

LA CASA SENA

LUNCH

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

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, Maytag Bleu Cheese, Red Chile Pecans, Creamy Garlic-Herb Vinaigrette 9
LCS Chicken Salad, Romaine Hearts, & Radicchio, Grilled Basil Pesto Chicken Breast, Cotija Cheese, Guacamole, Guava Vinaigrette, Tortilla Strips 12
Baby Spinach Salad, Four Citrus Vinaigrette, Avocado, Fuji Apples, Asadero Cheese, Natural Applewood Smoked Bacon 10

Intermezzo

choice of granita:

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

Entrees

- Beef Steak Salad**, Marinated Beef Flank Steak, Mixed Baby Greens, Roasted Peppers, Grilled Onions, Tomatoes, Sautéed Broccolini, Balsamic Vinegar-Black Olive Dressing 14
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
Grilled Ruby Trout, Sautéed Calabacitas and Crimini Mushrooms, Achiote-Sweet Pea Rice 15
Grilled King Salmon, Sun-Dried Tomato Polenta, Portobello Mushroom, Baby Spinach, Smoked Paprika Chipotle Cream Sauce 16
Sena Sampler, Green Chile – Pork Tamale, Tortilla Crusted Shrimp, Asadero Cheese – Chicken Flauta, Mango Salsa 12
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
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, or Tofu 12
Fish Tacos, Cuban – Mojo Napa Slaw, Jalapeno – Tomatillo & Habañero – Tomato Sauces, Achiote-Sweet Pea Rice 12
Seared Natural Quail, Spice-Rubbed, Edamame Quinoa, Mango-Tamari Sauce 16

Sandwiches

- ½ Sandwich & Salad or Soup**, ½ Sandwich of Prosciutto, Roasted Red Bell Pepper, Spinach, Asadero Cheese, Green Chile Aioli, House Made Green Chile Ciabatta; Choose: Cup of Sopa del Dia OR Cup of Black Bean Soup OR ½ Caesar Salad OR ½ Organic Greens 12
“Broken Arrow” Ranch Antelope Burger, Steak Cut Fries, Smoked Tomato Ketchup 15
Grilled Basil-Pesto Chicken Sandwich, Chicken Breast, Roasted Poblano and Bell Pepper, Asadero Cheese, Tomato, Chipotle Chile Mayonnaise, Grilled Yellow Onions, Focaccia Bread, LCS Potato Salad 12
BLTA, Red Chile-Brown Sugar Glazed Applewood Smoked Bacon, Tomato, Lettuce, Avocado, Chipotle Mayonnaise, Bagatini Bread, Choice of Salad or Steak Fries 12
Local Organic Grass-Fed Green Chile Cheeseburger, Steak-Cut Fries, Smoked Tomato Ketchup 13

Split appetizer 1- , Split entrée 4-. A 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**