

APPETIZERS

Ceviche de la Casa

Shrimp, Scallops and Fish Marinated in Lemon and Lime Juice;
Tossed with Fresh Tomatoes, Cucumbers, Shallots, Sweet Onions, Serrano Chiles and Seasoned with Cilantro.
\$12

Goat Cheese and Mozzarella Chile Relleno

With a Poblano Pumpkin Seed Pesto.
\$12

Sugarcane Skewer of Elk

Marinated in a Coffee Glaze, Served with Chipotle Crème.
\$13

Calamari

Dusted with Corn Meal, Flour and Fresh Herbs.
Served with Two Distinct Aiolis:
Lime Cilantro and Lemon Chipotle.
\$13

Smoked Chile Steamed Mussels

Prince Edward Island Mussels, Citrus Chipotle Broth
\$14

Honey and Chile Roasted Duck Enchiladas

Filled with Red Peppers and Grilled Onions.
Served with a Green Chile-Tomatillo Sauce.
\$12

Guacamole and Shrimp

Marinated Shrimp and Red Peppers, Layered with Guacamole.
Surrounded by Chili spiced Red Corn Tortillas.
\$14

SOUPS

All Soups \$10
Soup Sampler \$12

Arturo's Tortilla soup

Crab and Corn Chowder

Farm Fresh Red Tomato Gazpacho
Finished with Lime Granita

SALADS

Watermelon and Crispy Pork Carnitas Salad
Chile Glazed Pork Loin, Queso Fresco, Arugula and Pickled Red Onions.
\$16

Stuffed Avocado with Marinated Vegetables
Papaya and Julienne Greens with Pasilla Chile Vinaigrette.
\$14

Chimayo House Salad of Mixed Prairie Greens
Lime-Marinated Radishes, Cucumbers, Tomatoes, and Jicama.
Tossed with a Toasted Peanut Vinaigrette.
\$12

Southwestern Caesar
Freshly Made Cumin and Corriander Spiced Croutons, Anchovies, Creamy Chipotle Dressing.
\$12

ENTREES

Cazuela de Halibut
Corn Encrusted, Coconut Halibut,
with Chanterelle Mushrooms, Asparagus, Sweet Onions and Spaghetti Squash.

Fresh Citrus and Serrano Chili Sauce.
\$35

Stuffed Breast of Chicken

"Nachos Grande Style"
Served with Freshly Made Guacamole and Salsa de Chile Rojo.
\$28

Kobe Beef with Kebab of Gulf Shrimp

Brushed with a Demi-Glace of New Mexico Píñon Coffee Beans, Negro Modelo Beer, and Chipotle Chiles.
Served with a Paella Cake.
\$35

Mustard Seed Encrusted Grilled Salmon

With a Saffron Shallot Sauce,
Avocado, Black Bean, and Chipotle Whipped Potatoes.
\$33

London Broil of Elk

Seasoned with Toasted Black Peppercorns and Sesame Seeds.
Accompanied with a Potato and Cheddar Quesadilla.
Finished with a Green Chile Béarnaise.
\$33

Green Pipian Seared Trout Fajitas

Fresh Utah Trout Rubbed with Green Pipian.
Served with Onions, Peppers and Wild Mushrooms,
Flour Tortillas, Chipotle Sour Cream, Guacamole and Pico de Gallo.
\$29

Roasted Rack of Lamb

Served with a Warm Goat Cheese and Spinach Cake with Pine Nuts
Accompanied with Grilled Sweet Potatoes.
Spicy Guajillo Chili and Cumin Demi-Glace.
\$36

Vegetable Enchiladas

Hand Made Corn Tortillas,
with Grilled Vegetables, and Black Beans.
Smothered in a Red Chili Sauce.
\$27

Crown Roast of Barbecued Spareribs

Chipotle and Caramelized-Pineapple Glaze,
Onion Rings, Buttermilk Whipped Potatoes,
and Corn Salpicon.
\$37

Acapulco Style Pan Seared Sea Scallops

Diver Scallops Seared Golden Brown and Served with Whipped Sweet Potatoes.
Drizzled with a Blood Orange and Jalapeno Beurre Blanc.
\$36

Grilled Buffalo Flank Steak

Topped with Wild Mushrooms and Served with Corn-Poblano Potato Gratin.
Finished with a Red Chili Sauce.
\$36

A service charge of 20% may be added to parties of six or more