

RIO CHAMA

Dinner

Starters and Snacks

RIBS

HALF 18 FULL 30

*red chile, peach BBQ sauce,
creamy coleslaw*

NACHOS

black beans and green chile 14
chicken and green chile 15
chama chile with beef 16

FONDUE 24

*six cheeses, white wine, amber
ale, served with bread, broccoli,
cauliflower, granny smith apples*

SEARED SESAME TUNA 17

*wasabi citrus aioli, cucumber
salad (GF)*

CRISPY CHICKEN TACOS

TWO for 8 FOUR for 14

*cheese, salsa, sour cream,
guacamole*

SHRIMP COCKTAIL 16

*cocktail sauce, lemon, gordita
chips*

Soup and Salad

SOUP OF THE MOMENT

CUP 7 BOWL 9

CHAMA CHILI

CUP 8 BOWL 10

*beef, red chile, pinto beans,
cheddar, sour cream, jalapenos,
flour tortillas*

CAESAR

HALF 11 WHOLE 18

*romaine hearts, pecorino-
romano, white anchovies,
roasted garlic dressing*

WEDGE SALAD

HALF 11 WHOLE 18

*baby iceberg lettuce, smoked
bacon, bleu cheese, grape
tomatoes, cucumber, creamy bleu
cheese dressing (GF)*

CHAMA CHOP 18

*mixed greens, smoked bacon,
bleu cheese, hard-boiled egg,
roasted peppers, chicken, grilled
corn, avocado, pepitas, cilantro-
cumin dressing (GF)*

RIO CHAMA

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Sandwiches

BLACKENED PRIME RIB 21

open-faced on garlic bread, nm asadero, mushrooms

CHAMA BURGER 14

black angus chuck

TOPPINGS

*cheddar, gruyere, green chile 1.75
jalapeños, mushrooms, grilled onions,
avocado, egg 3*

bleu cheese, bacon 4

gluten free bun 3

SIDES

seasonal vegetables 8

loaded baked potato 8

mashed red potatoes 8

green chile mac and cheese 8

french fries 4 truffle fries 5

onion rings 7 sweet fries 4

coleslaw 5

Dessert

Chocolate Pot 10 Crème Brulée 10

Red Chile Apple Crisp 10

Pumpkin Cheesecake 10

Chocolate Ganache Pie 10

Vanilla Ice Cream or Lemon Sorbet 5

Entrées

QUINOA RELLENO 23

roasted poblano stuffed with quinoa, zucchini, squash, nm corn, asadero, charred jalapeño-corn sauce, mushroom mole, black beans (GF) (Vegan upon request)

FRIED CHICKEN 26

chicken breast, mashed red potato, spinach, country gravy

BLACKENED SALMON 32

preserved lemon risotto, beurre blanc, roasted tomatoes, chayote squash slaw

PRIME RIB

*eight oz. 29. twelve oz. 35
ribeye roast brined for 48 hours then slow roasted accompanied by loaded baked potato, seasonal vegetables, whipped horseradish cream, natural jus (GF)*

FAMILY STYLE FETTUCCHINI 55

fettuccini, mushrooms, sherry cream sauce, pecorino romano, and fresh herbs. Served with large capitol salad and garlic baguette add chicken 10 add shrimp 15