

RIO CHAMA

THANKSGIVING MENU

starters and salads

PUMPKIN BISQUE

CUP 6 BOWL 8

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)

CAPITOL SALAD 7

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

SPINACH SALAD 14

red wine poached pear, smoked gouda, candied walnuts,
dried cranberries, maple vinaigrette (GF)

ENTRÉES

ROASTED TURKEY 27

traditional stuffing, garlic mashed potatoes,
creamy turkey gravy, green beans, cranberry relish

SLOW ROASTED PRIME RIB 33

rustic yukon gold mashed potatoes, green beans, au jus (GF)

WILD SALMON 32

sweet potato-poblano hash, shallot caramel jam,
roasted poblano butter sauce (GF)

FILET MIGNON 39

butternut squash green chile risotto, garlic broccolini,
bordelaise sauce (GF)

QUINOA RELLENO 19

roasted chile stuffed with quinoa, zucchini, squash, corn.
melted asadero cheese, charred jalapeño corn sauce,
mushroom mole, black beans (GF)
(VEGAN UPON REQUEST)

CHAMA BURGER 13

black angus chuck

BUFFALO BURGER 16

south dakota bison

SHROOM BURGER 12

portabello mushroom, mozzarella, tomato jam,
balsamic greens

BURGER TOPPINGS - 1.5 EACH:

sharp cheddar - nm asadero - gruyere swiss - bleu cheese
jalapeños - green chile - sautéed mushrooms - grilled onions
fried egg 2 - applewood smoked bacon 2.5 - avocado 2
gluten-free bun 2

french fries 2 - sweet potato fries 2.5

onion rings 4 - truffle fries 4 - creamy slaw 2

dessert

PUMPKIN PIE 8

CHOCOLATE POT WITH CRÈME ANGLAISE 8

APPLE TART 8

CHOCOLATE CHIP BROWNIE 8