

THANKSGIVING AT RIO CHAMA

November 23TH 2017

(pricing is a la carte)

First Courses

PUMPKIN BISQUE CUP 6 BOWL 8

CHAMA CHILI CUP 7 BOWL 9
cheddar cheese, sour cream, and jalapenos. flour tortilla

SHRIMP COCKTAIL 15
chilled with horseradish cocktail sauce, tortilla de harrina frita

SMALL CAPITAL SALAD 7
chilled greens, cucumber, baby tomatoes, jicama, toasted pepitas, croutons
choice of dressing

SPINACH AND RED WINE POACHED PEAR 14
danish blue cheese, candied pecans, dried cranberries, maple vinaigrette (gf)

CALAMARI 15
lightly battered with garlic aioli and roasted tomato sauce

FONDUE 20
six cheeses melted with amber ale and white wine.
bread cubes, broccoli, cauliflower, granny smith apples for dipping

Entrees

ROASTED TURKEY 27
traditional stuffing, garlic mashed potatoes,
creamy turkey gravy, green beans, cranberry relish

TEN OUNCE SLOW ROASTED PRIME RIB 33
au jus, garlic mashed potatoes, green beans (gf)

WILD SALMON 32 (gf)
butternut squash-green chile risotto, sautéed garlic kale, fried caper brown butter

FILET MIGNON 37
roasted sweet potato puree, garlic broccolini, brandy green peppercorn sauce (gf)

BRAISED BEEF SHORT RIB 30
creamy mushroom polenta, braising liquid reduction, salsa verde

QUINOA RELLENO 19
roasted chile stuffed with quinoa, zucchini, squash, corn.
melted asadero cheese, charred jalapeno corn sauce, mushroom mole, black beans (gf)
(vegan upon request)

GOURMET BURGER CHOICES:

CHAMA BURGER 12.50 **BUFFALO BURGER** 14.50 **SHROOM BURGER** 11
BURGER TOPPINGS \$1.25 each: sharp cheddar - asadero - gruyere swiss - bleu cheese
jalapeños - avocado - green chile - sautéed mushrooms - grilled onions - fried egg (\$1.5)
add Applewood smoked bacon (\$2) - substitute a gluten-free bun for \$2

Desserts 8

Pumpkin Pie
Chocolate Pot with Crème Anglaise
Pecan Pie with Maple Crème'

Chef Tony A. Blankenship Sous Chef Josh Ortiz