

SANTA FE

Cafe

SOUTHWESTERN CUISINE

APPETIZERS

TOSTADITAS Y SALSA \$2.50
Chips & Salsa fresca

SHRIMP COCKTAIL \$9.00
Mesquite grilled jumbo shrimp,
Southwestern cocktail sauce & lime wedges

CHICKEN QUESADILLA \$8.00
Flour tortilla with smoked corn & chiles

OYSTERS \$8.00
Flash fried in a cornmeal crust with
Southwestern cocktail & tartar sauces.

SOUTHWESTERN CRAB CAKE \$9.00
With red pepper sauce
As an Entree \$20.00

YUCATAN CEVICHE \$9.00
Shrimp & scallops marinated in lime juice
with chiles, tomatoes, onions & cilantro

GUACAMOLE EN MOLCAJETE \$7.00
Fresh avocados, chiles, onions & lime
with chips & salsa

CHILE CON QUESO \$5.00
Warm mild cheese dip with chips & salsa

QUESO FUNDIDO \$7.00
Melted cheeses with chorizo, corn, jalapenos
& tomatoes. Served with warm flour tortillas

SOUPS & SALADS

PAINTED DESERT SOUP \$6.50
Corn & red pepper soup with
with ancho chile cream

BLACK BEAN SOUP \$6.50
Black beans simmered with ham,
Mexican cream & salsa fresca

SOPA AZTECA \$6.50
Traditional tortilla soup with
chicken & classic garnishes

SANTA FE SALAD \$8.00
Mixed greens with tomatoes, tortillas & cheese,
tossed with ground beef & red beans
with a cilantro dressing

CAESAR \$8.00
California romaine & shaved parmesan cheese
with Southwestern croutons

SPINACH \$8.00
Fresh leaf spinach, mushrooms, egg &
avocado with a warm bacon dressing

SPECIALTIES

GROUPER \$28.00
Chipolte parmesan au gratin with
Mexican rice & Southwestern vegetables

TORTILLA CRUSTED SALMON \$25.00
Pan seared Atlantic Salmon over spring mix greens & cilantro vinaigrette,
wrapped in an English cucumber and finished with an avocado cream

HERB-ROASTED FREE RANGE CHICKEN \$23.00
Jalapeno corn bread stuffing with roasted garlic
mashed potatoes & Southwestern vegetables

GRILLED PORK TENDERLOIN \$25.00
Served over smoked habanero BBQ sauce with
black beans, topped with sweet potato fries

OUTRAGEOUS CHIMICHANGA \$23.00
Beef, chicken, black beans, cheese, sour cream, onions and tomatoes
wrapped in a sun-dried tomato tortilla and fried to a pastry
crust. Served over green & red chile sauce,
topped with guacamole

SANTA FE PLATO COMBINATION \$21.00
A goat cheese chile relleno served with a sweet corn tamale
and a wild mushroom & red chile cheese enchilada

WOOD ROASTED QUAIL \$23.00
Wild mushroom cornbread stuffing with a maple pecan
glaze, served with asparagus and red chile onion rings

FAJITAS \$29.00
Mesquite grilled beef tenderloin, Mexican peppers and onions.
Served with guacamole, sour cream & warm flour tortillas
With Lobster Tail Market Price

MESQUITE GRILLED LAMB CHOPS \$29.00
Roasted garlic mashed potatoes, cranberry chipolte
sauce & Southwestern vegetables

COWBOY CUT RIB CHOP \$36.00
Our famous bone-in, Black Angus Ribeye with red chile
onion rings & black beans. Mesquite grilled or Blackened

SIDE DISHES \$5.00
Red Chile Onion Rings
Roasted Garlic Mashed Potatoes
Sweet Potato Fries
Southwestern Vegetables
Spicy Black Beans
Mexican Rice

Please alert your server to any food allergies as all ingredients are not listed in descriptions

AN 18% GRATUITY MAY BE ADDED TO SEPARATE CHECKS OR PARTIES OF SIX OR MORE
PLEASE REFRAIN FROM USING CELL PHONES INSIDE THE RESTAURANT