

STARTERS

Sopa Azteca

ROASTED RED BELL PEPPER AND TORTILLA SOUP WITH SMOKED CHICKEN, AVOCADO CREMA & PICO DE GALLO

Roasted Beet Salad

SHAVED FENNEL, BABY ARUGULA, NAVAL ORANGE, GREEN APPLE, QUESO COTIJA & CHARRED CITRUS VINAIGRETTE

Ensalada de Caballero

BABY ROMAINE HEARTS, SHAVED MANCHEGO, TORTILLA HAY, ROASTED RED BELL PEPPERS & ROASTED POBLANO VINAIGRETTE

Ranch Greens

HONEY GEM & BURGUNDY BUTTER LETTUCE, BABY KALE, RADICCHIO, BABY HEIRLOOM TOMATOES, CARROT RIBBONS, CUCUMBER & GOLDEN BALSAMIC VINAIGRETTE

Cowboy Chopped Salad

CHOPPED ROMAINE, BLACK EYED PEAS, ROASTED CORN, RED BELL PEPPERS, BLACK BEANS, HEIRLOOM CHERRY TOMATOES, MEXICAN GREY SQUASH, CELERY, GREEN ONION, QUESO COTIJA & CILANTRO LIME VINAIGRETTE

Smoked Lamb Ribs

GRIDDLED GUAJILLO CHILI GLAZE, CILANTRO CHIMICHURRI & KOHLRABI APPLE SLAW

Smokehouse Crostini

SMOKED SALMON ON GRILLED BAGUETTE WITH CRUSHED AVOCADO PICKLED SHALLOTS, FRIED CAPERS & LIME CREMA



FOR EVERYONE'S ENJOYMENT
OUR DINING ROOM IS SMOKE-FREE,
CELLPHONE-FREE & LAPTOP-FREE.

(GF) = GLUTEN FREE

* **PLEASE NOTE:** CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

ENTRÉES

Dry Aged Grilled Pork Porterhouse

DRY AGED DUROC PORK PORTERHOUSE, SMASHED SWEET POTATO AND KABOCHA SQUASH, BACON ROASTED BRUSSEL'S SPROUTS, CRANBERRY & AUTUMN FRUIT PRESERVES (GF)

Pescado Veracruzana

PAN SEARED MEXICAN SEABASS, TWICE COOKED FINGERLING POTATOES, SONORAN PUTTANESCA WITH ROASTED ARTICHOKE HEARTS, OLIVE & SUN DRIED TOMATO RELISH (GF)

Filet of Beef

GRILLED ANGUS FILET SERVED WITH FRIED CHILE POTATO GRATIN, PRESERVED LEMON SPINACH, TOBACCO ONIONS & HOUSE MADE STEAK SAUCE

Chili Relleno

ROASTED POBLANO PEPPER FILLED WITH CHARRED CORN, GRILLED ZUCCHINI, ROASTED RED PEPPER, GREEN CHILI, CILANTRO AND QUESO FRESCO ON HEIRLOOM BEAN RAGOUT WITH GRILLED LIME CREMA & BLISTERED TOMATO PICO (GF)

Roasted Free Ranch Chicken Breast

GUAJILLO AND TAMARIND GLAZED CRISPY SKIN CHICKEN BREAST OVER TOASTED FARRO RISOTTO, ACORN SQUASH PUREE, BLACK KALE & CARMELIZED AUTUMN SQUASH

Camarones de Tigre a la Plancha

GRIDDLED MARINATED TIGER PRAWNS, CREAMY FORBIDDEN RICE, "TEMPURA" GREEN BEANS AND WARM ANDOUILLE SAUSAGE VINAIGRETTE (GF)

Diver Scallops

PAN SEARED SCALLOPS WITH HOUSE MADE POTATO GNOCCHI, GREEN LIP MUSSELS & LITTLE NECK CLAMS IN SONORAN CORN AND TOMATO CHOWDER WITH MARINATED FENNEL & CITRUS (GF)

Please be sure to ask your server about our nightly specials

STEAK

SEAFOOD

SONORAN



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DESSERTS

Crème Brulee

VANILLA CRÈME BRULEE, WITH SEASONAL FRUIT AND ALMOND FLORENTINE (GF)

Vaquero Tower

CHOCOLATE MOUSSE WITH OREO COOKIE CRUST, TOPPED WITH CHANTILLY CREAM

Cajeta Sundae

VANILLA ICE CREAM TOPPED WITH CAJETA SAUCE, SERVED IN A CRUNCHY SHELL WITH PINON SHORTBREAD

Key Lime Mousse

TART LIME, GRAHAM CRACKER CRUST, TOASTED MERINGUE, RASPBERRY CREAM SAUCE

Seasonal Fruit Tarts

VANILLA CUSTARD, FRESH FRUIT & CARAMEL SAUCE

Seasonal Fresh Fruit

ASK YOUR SERVER TO FIND OUT WHAT SEASONAL DELIGHTS WILL BE INCLUDED (GF)

Assorted Cookies

ASK YOUR SERVER FOR THIS EVENINGS' SELECTION INCLUDING CHOCOLATE CHIP, LACE, SUGAR, PEANUT BUTTER, OATMEAL AND GLUTEN-FREE ALMOND (GF)

Assorted Ice Cream and Sorbet

CLASSIC VANILLA ICE CREAM. TOPPINGS INCLUDE YOUR CHOICE OF CHOCOLATE, CARAMEL AND RASPBERRY SAUCE



(GF) = GLUTEN FREE

GLUTEN FREE VERSIONS OF OTHER MENU ITEMS AVAILABLE