

A P P E T I Z E R S

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 15 WHOLE 27
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

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
(VEGAN WITHOUT CHEESE)

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

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)

ASPARAGUS SALAD 14
ASPARAGUS, HEARTS OF PALM, ARTICHOKE HEARTS, GRAPE TOMATOES, ARUGULA, GREEN GODDESS DRESSING (gf)

SPINACH AND RED WINE POACHED PEAR 14
DANISH BLUE CHEESE, PECAN CLUSTERS, DRIED CRANBERRIES, MAPLE VINAIGRETTE (gf)

ADD TO YOUR SALAD: REDBIRD NATURAL CHICKEN BREAST-7 CANADIAN SALMON-11
WILD KING 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 27 TWELVE OUNCE CUT 32

ENTREES

WILD KING SALMON 32

SUN DRIED TOMATO-SPINACH ORZO PASTA, KALAMATA OLIVE TAPENADE, TOMATO BURRE BLANC

BUTTERMILK FRIED CHICKEN 22

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

BLACK ANGUS RIBEYE 39

SAUTÉED MUSHROOMS AND ONIONS, TRUFFLE FRIES, HOUSE MADE STEAK SAUCE (GF)

FILET MIGNON 37

TRUFFLE RISOTTO, BUTTERED ASPARAGUS, WILD MUSHROOM FORESTIERE SAUCE (GF)

POTATO CHIP-ALMOND CRUSTED RUBY TROUT 24

QUINOA PILAF, GREEN BEANS ALMONDINE, ITALIAN SALSA VERDE (GF)

STEAK AND ENCHILADA 30

MUSHROOM MOLE ENCHILADAS, BLACK BEANS (GF)

CANADIAN SALMON FISH N CHIPS 21

DILL FRIES, CREAMY COLESLAW, GREEN CHILE TARTAR SAUCE (GF)

PASTA PRIMAVERA 19

BROCCOLI, CAULIFLOWER, ASPARAGUS, SQUASH, GRAPE TOMATOES, SPINACH, ROASTED GARLIC BUTTER SAUCE
ADD REDBIRD NATURAL CHICKEN 7 ADD GRILLED SHRIMP 10

QUINOA RELLENO 19

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

TRUFFLE RISOTTO 6

GARLIC MASHED POTATOES WITH BACON GRAVY 5

GREEN CHILE MAC AND CHEESE 6

GREEN BEAN ALMONDINE 5

BUTTERED ASPARAGUS 6

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