

La Cantina Dinner

Appetizers

- Pinon Crusted Goat Cheese – spicy cajeta sauce, wonton crisps 8-
- Cantina Nachos – jack and cheddar cheese, green chile, black beans, guacamole, pico de gallo 11-
- Sautéed Black Tiger Shrimp – garlic - white wine butter, red cabbage slaw 12-
- Crispy Corn Tortilla Chips – with a trio of salsas 6- with guacamole 6-
with salsas and guacamole 11-

Salads

- Romaine Hearts Salad – Caesar dressing, roasted pine nuts, roma tomatoes, croutons, fried tortilla strips, parmesan cheese 9-
- Mixed Organic Greens Salad – dried figs, carrots, Maytag blue cheese, roasted shallot-balsamic dressing 8-
- add grilled chicken to any salad – add 3- add grilled shrimp to any salad – add 5-
add grilled salmon to any salad – 5-

Entrees

- Red Chile Crusted Grilled Pork Tenderloin – granny smith apple salsa, whipped sweet potatoes, pomegranate-apple-peach sauce 24-
- Grilled Salmon – sautéed spinach, yellow squash and zucchini, quinoa with sweet peas 25-
- Grilled Ruby Red Trout – red bell peppers, spinach, roasted Yukon gold potatoes, chipotle - red bell pepper cream, salsa fresca 24-
- Grilled Chicken and Jack-Cheddar Cheese Quesadilla – grilled chicken, sautéed squash, bell peppers, guacamole, tomatillo and habanero salsas, mixed greens with creamy red wine vinaigrette 14-
- La Casa Enchiladas – green chile - chicken OR red chile - jack & cheddar cheese enchiladas black beans, Mexican rice, salsa fresca 14-
- La Cantina Penne – crimini mushrooms, sundried tomato, broccolini, garlic, olive oil, parmesan cheese with choice of grilled chicken or black tiger shrimp 17-
- LCS Fajitas, Chicken, Shrimp, Beef, or Tofu – red onion, bell peppers, guacamole, Mexican rice, black beans, salsa fresca, sour cream, flour tortillas 18-

Executive Chef Patrick Gharrity
Executive Sous Chef Alvaro Ramirez