

Dinner

5:30pm to 9:00pm

First Course

Today's Gazpacho 13

Tortilla Soup, Roasted Corn, Asadero Cheese 13

Grilled Octopus, Black and Green Olives, Piquillo Peppers, Lemon Vinaigrette 14

Romaine Lettuce, Spicy Caesar Dressing, Shaved Parmesan, Crunchy Breadcrumbs 14

Heirloom Tomatoes Salad, Red Onion, Burrata Cheese, Mint Cucumber Vinaigrette 17

Salumi and Cheese Board, Spiced Walnuts, Peach Chutney, and Grilled Bread 18

Main Course

Spicy Grilled Salad, Zucchini, Squash, Corn, Poblano, Heirloom Tomatoes, Oyster Mushroom 22

Scottish Salmon, Green Chile Polenta, Wild Mushroom, Spinach Sauté, Salsa Verde 36

Pan Seared Halibut, Grilled Asparagus, Cilantro Rice, Avocado & Pepper Salsa 40

Seared Diver Scallops, Lemon Mashed Potatoes, Chorizo Rioja, Piquillo Pepper Sauce 32

Lemon-Garlic Roasted Chicken, Sauté Greens, Squash, Red Chile Sauce 30

Prime N. Y. Strip Steak, Grilled Vegetables, Crispy Potatoes, Red Wine Reduction 45

Bison Tenderloin, Creamed Spinach, Roasted Cippolini Onions, Chile Spiked French Fries 48

Chile Rubbed Lamb Chops, Quick Calabacitas, Sauteed Greens, Crispy Onions 46

Anasazi 30th Anniversary Special

Cinnamon-Chile Rubbed Beef Medallions 42

Chipotle-White Cheddar Mashed Potato, Mango Salsa

Sides

\$8

Sautéed Spinach

Anasazi Beans

Sweet Potato Fries

Whipped Potatoes

Chef de Cuisine, Julio Cabrera