

Appetizers

CEVICHE TOWER 19

Alaskan cod, prawn shrimp, ahi tuna, pico de gallo, tostada crisps, sliced avocado, mango, sweet peppers, served with a spicy tomatillo sauce and micro cilantro

BACON WRAPPED JALAPENOS 13

Bacon wrapped and jalapeños stuffed with herb infused cream cheese served with a chilled mango sauce

CRAB CAKE DUET 27

Red Bell Pepper Coulis with Mashed Potatoes, Steamed Spiral Green Zucchini and Yellow Squash

AHI TUNA TACOS 16

Diced ahi sashimi with Asian infusion sauce, wonton shells, pico de gallo, diced avocado, micro greens, lemon aioli

Salad

SOUTHWEST CHICKEN SALAD 14

Mixed greens, with blackened chicken strips, tomatoes, cucumbers, avocado and a spicy jalapeño ranch dressing

AVOCADO AND GRAPEFRUIT 14

Field spring greens, house made french dressing, walnuts, crumbled blue cheese

THE WEDGE 11

Iceberg, walnuts, blue cheese crumbles, avocado, bacon, grape tomatoes, blue cheese dressing

ALFRESCO SALAD 12

Arugula mix greens with mandarin oranges, strawberries, green apples, and toasted almonds with raspberry vinaigrette and whipped goat cheese

Salpicon 14

Shredded brisket, with chopped romaine lettuce, with tomato, avocado, red onion, green chile, cheese, served with italian dressing

Add Tuna Sashimi \$9, Grilled Salmon \$7, Chicken \$4, Shrimp \$9, 6oz Sirloin Steak \$11

Soups

STEAK SOUP

Cup 6 Bowl 9

CREAM OF GREEN CHILE

Cup 8 Bowl 10



To-Go Menu

Features

NEW YORK STEAK PASTA 16

N.Y. Steak diced and tossed in a cream sauce with bell peppers and onions over penne pasta

SPICY SHRIMP PASTA 21

Chipotle cream sauce, red onion, tomatoes, cilantro, green chile, linguine pasta

FETTUCCINE CHICKEN ALFREDO 17

Sauteed Chicken Breast, Butter, White Wine, Served on Linguini Pasta

LOBSTER MAC & CHEESE 17

Lobster & crab meat with creamy cheese

RIBEYE COCKTAIL 24

12oz Prime chopped rib-eye steak, with red onion, jalapeños, green chile, Monterrey Jack cheese, avocado & tomatoes

SHRIMP TACOS 14

4 Mini tacos, grilled mesquite shrimp, red cabbage slaw, bacon bits, chipotle aioli, & micro cilantro

CRAB RAVIOLI 24

Lobster and tomato cream sauce, roasted asparagus tips

STEAK AND CAKE 49

6 oz petite filet and lump crab cake served on mashed potatoes, topped with a lemon aioli sauce

MANDYS SALMON 19

Ginger & soy sauce glazed Atlantic salmon on brown rice with a broccolini, almond and onion stir fry

Sides

ASPARAGUS 11

BAKED POTATO 8

TWICE BAKED 11

REGULAR FRIES 4

SWEET POTATO FRIES 6

SIMPLE SALAD 4

CAESAR SALAD 4

Steaks

14 oz Tomahawk Pork Chop 34
Honey chipotle glaze

12 oz Prime New York 41
Tender and juicy

8oz Prime Filet 45
Our most tender cut

14oz Prime Delmonico Rib-Eye 46
Signature cut. Expertly grilled

Sandwiches

CLASSIC MESA BURGER 14

Black Angus beef, cheddar cheese, green chile, bacon

HOT MESA CLUB 13

Carved ham & turkey, sharp cheddar cheese, lettuce, tomato with bacon garlic aioli on wheat bread

TURKEY MELT 13

Shaved turkey breast, brie cheese, pears, spring mix, topped with a raspberry sauce on grilled sourdough

BUFFALO CHICKEN WRAP 14

Crispy chicken, buffalo sauce, shredded jack cheese, Choice of Bleu Cheese or Ranch in a wheat wrap

BLACK AND BLUE BURGER 14

Sun-dried tomato, sauté mushrooms, caramelized onions and blue cheese

Desserts

TIRAMISU 9

Clouds of light mascarpone cream on pillows of coffee brandy soaked lady fingers, finished with imported sweet cocoa

CRÈME BRÛLÉE CHEESECAKE 9

Hand-fired Madagascar Vanilla Bean Crème Brûlée layered with a light Cheesecake.