

## A P P E T I Z E R S

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CALAMARI lightly battered, roasted garlic aioli, sriracha lime sauce 15

SHRIMP COCKTAIL four jumbo shrimp, horseradish cocktail sauce, lemon, tortillas de harina frita 15 (gf)

NACHOS black beans and green chile 13 chicken and green chile 14 chama chili with beef 15 (gf)

CRISPY CHICKEN TACOS deep fried with cheese, sides of salsa, sour cream, guacamole  
TWO FOR 7 FOUR FOR 13 (gf)

HOISIN BBQ BACK RIBS HALF 16 WHOLE 28  
asian slaw

FONDUE six cheeses melted with white wine and amber ale  
bread cubes, broccoli, cauliflower and granny smith apples for dipping 20

SESAME CRUSTED TUNA rice cracker crusted, asian slaw, sriracha aioli 16 (gf)

OYSTERS chilled on the half shell THREE FOR 10 SIX FOR 17 TWELVE FOR 30 (gf)

## S A N D W I C H E S

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RED CHILE BLACKENED PRIME RIB SANDWICH 19

open-faced on garlic bread with asadero cheese and sautéed mushrooms

SHROOM BURGER 12

deep fried portabella mushroom, fresh mozzarella, tomato jam, balsamic greens

ask for it vegan

GOURMET BURGER CHOICES:

CHAMA BURGER 12.50 BUFFALO BURGER 14.50 FOUR MINI BURGERS 14 (with cheddar and green chile)

BURGER TOPPINGS \$1.25 EACH:

*sharp cheddar - asadero - gruyere swiss - bleu cheese - jalapeños - green chile - sautéed mushrooms*

*grilled onions - fried egg (\$1.5) - avocado (\$2) - applewood smoked bacon (\$2) - substitute a gluten-free bun (\$2)*

### SANDWICH SIDES

french fries-2 creamy slaw-2 sweet potato fries-2 onion rings-4 truffle fries-4 side salad-4 side caesar-4

## S O U P & S A L A D

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SOUP OF THE MOMENT CUP 6 BOWL 8

fresh and seasonally inspired

CHAMA CHILI CUP 7 BOWL 9

beef simmered with red chile and pinto beans

topped with cheddar, sour cream and jalapenos, served with a hot flour tortilla

CAPITOL SALAD HALF 7 WHOLE 12

lettuces, grape tomatoes, pepitas, croutons, jicama, and cucumber. choice of dressing on the side

THE WEDGE HALF 7.5 WHOLE 13

iceberg lettuce with creamy bleu cheese, cucumbers, marinated olives, grape tomatoes,

applewood smoked bacon (gf)

CAESAR HALF 7 WHOLE 12

romaine tossed with our caesar dressing, croutons, parmesan & romano cheese, anchovies

CHAMA CHOP 14

lettuces, bleu cheese, bacon, boiled egg, roasted peppers, chicken, grilled corn, grape tomatoes, avocado and pepitas, tossed with creamy cilantro-cumin dressing (gf)

AVOCADO AND GRAPEFRUIT 14

avocado, grapefruit segments, marinated olives, beets, goat cheese, dijon vinaigrette (gf)

SPINACH AND RED WINE POACHED PEAR 14

danish blue cheese, pecan clusters, dried cranberries, maple vinaigrette (gf)

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ADD TO YOUR SALAD: NATURAL CHICKEN BREAST-7 RUBY TROUT-10  
WILD SALMON-21 FLAT IRON STEAK-12 GRILLED SHRIMP-10 FRIED CALAMARI-14

## PRIME RIB

RIBEYE BEEF ROAST BRINED WITH HERBS & SPICES FOR 48 HOURS, THEN GRILLED WHOLE OVER OPEN FLAME AND SLOW-ROASTED. ACCOMPANIED BY OUR SIGNATURE WHIPPED HORSE RADISH CREAM AND NATURAL JUS (GF)  
WANT A LITTLE EXTRA SPICE? ASK FOR IT BLACKENED!  
-LIMITED AMOUNT NIGHTLY-

SERVED WITH GARLIC MASHED POTATOES & GREEN BEANS

EIGHT OUNCE CUT 28      TWELVE OUNCE CUT 33

## ENTREES

PORTERHOUSE 50 (GF)

ROASTED FINGERLING POTATOES, CREAMED SPINACH, GARLIC HERB BUTTER

WILD SALMON 32 (GF)

BUTTERNUT SQUASH-GREEN CHILE RISOTTO, SAUTÉED GARLIC KALE, FRIED CAPER BROWN BUTTER

BUTTERMILK FRIED CHICKEN 23

REDBIRD NATURAL AIRLINE CHICKEN BREAST, GARLIC MASHED POTATOES, BACON CREAM GRAVY, GARLIC SPINACH

FILET MIGNON 37

ROASTED SWEET POTATO PUREE, GARLIC BROCCOLINI, BRANDY GREEN PEPPERCORN SAUCE (GF)

BRAISED BEEF SHORT RIB 30

CREAMY MUSHROOM POLENTA, BRAISING LIQUID REDUCTION, SALSA VERDE

BLACK ANGUS RIBEYE 39

PORTABELLA MUSHROOM RAÏOUT, TRUFFLE FRIES, HOUSE-MADE STEAK SAUCE (GF)

POTATO CHIP CRUSTED RUBY TROUT 24

CILANTRO GREEN RICE, SAUTÉED SPINACH, CORN RELISH, TOMATO BUTTER SAUCE (GF)

STEAK AND ENCHILADA 30

MUSHROOM MOLE ENCHILADAS, BLACK BEANS (GF)

WILD MUSHROOM PASTA 20

WILD AND DOMESTIC MUSHROOMS, ARTICHOKE HEARTS, ROASTED GARLIC, SHERRY WINE CREAM SAUCE  
ADD NATURAL CHICKEN BREAST 7    ADD GRILLED SHRIMP 10

QUINOA RELLENO 20

ROASTED CHILE STUFFED WITH QUINOA, ZUCCHINI, SQUASH, CORN.  
ACCOMPANIED BY MELTED ASADERO CHEESE, CHARRED JALAPENO CORN SAUCE, MUSHROOM MOLE, BLACK BEANS (GF)  
(VEGAN UPON REQUEST)

## GOURMET SIDES

MUSHROOM MOLE ENCHILADAS 7

BUTTERNUT SQUASH-GREEN CHILE RISOTTO 6

GARLIC MASHED POTATOES WITH BACON GRAVY 6

GREEN CHILE MAC AND CHEESE 6

GARLIC KALE AND BROCCOLINI 7

CREAMED SPINACH 6

(GF) - GLUTEN FREE DISH (ALTHOUGH TRACES OF GLUTEN MAY BE PRESENT)