

DINNER MENU

5PM - 10 PM

STARTERS

SOUP OF THE DAY

Cup 9 / Bowl 12

CHIPOTLE CHEDDAR CORN CHOWDER (V) (GF)

Cup 9 / Bowl 12

PICURIS SALAD (V)

romaine hearts, roasted corn, cherry tomatoes,
cucumber, crunchy garbanzo beans,
red chile dusted tortillas and maple soy vinaigrette

18

COBB SALAD (V)

romaine hearts, cherry tomatoes, hardboiled egg, cucumber,
fresh avocado, applewood smoked bacon, blue cheese,
kalamata olives with lemon thyme vinaigrette

19

CANDIED APPLE SALAD (V)

Arugula, candied Honey Crisp Apple, Feta with a spiced vinaigrette

19

ROASTED BEET & COTIJA SALAD (V)

Seasonal greens, pomegranate seeds, with a cinnamon dressing

19

BAKED BRIE EN CROÛTE (V)

Herbed roasted grapes, candied walnuts, honey drizzle

Served with a grilled crostini

22

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness

For Parties of 6 Persons or More Gratuity of 20% is Added Automatically

20% Service Fee for All Room Deliveries & To-Go Orders

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

ENTRÉE

GREEN CHILE CHICKEN ENCHILADAS (GF)

blue corn tortillas, cheddar jack cheese, pinto beans,
pico de gallo, guacamole, sour cream

22

WILD MUSHROOM AND HERBED CHICKEN RIGATONI

seared herbed chicken, sundried tomatoes, parmigiano reggiano,
wild mushroom cream sauce

26

POBLANO (V) (GF) (VG)

stuffed with tomatoes, corn and black beans
served with white rice and almond chile ancho mole

20

PAN SEARED SALMON

served with roasted garlic and mint couscous, roasted carrots, chives,
sauteed kale and romesco sauce

29

PAN SEARED SCALLOPS (GF)

slow cooked pork belly, sweet corn puree,
chorizo espanol, cherry tomato, chile gastrique

34

GRILLED NEW ZEALAND LAMB CHOPS (GF)

with, apricot-chipotle glaze, wild rice, roasted garlic, sauteed spinach,
apricot- black pepper gastrique

39

GRILLED FILET MINGON (GF)

served with autumn roasted green chile polenta
pomegranate glazed carrots and black pepper veal reduction

46

GUAJILLO BRAISED BONELESS SHORT RIBS (GF)

potato gnocchi, sauteed pearl onions, garlic kale,
chile red wine reduction

38

SLOW SEARED DUROC PORK CHOP (GF)

served with honey butter baby potatoes, charred brussels sprouts
lardons and fig sherry pan sauce

36

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