



Appetizers

Rocky Point Shrimp Cocktail

Herb boiled Mexican white jumbo shrimp with cascabel cocktail sauce \$12

Green Chili Corn Crab Cakes

With baby micro greens & guajillo~mango buerre blanc \$11

Stuffed Mushroom

Fig & bleu cheese stuffed Portobello mushroom, dressed micro greens in a white balsamic reduction \$7

Mini Quail Breasts

Pan seared quail breast with cornbread~chorizo stuffing & cranberries \$8

Calamari Cascabel

Turner calamari dusted with cascabel chili, corn meal & flour then flash fried, accompanied with chimí churri sauce & cilantro-garlic aioli \$9

Buffalo Quesadilla

Buffalo tenderloin folded in a flour tortilla with fresh mozzarella, fire roasted peppers & topped with charred tomato cactus salsa \$12

Soups & Salads

Pecan Bisque

Rich blend of toasted pecans, caramelized onions & chipotle peppers in a cream base \$7

Spinach-Duck Salad

Fresh picked spinach, duck carnitas, sundried tomato, roasted red peppers, toasted pine nuts, shaved red onion with crumbled goat cheese tossed in chipotle~balsamic vinaigrette \$10

Black & Bleu

Fresh butter leaf lettuce, blackberry coulis, chipotle~candied pecans, bleu cheese crumbles & shaved red onion with our buttermilk chive dressing \$7

Reserve House Salad

Spring greens, shredded carrots, red cabbage & jicama, tossed in guajillo chili~honey lime dressing \$6

Caesar for Two

Prepared tableside

Fresh romaine hearts, focaccia croutons, parmesan crisp traditional Caesar dressing \$19



Fall 2008 Menu

Salmon Roulade

Stuffed salmon filet, charred tomato~pinenut pesto, spinach & epazote with six onion risotto & guajillo~mango sauce \$22

Pan Seared Jumbo Scallops

With spiced Mexican pumpkin & orange~coriander butter sauce \$24

Charbroiled Ribeye

Green chili~chive twice baked potato & vegetable sauté served with chipotle bacon jus \$32

Buffalo Filet

Buffalo tenderloin, herb roasted Peruvian purple potatoes with pomegranate~apricot butter & demi glace \$38

Crispy Duck

Roasted 1/2 duck with purple sage cornbread stuffing, cranberry~serrano chili chutney & achiote lemongrass sauce \$26

Pheasant & Venison Ravioli

With chorizo tomato broth, goat cheese & fresh sage \$19

Chateau for Two Tableside

Center cut filet mignon with manchego whipped potatoes & smoked black pepper~mango demi glace \$59

Pepita Crusted Halibut

Six onion risotto & guajillo mango sauce \$24

Serrano Chicken

Serrano ham wrapped chicken breast with roasted red peppers, sage & fresh mozzarella with creamy herb polenta & chipotle~bacon jus \$19

12 Hour Chili Braised Short Ribs

Manchego & mascarpone cheese whipped potato served with braising jus \$25

Pork Adobo

Braised pork osso bucco with a roasted pepper~sage polenta in a honey adobo sauce \$24

Rack of Lamb

Whole rack of lamb crusted in yellow bell pepper~mango marmalade & macadamia nuts with mint~fennel relish & veal stock reduction \$34

*Rare-red cool center Medium Rare-red warm center Medium-pink center
Medium Well-slightly pink Well-cooked throughout*