

RIO CHAMA

OYSTERS *and* CHAMPAGNE

THREE for 10 SIX for 17 TWELVE for 30

served with mignotte sauce, bloody mary cocktail sauce, red chile-horseradish potato chips

GRUET, "BLANC DE NOIR," NM 8

MOET & CHANDON, "IMPERIAL," BRUT 34 (375ml bottle)

starters

CLAM CHOWDER

CUP 6 BOWL 8

new england style, green chile

CHAMA CHILI

CUP 7 BOWL 9

beef, red chile, pinto beans, topped with cheddar, sour cream, jalapeños served with a flour tortilla

SHRIMP COCKTAIL 15

four jumbo shrimp, horseradish cocktail sauce, lemon (GF)

FONDUE 20

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

CALAMARI 15

roasted garlic aioli, siracha lime sauce (GF)

SALADS

CAPITOL SALAD

HALF 6 WHOLE 10

lettuces, grape tomatoes, pepitas, croutons, jicama, cucumber choice of dressing

JUMBO LUMP CRAB SALAD 18

housemade lavosh, spicy mustard aioli

BABY ICEBERG SALAD 15

pepper bacon, danish bleu cheese, heirloom tomatoes (GF)

STRAWBERRY BALSAMIC SALAD 14

old windmill dairy goat cheese, arugula, balsamic syrup (GF)

ADD TO YOUR SALAD:

CHICKEN BREAST 7 SCOTTISH SALMON 11 WILD SALMON 21
FLAT IRON STEAK 12 SHRIMP 10 FRIED CALAMARI 14

ENTRÉES

PRIME RIB

EIGHT OUNCE CUT 28 TWELVE OUNCE CUT 33

ribeye beef roast, herbs and spices

served with rustic yukon gold potatoes and green beans signature whipped horseradish cream and natural jus (GF)

MISO CURED SCOTTISH SALMON 32

ramen, red curry, coconut milk, baby bok choy, wild mushroom, micro cilantro (GF)

FILET MIGNON MEDALLIONS 30

potato pave, shallot confit, asparagus, bordelaise sauce (GF)

PAN SEARED GARLIC CHICKEN 25

red beans, basmati rice, jamaican jerk pineapple sauce (GF)

BLACK ANGUS BURGER 18

n.m. asadero, autumn roast green chile, over easy egg served with french fries or sweet potato fries

QUEEN'S HASH 18

beef short ribs, sweet potatoes, sunny side up egg

WILD MUSHROOM OMELET 16

spinach, gruyere cheese, herbs served with hashbrowns (GF)

HUEVOS CONSUELO 16

two eggs cooked to order, corn tortillas, n.m. asadero, spicy roasted tomato sauce served with black beans and hashbrowns

FRENCH TOAST BREAD PUDDING 13

warm maple syrup, macerated berries, chantilly cream

dessert

CARROT CAKE 8

cream cheese frosting, candied nuts, caramel sauce

KEY LIME PIE 8

creamy citrus cream, graham cracker crust, whipped cream, mint

COFFEE CHEESECAKE 8

graham cracker crust, vanilla creme anglaise, whipped cream, berries

RIO CHAMA'S CHOCOLATE POT 8

served with vanilla crème anglaise (GF)