

DINNER



TABLE MOUNTAIN
GRILL & CANTINA

SOUPS & SALADS

House Greens or Caesar Salad 4.99

Wedge Salad An iceberg wedge with Bleu cheese dressing, pinon nuts, croutons, bacon bits and tomatoes. 5.99

Sedona Salmon Southwest spiced served over baby greens, sweet pepper, carrot and mango tossed with margarita vinaigrette. 11.99

Orange & Jicama Chicken Our spring greens, savory grilled chicken, mango salsa, oranges, delicious jicama and toasted piñon nuts tossed in margarita vinaigrette. 10.99

Caesar Chicken Salad Grilled chicken tossed with southwest Caesar dressing, crisp romaine and chimayo croutons. 9.99
Substitute with mahi mahi, rock shrimp or salmon. 11.99

Steak Salad Flatiron steak grilled to order, served over spring greens with our housemade Dijon ranch dressing, diced egg, capers, scallions and tomato. 11.99

Soup of the day Cup 3.99 / Bowl 5.99

Chicken Tortilla Soup A house favorite. Cup 3.99 / Bowl 5.99

Posole Traditional recipe with pork. Cup 3.99 / Bowl 5.99



CANTINA PLATES



With our fresh, house baked green chile corn muffins.

* Add a Mesa Caesar, House Greens or Wedge Salad for only 3.99 * Add a cup of soup for only 2.99

* Add sour cream or guacamole for 1.49

Shrimp Tacos Two flour tortillas filled with seasoned rock shrimp wrapped with cilantro, jicama slaw, guacamole, and queso fresco served with Navajo black beans and rice. 11.99

* Add mango or red pepper-pineapple salsa for .99

Santa Fe Beef Burrito Thinly shaved Prime Rib rolled up with sweet peppers, jalapeños, onions and Monterey Jack/Cheddar cheese blend in a grilled flour tortilla atop green chile with Navajo black beans and rice. 13.99

* Try our burritos chimichanga-style!

Carnitas Burrito Fork-tender pork sirloin braised in traditional New Mexican seasonings, grilled peppers, onions and Monterey Jack/Cheddar cheese blend in a flour tortilla smothered in green chile with Navajo black beans and rice. 13.99

Grilled Vegetable Enchilada Stack Layers of corn tortillas, cheese, grilled vegetables beans and rice. Topped with chimayo red chili sauce. 12.99

* Add sour cream and guacamole to any of our Cantina Plates for only 1.49*

STEAKS, BURGERS & MORE

All of our steaks are hand selected for ideal marbling and aged for superior tenderness. With our fresh, house baked green chile corn muffins.

* Add seared southwest seasoned rock shrimp to any steak for 5.00

Filet Mignon With bacon wrapped asparagus, cipollini onion and pancetta demi-glace, sour cream and chive smashed potatoes. 20.99

Chipotle Cherry Grilled Flat Iron Cooked to order, sliced over mashed potatoes with a chipotle cherry demi glaze. 15.99

* Available simply seasoned and grilled, too.

New York Strip Premium angus strip seasoned with salt, pepper and virgin olive oil, served with a roast corn potato cake. 20.99

Handcrafted Burger Charbroiled with lettuce, tomato and pickles on a grilled brioche bun. Served with your choice of side. 9.99

Colorado Bison Burger All natural range fed with lettuce, tomato and pickles on a grilled brioche bun. Served with your choice of side. 11.99

Cantina Chicken Sandwich Grilled marinated chicken breast with lettuce and tomato on a ciabatta roll with caramelized onion aioli. Served with your choice of side. 9.99

* Add your choice of cheeses, bacon, sautéed mushrooms, roast jalapeño, onion straws, guacamole or Anaheim chiles to any burger or sandwich for .99 each or two for 1.49

APPETIZERS

Flaming Asadero Cheese Fired table side, with housemade Navajo flatbread, chimayo chips and assorted fresh condiments. 9.99

Chipotle Chicken Quesadilla Seasoned and grilled chicken, sautéed bell peppers, onions and shredded Cheddar and Jack cheeses melted in a flour tortilla, served with salsa and chipotle sour cream. 8.99

Crispy Calamari With red chile cocktail sauce and chipotle tartar sauce. 8.99

Creamy Con Queso Dip Cream cheese and Manchego cheese with housemade flatbread and warm chimayo chips. 6.99

Table Mountain Nachos pico de gallo, Navajo black beans, jalapenos, guacamole and sour cream. 8.99

* Add chicken for 2.00 or steak for 3.00

Crab Stuffed Mushrooms Jalapeño chiles, lime and crab baked in jumbo mushroom caps with bacon mornay sauce. 8.99

Hand Mashed Guacamole Made mild or as spicy as you want it, with fresh chimayo corn and flour tortilla chips. 8.99

Bottomless Chips & Salsa 3.49

Pork Green Chile Award winning! Cup 3.99 / Bowl 5.99

Baja Fish Tacos Two crispy corn tortillas filled with seared mahi mahi topped with slaw, pico de gallo, queso fresco and cilantro-lime crema. Served with Navajo black beans and rice. 11.99

Fire Roasted Chile Rellenos Stuffed with Jack cheese, served with green chile, chimayo chile sauce, Navajo black beans and rice. 13.99

Green Chile Mac & Cheese Cavatappi, smoked Gouda, Monterey Jack and Cheddar cheese sauce with green chiles, bacon and scallions. 11.99

* Add grilled chicken breast 13.99 or add shrimp 14.99

Chicken Chimichanga Slow roasted shredded chicken with blended cheese, onions and spices in a crispy fried flour tortilla. Smothered in green chili and served with rice and beans. 13.99

Slow Roasted Chicken Enchiladas Three corn tortillas filled with chicken, blended cheese, onions and spices. With green chili and chimayo red chile sauce and served with rice and beans. 13.99

WEST BY SOUTHWEST

With our fresh, house baked green chile corn muffins.

Buffalo Pot Roast All natural, fork-tender braised pot roast over mashed potatoes with pan jus. Fresh grated horseradish available on request. 16.99

Mesa Pork Ribs Half slab of St. Louis cut ribs, slow cooked and finished on the grill, served with sour cream and chive mashed potatoes. 14.99

* Make it a full slab for 17.99

Pistachio Crusted Salmon Pan seared with a southwest herb butter sauce with tomato and scallions, served over rice. 16.99

Southwest Osso Bucco Tender Pork shank slow cooked and served with rice, flavorful roast poblanos, and tomatoes, radish and fresh avocado. 16.99

Piñon Cherry Chicken Seasoned piñon nut crusted chicken breast sautéed with dried cherries, served with sour cream and chive mashed potatoes. 14.99

Rocky Mountain Rainbow Trout Dusted in cornmeal and lightly pan fried, served with lime caper butter sauce and a roast corn potato cake. 15.99

CAN'T LIVE WITHOUT 'EM + 2.99

*Sour Cream and Chive Mashers * Roast Corn Potato Cake * Quinoa Pilaf
Grilled Asparagus * Chef's Vegetable * Seasoned French Fries
Fresh Seasonal Fruit * Fresh Coleslaw * Sweet Potato Fries*

* All fried foods cooked in our healthy no trans fat cooking oil

