75 w/ grilled skirt steak 16.75

Santa Fe Dinner Salad

tomato, onion, mushrooms, carrots, avocado, cheddar cheese, hard boiled egg and roasted red peppers on a bed of mixed lettuces with avocado vinaigrette 12.75

w/ grilled chicken 15.75 w/ grilled skirt steak 18.75 w/ grilled shrimp 20.75

Entrées

Crab Cakes

two jumbo lump crab cakes in a smoky tomato sauce, topped with cilantro cream and served with rice and greens 24.50

Shrimp Chipotle

butterflied and broiled in our famous chipotle sauce and served with roasted corn and black bean salsa, rice and greens 23.50

Grilled Salmon Fillet

served over sautéed spinach and chipotle mashed potatoes and finished with a charred tomato sauce 19.50

Trucha Enchipotlada

pan seared rainbow trout in our chipotle sauce, served with sweet potato hash, fresh herbs, and sautéed carrots 18.50

Sizzling Skillet Fajitas

with smoked onions and peppers, flour tortillas, guacamole, crema fresca, pico de gallo rice and black beans:

Chicken 17.50 Skirt Steak 19.50 Shrimp 21.50

Yucatan Chicken

half a roasted chicken with a smoked chile and pumpkin seed sauce served with sautéed spinach and cilantro pesto potatoes 18.50

Grilled Double Thick Pork Chop

with our own sweet and spicy pepper jelly, black beans and rice 21.00

Santa Fe's Beef Burger

on a toasted english muffin with your choice of cheddar, muenster or jack cheese and a side of spicy adobo mustard with seasoned fries 12.95 w/ smoked bacon +1.00

Santa Fe's Turkey Burger

served exactly like the beef burger but with a side of our serrano-shallot mayo as well 12.95

Pepper Crusted Filet Mignon

topped with scallion butter and served with chile dusted fries and greens 27.00

Southwestern Classics

Chipotle Chicken

two flour tortillas wrapped around grilled chicken and smothered in our famous chipotle sauce, topped with scallions and served with rice and refried beans 17.50

Enchilada Suizas

two enchiladas, one spiced chicken and one cheese, topped with red enchilada sauce, salsa verde, crema fresca and scallions and served with rice and refried beans 17.95

Chimichangas

two crispy flour tortillas, one filled with skirt steak and cheese and the other spiced chicken and cheese, topped with crema fresca and scallions and served with rice and refried beans 17.95

Black Bean and Sweet Potato Burrito

in a spinach tortilla topped with scallion and tomato salsa and served with dressed greens and rice 14.95

Desserts

Apple Walnut Crisp

served warm and topped with whipped cream 6.75

Flan

light almond flavored custard with caramel topping and whipped cream 6.00

Chocolate Cake

Callebaut milk chocolate, whipped cream, strawberries & walnuts 7.50

Carrot Cake

rich and moist with walnuts and cream cheese frosting 6.50

Banana Pudding

with Nilla wafers and whipped cream 6.00