

LUNCH

Small Salads

- Avocado & Roasted Chile Salad w/ Queso Fresco \$10
Arugula Salad w/ Mushrooms & Shaved Fennel \$9
Fresh Mozzarella & Tear Drop Tomatoes w/ Basil Leaves \$10
Butter Lettuce w/ Smoked Cheddar Spanish Chorizo & Chopped Egg \$9
Caesar Salad w/ Parmesan & Croutons \$8
Iceberg w/ Applewood Bacon & Blue Cheese \$8

Soups

- Tortilla Soup w/ Avocado Relish & Queso Fresco \$8
Chilled Corn Vichyssoise w/ Jicama & Lime \$8
Wild Mushroom Soup w/ Truffle Croutons \$9

Salads

- Rare Ahi Tuna Salad w/ Roasted Beets & Truffle Vinaigrette \$20
Seared Yellow Tail Salad w/ Sesame & Spicy Ginger Dressing \$18
Gulf Crab Salad w/ Creamy Tarragon & Green Apple Dressing \$20
Chopped Gulf Shrimp Salad w/ Avocado & Mango \$18
Wood Grilled Chicken Salad w/ Pecans & Queso Fresco \$16
Grill Room Steak Salad w/ Grilled Mushrooms & Smoked Cheddar \$20

Prime Meats / Prime Seafood

- Grilled Gulf Shrimp w/ Pineapple BBQ Sauce & Pineapple Slaw \$20
Sea Scallops in Corn Husks w/ Corn & Chile Mayonnaise \$22
Wood Grilled Salmon w/ Roasted Lemon Aioli & Green Onions \$24
Wood Grilled Red Fish w/ Salsa of Avocado & Queso Fresco \$22
Striped Bass w/ Leeks & Asparagus Salad \$20
Rainbow Trout w/ Cornbread Dressing & Brown Butter \$18
Wood Grilled Chicken w/ Limes & Green Chiles \$18
Wood Grilled Quail w/ Skewered Mushrooms & Polenta \$24
TX Skirt Steak w/ Potato Enchilada & Creamy Avocado Salsa \$20
NY Steak (7 oz *USDA Prime*) w/ Steak Fries & RDG Steak Sauce \$22
Petite Filet Mignon (6 oz) w/ Smoked Cheddar Steak Sauce \$35
Wood Grilled Colorado Lamb Chops w/ Spicy Tomato Jelly \$24

SERVICE TEAM
Mimi Del Grande
Paco Calza
Jose Perez
Denisse Osorio

KITCHEN TEAM
Robert Del Grande
Clint Davis
Elliott Kelly
Ben Baze

18% Gratuity for Parties of 6 or More

City Ordinance – No Smoking / Please Notify Manager of Any Food Allergies