

All menu pricing is a la carte and per person. Menu may be customized.



# AMERICAN CUISINE



## Appetizers

### CRAB CAKES

Pan fried jumbo lump crab meat mixed with red pepper, corn, bread crumbs, and Hatch green chile. Topped with a red chile aioli

### CHICKEN BITES

Tender cuts of bite sized chicken, dredged and fried to golden brown. Served with dipping sauce

### BACON WRAPPED SCALLOPS

Pan seared U-10 scallops wrapped in applewood smoked bacon

### TUNA TARTARE

Fresh Ahi tuna prepared with capers, scallions, avocado, and evoo

### CAPRESE SKEWER

Homemade mozzarella balls, cherry tomatoes, and fresh basil, skewered and topped with balsamic vinaigrette

## Salads

### FRUIT SALAD

Chopped seasonal fruit, topped with a fresh citrus vinaigrette

### DINNER SALAD

Chopped Romaine, cucumbers, carrots, and tomatoes topped with house made croutons. Served with choice of dressing

### PASTA SALAD

Bow tie pasta mixed with fresh veggies, red onion, house made mozzarella cheese topped with balsamic vinaigrette

## Dips

### ARTICHOKE

Sauteed artichokes, red pepper, corn, spinach mixed with Parmesan and fresh made mozzarella. Served with house made chips

### FUNDIDO

Mixture of melted cheeses, broiled to create a golden crusted top. Served with house made chips

### GOAT CHEESE

Whipped goat cheese mixed with honey and toasted pecans. Served with toasted sourdough

## Desserts

### CHEESECAKE

House made individual sized cheesecakes with choice of fresh fruit topping

### BREAD PUDDING

Bread pudding soaked in creme an glace topped with pecans and a sweet bourbon reduction sauce

## Soups

### CLAM CHOWDER

Homemade New England style clam chowder

### CHILI & HOMEMADE CORNBREAD

Beef and bean slowly simmered in spices and a tomato based sauce. Served with fresh made Hatch green chile cornbread

### TOMATO BASIL

House made soup with fresh tomatoes and basil. Served with toasted grilled cheese croutons

## Sides

### MAC & CHEESE

Award winning! This 3 cheese blend combined with Hatch green chile is a crowd favorite.

### POTATO

Choose of preparation: au gratin, mashed, baked, or scalloped

### CORN ON THE COB

Whole cob grilled and rolled in Parmesan butter

### SEASONAL VEGETABLES

Seasonal vegetables, roasted and lightly seasoned

### GRILLED ASPARAGUS

Fresh cuts of asparagus spears, grilled and topped with lemon butter

## Main Courses

### STUFFED CHICKEN BREAST

A tender chicken breast stuffed with mushroom, spinach, and cheese

### HATCH GREEN CHILE MEATLOAF

Mixture of beef, bacon, mushroom, red pepper, Hatch green chile, bread crumbs, and seasonings roasted to perfection

### GRILLED SALMON

Fresh salmon seasoned and grilled

### FISH & CHIPS

Fresh cod filets lightly beer battered and deep fried. Served with house made tartar sauce and chips

### GRILLED STEAK

Choice of cut, seasoned and grilled to perfection

### PORK CHOPS

Seared thick cut pork chop, topped with jalapeno apple chutney

### GRILLED SKEWERS

6-8oz protein seasoned, grilled, and skewered. Two skewers per plate  
Choice of protein: Shrimp, Salmon, Pork, or Steak  
Choice of marinade: Inquire within

### PIG ROAST

Full pig, seasoned and slow spit roasted over hot coals. Tender and juicy pork is served shredded with choice of 2 sides. 50 person minimum