

Soups & Starters

Df Chicken Noodle Soup

Egg Noodles and Moist White Meat Chicken Simmered in A Light Broth with Carrots, Onions and Celery. Made Fresh Every Day

Corn and Pepper Chowder

All Soups Are Homemade with the Freshest Quality Ingredients.

Hummus with Naan

Traditional Hummus Served with Grilled Naan and Carrot Sticks.

Side Salad

Gf White Bean Salad

White Bean Salad Tossed with Lemon, Olive Oil, Chopped Parsley, Scallions and Parmesan, Sun Dried Tomatoes and Artichoke Hearts.

Gf Roasted Cauliflower Salad

Mixed Greens Tossed with Champagne Vinaigrette, Roasted Cauliflower Florets, Green Olives, Pine Nuts and Drizzled with Basil Pesto.

Gf Harvest Salad

Brussel Sprout Slaw, Maple Roasted Squash, Roasted Beets, Quinoa, Goat Cheese, Toasted Almonds Served with Orange Poppy Seed Vinaigrette.

Caesar Salad

Side Caesar with Romaine Lettuce, Croutons and Shaved Parmesan.

Entrée Salads

Gf Mediterranean Salad with Chicken Souvlaki

Romaine Lettuce Tossed with Herbed Vinaigrette, Kalamata Olives, Grape Tomatoes, Artichokes, Cucumbers, Crumbled Feta Cheese and Grilled Chicken Breast.

Gf Las Cruces Spiced Salmon Salad

Spiced Grilled Salmon Served Over Mixed Green Salad with Avocado, Mango, And Pineapple, Mixed Berries and Cotija Cheese Served with Our Raspberry Vinaigrette.

+ Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. +

Signature Entrées

Gf Df Grilled Filet Mignon

Tenderloin of Beef Grilled to Your Specifications Served with Demi-Glace.

Gf Df Grilled Salmon

Fresh Salmon Filet Grilled to Order.

+ Available Spices Lemon Pepper, Cajun, or Dill.

Weekly Dinner Feature

Ask Your Server About Our Weekly Dinner Feature.

Seasonal Entrées

Gf Df Cinnamon Roasted Duck Breast

Roasted Duck Breast with A Fresh Raspberry, Chambord Reduction Served with Micro Green and Fresh Raspberry.

Gf Df Braised Short Ribs

Tender Braised Short Ribs Served in A Red Wine Demi-Glace With Mirepoix.

Gf Tuscan Shrimp

Jumbo Shrimp Sautéed in A Roasted Tomato Sauce with Fresh Basil and Served Over Grilled Polenta.

Butternut Squash Ravioli

Butternut Squash Ravioli tossed with Sautéed Wild Mushrooms, Confit Fennel, Roasted Garlic and Herb Cream.

Crispy Fried Chicken Thighs

Corn Meal Dusted Chicken Thighs Fried Golden Crisp Served with Creamy Velouté.

Ancient Grain Bowl \$12.00

Ancient Grains Served with Grilled Asparagus, Squash, Baby Spinach, Fennel, Mushrooms, Goat Cheese and Balsamic Glaze

Sides

Sautéed Fresh Spinach

Vegetable Du Jour

Balsamic Glazed Brussels with Bacon

Baked Sweet Potato

Baked Potato

Mashed Potatoes

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