

## STARTERS -

BEEF TENDERLOIN SKEWERS 15.00 teriyaki glaze, pickled ginger

> CRAB CAKES 18.00 garlic aioli

BAKED BRIE 15.00 cranberry apple chutney

### SALADS -

CATALINA 16.00 romaine, tomato, egg, avocado, bacon, gorgonzola, louie dressing

BEET SALAD 14.00 spinach, arugula, roasted beets, goat cheese, candied almonds, raspberry vinaigrette

APPLE WALNUT 15.00 greens, candied walnuts, cranberries, gorgonzola, champagne vinaigrette

WEDGE 13.00 diced tomatoes, bacon, gorgonzola, pickled onions, gorgonzola dressing

#### ADD TO ANY SALAD

chicken +10 | shrimp + 14 | salmon +20 ahi + 18 | lobster + 25 | filet +35 BREAKFAST -----

CROQUE MADAME 15.00

Texas toast, ham, gruyere, hollandaise, arugula, fried egg

BREAKFAST BURRITO 16.00 eggs, bacon, potatoes, black beans, cheddar, red or green chile

EGGS BENEDICT 16.00 poached eggs, ham, sourdough baguette, hollandaise sauce

HUEVOS RANCHEROS 15.00 two eggs, potatoes, black beans, cheddar,

red or green chile
CROW BREAKFAST 15.00

Two eggs, potatoes, bacon or green chile sausage

FRENCH TOAST 10.00

dipped in cinnamon, powdered sugar, fresh mixed fruit

## - HANDHELDS —

choice of fries, onion rings or side salad

GRILLED PORTOBELLA 15.00

marinated portobella, black pepper garlic aioli, melted provolone, onion, tomato, arugula, toasted telera bread

**GREEN CHILE BURGER** 15.00

bacon, green chile, guacamole, cheddar cheese, red onions, lettuce, tomato on brioche

TURKEY WRAP 14.00

bacon, green chile, guacamole, cheddar cheese, lettuce, tomatoes, tortilla

# — LUNCH ENTREES —

MAC & CHEESE 15.00 green chile, ham, creamy cheese blend sauce

FISH & CHIPS 14.00 tartar sauce, hush puppies, fries

SEARED AHI SALAD 18.00

seared rare, greens, onions, candied almonds, wonton crisps, asian ginger dressing, wasabi soy

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness