

## DINNER MENU

5PM - 10 PM

### 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

#### 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

#### BLUE LUMP CRAB CAKES

snap peas, butter lettuce, watermelon radish, peanuts,  
sesame seeds orange ginger vinaigrette

25

\*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

### POBLANO (V) (GF) (VG)

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

20

### SLOW ROASTED AIRLINE CHICKEN BREAST

carrot rice, charred broccolini, mole blanco

28

### YELLOW CORNMEAL CRUSTED TROUT

roasted garlic, artichokes, sundried tomatoes, capers, arugula,  
lemon butter sauce

28

### PAN SEARED SCALLOPS

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

34

### WILD MUSHROOM AND STEAK RIGATONI

seared ribeye cubes, sundried tomatoes, parmigiano reggiano,  
wild mushroom cream sauce

26

### GRILLED NEW ZEALAND LAMB CHOPS

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

39

### 20oz GRILLED COWBOY STEAK

garlic mashed potatoes, sauteed asparagus, red wine veal reduction

59

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