

LUNCH AT RIO CHAMA

STARTERS

CHAMA CHILI CUP 7 BOWL 9

TENDER BEEF SIMMERED WITH RED CHILE AND PINTO BEANS, TOPPED WITH CHEDDAR CHEESE, SOUR CREAM, AND JALAPENOS. SERVED WITH A FLOUR TORTILLA (gf-without tortilla)

SOUP OF THE MOMENT CUP 6 BOWL 8

SEASONALLY INSPIRED

CALAMARI 15

LIGHTLY BATTERED, ROASTED GARLIC AIOLI AND SRIRACHA LIME SAUCE

SHRIMP COCKTAIL 15

FOUR JUMBO SHRIMP, HORSE RADISH COCKTAIL SAUCE, LEMON, TORTILLAS DE HARRINA FRITA (gf)

CRISPY CHICKEN TACOS TWO FOR 7 FOUR FOR 13

CHEESE, WITH SIDES OF SALSA, SOUR CREAM, GUACAMOLE (gf)

NACHOS BLACK BEAN AND GREEN CHILE 13 CHICKEN AND GREEN CHILE 14 CHAMA CHILI WITH BEEF 15
GUACAMOLE, SOUR CREAM, TOMATOES (gf)

HOISIN BBQ BACK RIBS HALF 15 WHOLE 27

ASIAN SLAW

FONDUE SIX CHEESES MELDED WITH WHITE WINE AND AMBER ALE

BREAD CUBES, BROCCOLI, CAULIFLOWER AND GRANNY SMITH APPLES FOR DIPPING 20

SALADS

THE CAPITOL HALF 7 WHOLE 12

MIXED GREENS, GRAPE TOMATOES, CROUTONS, JICAMA, CUCUMBER, AND PEPITAS, CHOICE OF DRESSING ON THE SIDE

CAESAR HALF 7 WHOLE 12

CREAMY CAESAR DRESSING, CROUTONS, PARMESAN AND ROMANO CHEESES, ANCHOVIES

WEDGE HALF 7.5 WHOLE 13

ICEBERG LETTUCE WITH CREAMY BLEU CHEESE DRESSING, CUCUMBER, OLIVES, GRAPE TOMATOES AND APPLEWOOD BACON (gf)

CHAMA CHOP 14

MIXED GREENS, BLEU CHEESE, BACON, BOILED EGG, CHICKEN, ROASTED PEPPERS, GRILLED CORN, GRAPE TOMATOES, AVOCADO AND PEPITAS. 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 FLAT IRON STEAK-12
WILD KING SALMON-21 GRILLED SHRIMP-10 FRIED CALAMARI-14

SANDWICHES & BURGERS

RED CHILE BLACKENED PRIME RIB SANDWICH 19

OPEN-FACED ON GARLIC SOURDOUGH WITH MELTED ASADERO CHEESE AND SAUTÉED MUSHROOMS

SHROOM BURGER 12

DEEP FRIED PORTABELLA MUSHROOM WITH FRESH MOZZARELLA, TOMATO JAM, BALSAMIC GREENS
(VEGAN WITHOUT CHEESE)

THE GRIDDLED COUNTRY CLUB 13

ROASTED TURKEY, BLACK FOREST HAM, CHEDDAR AND ASADERO CHEESES, GREEN CHILE, APPLEWOOD BACON,
NINE GRAIN BREAD. GRILLED ONION MAYONNAISE ON SIDE

BLT HALF 8 FULL 13

APPLEWOOD BACON, ROMAINE LETTUCE, TOMATO, AVOCADO, TOASTED SOURDOUGH, BLACK PEPPER MAYONNAISE ON SIDE

TUNA MELT 13

SEARED YELLOWFIN TUNA STEAK, GRILLED-ONION MAYONNAISE, GRILLED ONION, GRUYERE CHEESE, MARBLE RYE

CHAMA BURGER 12.50

PRIME RIB AND SIRLOIN GROUND IN-HOUSE

BUFFALO BURGER 14.50

GROUND SOUTH DAKOTA BISON

TOPPINGS FOR YOUR BURGER OR SANDWICH - \$1.25 EACH

SHARP YELLOW CHEDDAR *ASADERO* *GRUYERE SWISS* *BLEU CHEESE* *AUTUMN ROAST GREEN CHILE*
SAUTÉED MUSHROOMS *GRILLED ONIONS* *FRESH JALAPENOS* *AVOCADO (\$2)* *FRIED EGG (\$1.5)* *APPLEWOOD BACON (\$2)*

SIDE ITEMS TO COMPLEMENT YOUR SANDWICH

FRENCH FRIES-2 SWEET POTATO FRIES-2 CREAMY COLESLAW-2 TRUFFLE FRIES-4 SIDE SALAD-4 SIDE CAESAR-4
ONION RINGS-4 GREEN CHILE MAC AND CHEESE-6 GLUTEN-FREE BUN AVAILABLE FOR ANY SANDWICH-2

LUNCH ENTREES

GRILLED SALMON 17

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

FLAT IRON STEAK 17

GARLIC MASHED POTATOES, BUTTERED ASPARAGUS, WILTED ARUGULA, HOUSE MADE STEAK SAUCE (gf)

PASTA PRIMAVERA 15

BROCCOLI, CAULIFLOWER, ASPARAGUS, SQUASH, GRAPE TOMATOES, SPINACH, ROASTED GARLIC BUTTER SAUCE

FISH TACOS 15

TEMPURA FRIED COD, FRESH CORN TORTILLAS, CABBAGE, PICO DE GALLO, ESCABECHE, BLACK BEANS, CHILE TOREADO (gf)

OMELET 12

THREE EGGS STUFFED WITH TWO INGREDIENTS OF YOUR CHOICE. SERVED WITH FRENCH FRIES (gf)

CHEDDAR CHEESE *ASADERO* *GRILLED ONION* *SAUTÉED MUSHROOMS* *FRESH JALAPEÑOS*

AUTUMN ROAST GREEN CHILE *DICED TOMATOES* *APPLEWOOD BACON* *BLACK FOREST HAM* (ADD EXTRA ITEMS \$1.25)

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