

# RIDERS RANGE



## APPETIZER

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### Ahi Tuna Tostada

\$12

Ahi tuna over crisp blue corn tostada with avocado mousse, roasted corn salsa, and pickled red onions, garnished with micro cilantro & chipotle-lime aioli

## SOUP & SALAD

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### Roasted Poblano Bisque

\$10

Roasted poblano pepper bisque finished with creme fraiche, sweet corn and crispy tortilla strips

### Peach & Arugula Salad

\$12

Arugula with peaches, pepitas, queso fresco, heirloom cherry tomatoes, finished with a prickly pear vinaigrette

## ENTREES

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### Coffee & Chile Rubbed Beef Filet

\$32

Grilled beef filet topped with ancho chile demi-glace and crispy shallots, served with southwest vegetables and green chile & manchego potato gratin

### Cedar-Plank Chile-Lime Salmon

\$30

Atlantic salmon roasted on a cedar plank with roasted tomatillo beurre blanc and grilled citrus, served with southwest vegetables and green chile & manchego potato gratin

## DESSERT

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### Mexican Chocolate Torte

\$10

Layers of dark chocolate, mousse, and chocolate ganache, served with cinnamon whipped cream, and raspberry coulis

