

Santa Fe Steakhouse Menu

APPETIZERS

Soup Du Jour

Your Server Will Describe Our Chef's Daily Creation

6

***Jumbo Shrimp Cocktail**

Served w/ Cocktail Sauce & Lemon

14

***Oyster Rockefeller**

Baked Oysters Topped w/Spinach, Pernod & Cheese

14

***Sesame Ahi Tuna**

Sesame Seed Encrusted Tuna, Seared Rare, Garnished w/ Wakame Seaweed Salad, Pickled Ginger and Asian Love Sauce

11

Baked Camembert Cheese

in Puff Pastry Served w/ Apricot Glaze, Fresh Fruit and Bread Rounds

10

Chimichanga Chicken & Cheese Stuffed Tortilla

Deep Fried w/ Black Bean Salsa

11

STEAK ENTREES

All Entrees are accompanied by a Caesar Salad Bar, Bread Basket, Vegetable Du Jour & Chef's Selected Starch

***Filet Mignon**

8 oz Mouthwatering Hand-Cut Tenderloin of Beef, Grilled, Finished with Gorgonzola Sauce

37

New York Sirloin

12 oz Hand-Cut Steak, Grilled to Perfection, Topped with Santa Fe Butter & Crispy Onions

34

***Rib-eye Steak**

14 oz. Hand-Cut Steak, Grilled, Finished w/ Red Wine Reduction

39

ENTREES

Rack of Lamb

Roasted Rack of New Zealand lamb Seared & Encrusted with Dijon and Panko Bread Crumbs, Complimented with a Rosemary Demi

38

Santa Fe Stuffed Chicken Breast

Cornbread, Roasted Jalapenos and Monetary Jack Cheese, Stuffed Chicken Breast Topped w/ Maple Glaze

26

***Crispy Roasted Duck**

Pan Seared Duck Breast, Sliced and Served w/ Confit Duck Leg
And a Wild Berry Cassis Sauce

35

***Kokopelli Rack Veal Chop**

12 oz. Bone-In Grilled Chop Topped w/Shallot Compound Butter

38

***Haddock in Papillote**

Served w/ Garden Julienne Vegetables, White Wine, Lemon, Garlic Fresh Herbs in Parchment

27

Baked Stuffed Shrimp Santa-fe

Seafood Stuffed, Jumbo Shrimp, Served w/Drawn Butter

30

***Wild Mushroom Raviloi**

House Made Simmered in a Parmesan Broth, Finished w/ Fresh Sage and Oven Dried Tomatoes

25

Tasso Ham and Jumbo Shrimp

Sautéed w/ Vermont Cream, Peas and Served on Fresh Pasta

29

***Blackened Chicken Breast**

Southwest Cajun Spiced, Pan Seared, Served w/ Vermont Goat Cheese and Ruby's Red Pepper Jelly 26

Plate Charge (Includes; Salad Bar, Vegetable and Starch)

13

Salad Bar

11

TAVERN MENU

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6

Maryland Style Crab Cake

Served w/Apple Remelarde Sauce

12

Coconut Shrimp

Served w/ Apricot Marmalade

12

Camembert Cheese in Puff Pastry

Served w/ Apricot Glaze, Fresh Fruit and Bread Rounds
10

Buritto Chicken & Cheese

Stuffed Tortilla w/Black Bean Salsa
11

Fried Ravioli

w/ House made Marinara
10

Santa-Fe Chili Bowl Finished

w/ Blended Cheeses, Sour Cream and Tortilla Strips
9

Steak Sandwich 6 oz. Hand-Cut Sirloin,

Grilled w/ Cheddar Cheese Served on a Specialty Bun
14

Breaded Chicken Fingers

w/ French Fries & Honey Mustard Sauce
12

Basket of Fries

Sweet Potato 7 or French Fries 6, Both Served w/ House Spice

KIDS MENU

Grilled NY Strip

6 Oz. Hand Cut, Served w/ French Fries
14

Breaded Chicken Fingers

Served w/ Honey Mustard & French Fries
12

Pasta of the Day

Served w/ Choice of Butter or Marinara Sauce
8

Fish and Chips

Hand Breaded Haddock, Fried & Served w/ French Fries, Tartar Sauce & Lemon
10

Cheese Ravioli

Served w/ Choice of Butter or Marinara Sauce
9