

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

DINNER 5PM TO 10PM

STARTERS

SOUP OF THE DAY

Cup 9 / Bowl 12

CHIMAYO RED CHILE TORTILLA SOUP (GF) (VG)

topped with asadero cheese & corn tortilla strips

Cup 9 / Bowl 12

DUNGENESS CRABCAKE

Served with a salad of frisée lettuce and fennel

tossed with a blood orange vinaigrette

26

PEACH AND BRIE TARTE

fresh peach and brie tart with prosciutto

seasonal greens, drizzled with a balsamic vinaigrette

24

CANDIED BEET SALAD (V)

Mixed greens with orange segments, maytag blue cheese, spiced pistachios, dried cranberries

tossed with a citrus scallion dressing and topped with candied beets

18

CHACO SALAD

Fresh baby spinach, feta cheese, toasted piñon, crispy bacon,

tossed with an herb vinaigrette, topped with sundried tomato and avocado

20

COBB SALAD (V)

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

20

add grilled chicken, shrimp, or salmon to any salad +6

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

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ENTRÉES

GREEN CHILE CHICKEN ENCHILADAS (GF)

blue corn tortillas, cheddar jack cheese, topped with fresh pico de gallo, guacamole, sour cream and pinto beans

20

POBLANO (V) (GF) (VG)

tomatoes, corn, and black beans stuffed poblano, cilantro rice & almond chile ancho mole

20

PAN SEARED SCALLOPS

served with slow cooked pork belly, sweet corn puree, chorizo Español, cherry tomato & a chile gastrique

34

SESAME CRUSTED SALMON

with jasmine rice, sauteed spinach, julienne carrots, candied ginger and a honey soy glaze

28

LAMB CHOPS

served with roasted medley of Yukon potatoes, carrots, cauliflower & green onion with veal shallot reduction

29

CITRUS HERBED ELK MEDALLIONS

Seared Elk Medallions served with herb roasted fingerling potatoes, charred broccolini and blackberry red wine reduction

46

BONE MARROW BUTTERED NEW YORK STRIP LOIN

Served with charred spring onions and zucchini, with parmesan crusted potatoes and salsa verde

49

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