

LA CASA SENA

BRUNCH

Appetizers

- Flash Fried Tortilla Shrimp**, Papaya Fire Sauce, Mango Relish 9.50
- Sautéed Northwest Pacific Mussels & Baby Shrimp**, Garlic, Lemon, Parsley, White Wine, Pasilla Chile, Grilled Bagatini Bread 10
- Sopa del Dia** Cup 4, Bowl 7
- Green Chile Stew** Cup 5, Bowl 8
- Cuban Black Bean Soup**, Salsa Fresca, Tortilla Strips Cup 4, Bowl 7
- Made to Order Guacamole**, Fresh Tortilla Chips 8
- Blue Crab Enchilada**, White Corn Tortilla, Asadero Cheese, Tropical Chile, Sour Cream 9.50

Salads

Add Grilled Basil-Pesto Chicken (+\$4), or Shrimp (+\$5) to any Salad

- La Casa Sena Classic Caesar Salad**, Romaine Hearts, Parmigiano – Reggiano, Garlic Croutons 9
- Organic Greens**, Tomatoes, Radishes, Carrots, Maytagblue Cheese, Red Chile Pecans, Creamy Garlic-Herb Vinaigrette 9
- Baby Spinach Salad**, Four Citrus Vinaigrette, Avocado, Fuji Apples, Asadero Cheese, Natural Applewood Smoked Bacon 10
- LCS Chicken Salad**, Romaine Hearts, & Radicchio, Grilled Basil-Pesto Chicken Breast, Cotija Cheese, Guacamole, Guava Vinaigrette, Tortilla Strips 12

Intermezzo

choice of granita:

- Mango – Jalapeno Chile Watermelon – Chimayo Red Chile Blueberry – Cascabel Chile 3

Brunch Selections

- Ranchero Eggs**, Fried Eggs, Vera Cruz Tomato Sauce, Corn Tortillas, Asadero Cheese, Refried Beans, Smoked Paprika, Roasted Red Potatoes, Celery, Onions, Peppers 10
- Green Chile Breakfast Burrito**, Eggs, Bacon, Jack-Cheddar Cheeses, Refried Beans, Smoked Paprika Roasted Potatoes, Celery, Onions, Peppers 11
- Flap – Jack Griddle**, French Toast, Waffles, Blueberry Pancakes, Sweet Butter, Fresh Berries 11
- Fruit Plate**, Seasonal Fruits, Vanilla Yogurt, Granola 9
- La Casa Sena Eggs Benedict**, Canadian Bacon, Chipotle Chile Hollandaise, Buttermilk Biscuit, Smoked Paprika Roasted Red Potatoes, Celery, Onions, Peppers 13


Entrees

- La Casa Penne**, Tomato, Garlic, Yellow Squash, Zucchini, Sweet Peas, Broccolini, White Wine Butter, Smoked Paprika Chipotle Cream Sauce Choice of: Black Tiger Shrimp, Veggie or Chicken 11.50
- La Casa Enchiladas**, Choice of: Green Chile – Chicken or Ground Beef, or Red Chile – Cheese; Black Beans, Mexican Rice 11
- Poblano Chile Relleno**, Chayote Squash Quinoa, Yellow Squash, Zucchini, Crimini Mushrooms, Asadero Cheese, Red Chile Tropical Sauce 11
- Sena Sampler**, Green Chile – Pork Tamale, Tortilla Crusted Shrimp, Asadero Cheese – Chicken Flauta, Mango Salsa 12
- Grilled King Salmon**, Sun-Dried Tomato Polenta, Portobello Mushroom, Baby Spinach, Smoked Paprika Chipotle Cream Sauce 16
- Grilled Ruby Trout**, Sautéed Calabacitas and Crimini Mushrooms, Achiote-Sweet Pea Rice 15
- Quesadilla**, Choice of: Grilled Chicken or BBQ Shrimp; White Corn Tortilla, Roasted Peppers, Crimini Mushrooms, and Asadero Cheese, Avocado, Choice of: Mixed Greens, Caesar Salad or soup 12 (add Green Chile Stew +2)
- Fajitas**, Choice of: Grilled Portobello Mushroom, Marinated Beef Flank, Grilled Chicken, Shrimp, or Tofu 12

Sandwiches

- Grilled Basil-Pesto Chicken Sandwich**, Chicken Breast, Roasted Poblano and Bell Pepper, Asadero Cheese, Tomato, Grilled Yellow Onions, Chipotle Chile- Mayonnaise, Focaccia Bread, LCS Potato Salad 12
- Local Organic Grass-Fed Cheeseburger with Green Chile**, Steak-Cut Fries, Smoked Tomato Ketchup 13

Split appetizer 1-; Split entrée 4-; 20% gratuity will be added to parties of six or more. We regret that we do not split checks for groups. We politely request that you **refrain** from cell phone usage in the dining room.

We proudly feature our filtered & purified sparkling & still water bottled on-site by  natura
Unlimited Refills: \$1.00/diner

Executive Chef Patrick Gharrity 10/7/2011 Executive Sous Chef Alvaro Ramirez