



# DINNER MENU

## Appetizers

**Oysters On The Half Shell**       $\frac{1}{2}$  Full  
Bluepoint Oysters with Mignonette      Doz      Doz  
& Cocktail Sauce      \$15      \$25

**Paako Baked Oysters**  
Fresh Shucked Oyster Top & Baked with a Pork Belly-  
Napale Corn Relish and Pecorino Corn Breadcrumbs.  
Topped with a Cholula Crema  
\$20

**Atlantic Black Mussels**  
Steamed in our House Made Poblano-Pecorino  
Cream Sauce  
\$21

**Charcuterie Board**  
Imported Fine Cured Meats & Cheeses, Olives, and  
House Spreads & Jams. Served with House Made  
Breads & Crostinis  
\$18

## Salads & Soups

**Caprese Salad**  
Fresh Basil, Tomatoes, & Buffalo Mozzarella.  
Served with Oil, Balsamic, & Pesto Vinaigrette  
\$9

**Berry Fresh Salad**  
Field Greens & Fresh Berries. Served with Our  
Signature Strawberry Vinaigrette  
\$9

**Pan Seared Crab Cakes**  
Served with a Spiced Remoulade  
\$21

**Chorizo Shrimp Cocktail**  
Three Jumbo Shrimp in a Warm, Buttery  
Chorizo-Lime Sauce  
\$21

**Fried Alligator**  
Served with a Spicy-Louisiana Aioli  
\$16

**Chips, Salsa, & Guacamole**  
Warm, Salted Tortilla Chips Served with Our  
Signature Salsa Picante and House Made  
Guacamole  
\$15

**Garden Fresh Salad**  
Field Greens, Tomatoes, Carrots & Red Onion.  
Choose One of Our House Made Dressings: Ranch,  
Bleu Cheese, Thousand Island, or House Vinaigrette  
\$9

**French Onion Soup**  
\$7

## From The Land

### **12 oz Ribeye Steak**

A Tender House Cut Ribeye with a New Mexico Red Chile Demi Glaze. Served with House Made Roasted Garlic Mashed Potatoes and Farm Fresh Vegetables  
\$36

### **12 oz New York Steak**

A Juicy House Cut New York Steak with a Wild Oyster-Mushroom Demi Glaze. Served with House Made Roasted Garlic Mashed Potatoes and Farm Fresh Vegetables  
\$36

### **Brisket Beef Bourguignon**

Served with House Made Roasted Garlic Mashed Potatoes and Farm Fresh Vegetables  
\$24

### **Grilled Elk Rack**

Made with a Wild Cherry Cream Sauce. Served with Roasted Garlic Mashed Potatoes and Farm Fresh Vegetables  
\$38

### **Lamb Shank**

Fork Tender and Served in its Own Braised Juices. Served with Roasted Garlic Mashed Potatoes and Farm Fresh Vegetables  
\$32

## From The Farm

### **Duck Leg Confit Cassoulet**

Served in a Piping Hot Cast Iron with Baked White Beans, Carrots, Celery, Onions, Pork Belly, Rabbit & Rattlesnake Sausage with a Cornbread Crumb Crust. Topped with Confit Duck Leg and Truffle Oil  
\$34

## Pastas

### **Veal Parmesan & Linguine**

Served in Traditional House Made Red Sauce and Finished with a Dusting of Mozzarella Cheese  
\$28

### **Chicken Parmesan & Linguine**

Served in Traditional House Made Red Sauce and Finished with a Dusting of Mozzarella Cheese.  
\$26

### **Pork Belly Rigatoni Pasta**

Served in an Apple Riccota Cream Sauce  
\$24

### **Vegetarian Wild Mushroom Rigatoni Pasta**

Served in Our House Made Red Sauce.  
\$24 (Add Grilled Chicken for \$5)

## From The Sea

### **Grilled Salmon**

Cooked in a Coconut Curry Cream Sauce and Served with a Cilantro-Lime Basmati Rice and Farm Fresh Vegetables  
\$29

### **Crab Cake Dinner**

Drizzled in Spiced Remoulade and Served with a Cilantro-Lime Basmati Rice and Farm Fresh Vegetables  
\$32

### **Spanish Maine Lobster Thermidor**

1/2 Main Lobster Stuffed with Chunks of Lobster, Spanish Chorizo, and Chiles. Baked with a Breadcrumb Crust and Served with a Pecorino Cream Sauce  
\$32

### **Fish & Chips**

Fresh, Hand-Battered Cod and House Cut French Fries. Served with Coleslaw and Tartar Sauce  
\$21

## Signature Burgers

### **Oklahoma Double-Patty Kangaroo Smash Burger**

Served with House Cut French Fries  
\$24

### **Bison Burger**

Half Lb. New Mexico Bison Patty, Red Chile Tomato Jam, White Cheddar Cheese, and Fresh Greens. Served with House Cut French Fries  
\$21



\*Tax not included\* 20% Gratuity Will Automatically Be Added to Parties of Eight or More\*

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness\*