



**A Santa Fe Dinner
2008**

Starters

Southwest Ceaser Salad or Cucumber w/ Curry Soup

Entrée

8 oz Certified Angus “Baseball Cut” Sirloin Steak

Flame grilled sirloin topped with Wild Mushroom butter & Poblano rajas
Garlic mashed potatoes or house fries & sautéed vegetables

Fresh Grilled Norwegian Red King Salmon

Flame grilled & topped with a Fresh Tomatillo & Avocado Salsa
African Cous Cous Salad & Grilled Asparagus

Chicken Breast Saltimbocca

Eight-ounce skinless chicken breast stuffed with prosciutto, provolone cheese & fresh sage.
Served over light roasted red pepper sauce.
Garlic mashed potatoes and sautéed vegetables.

Linguini al Tutto Mare

Shrimp, bay scallops, clams & cod sautéed in garlic, fresh basil, shallots and white wine
reduced in a light parmesan cream sauce. Served with ciabatta roll.

Dessert

Crème Brulet

Or

Adobe Mud Pie

Aroma Coffee or Numi teas

\$35..95 person includes service & tax