



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

SALAD & SOUPS

ROASTED POBLANO SOUP 8

polenta truffle (gf)

TODAYS SEASONAL SOUP 8

BABY KALE SALAD 13

oranges, grape tomato, dried cranberry, almond, Tucumcari feta cheese, white balsamic vinaigrette (gf)

SPRING GREENS SALAD 11

blueberry, grape tomato, cucumber, candied walnuts, raspberry vinaigrette (gf)

LCS CASESAR SALAD 12

romaine hearts, pecorino romano, chipotle lavash, white anchovies, Chimayo red chile – Caesar dressing

ADD CHICKEN 6

STEAK 9

SALMON 8

STARTERS

STUFFED PIQUILLO PEPPERS 11

quinoa, fried kale, chick peas, Monterey jack cheese, green chile hummus

STEAMED BLACK MUSSELS 17

chorizo, fresh herbs, leeks, roasted garlic, jalapeno, grape tomatoes, pisco-coconut broth, grilled sourdough

HOUSE-MADE TORTILLA CHIPS 9

trio of salsas: tomatillo, chipotle and fresca (gf)
add guacamole 5

GREEN CHILE SPINACH BITES 11

parmesan, ricotta, frisée, habanero aioli, basil pesto

SALMON-COCONUT CEVICHE 13

coconut milk, orange, lime, cilantro, habanero pepper, onion, avocado, cucumber (gf)

MAINS

FRESH FRUIT PLATE 14

Greek honey yogurt, coconut granola

CRAB CAKE EGGS BENEDICT 16

leek potato cake, sautéed spinach, roasted Serrano chile hollandaise

BRIOCHE FRENCH TOAST 14

lemon mascarpone mousse, strawberries, honey-chile bacon, butter maple syrup

HUEVOS RANCHEROS 14

two eggs, blue corn tortillas, choice of chile, black beans, stone ground polenta cake, sour cream, salsa fresca

ADD FLAT IRON STEAK 9 (gf)

SALMON NICOISE 22

Peruvian potatoes, green beans, grape tomatoes, caper berries, kalamata olives, roasted beets, carrots, mixed greens, hard boiled egg, whole grain mustard vinaigrette (gf)

WASABI CRAB SALAD 17

lump crab, shrimp, avocado, frisée salad, tomato, watermelon radish, carrots, white balsamic vinaigrette (gf)

FARMERS MARKET VEGETABLE SANDWICH 16

grilled zucchini, summer squash, roasted bell pepper, portabella mushroom, avocado, goat cheese, kalamata olive tapenade, sunflower sprouts, rustic olive bread

TRES PIMIENTOS FISH AND CHIPS 17

Alaskan cod, habanero aioli, tartar sauce, coleslaw, malt vinegar-parmesan fries

BLTA 15

red chile-honey bacon, green leaf lettuce, tomato, avocado, green chile aioli, toasted buttermilk sourdough

PAN SEARED RUBY TROUT 18

farro-quinoa salad, arugula, grape tomatoes, artichoke, green beans, feta, sundried tomato pesto

LCS CLASSICS

LCS TRADITIONAL ENCHILADAS 15

chicken or cheese, choice of chile, Mexican rice, black beans, sour cream, salsa fresca (gf)

GREEN CHILE CHEESE BURGER 16

grass fed New Mexican beef, Hatch green chile, extra sharp cheddar

Executive Chef: José Rodriguez ✨ Chef de Cuisine: Noé Sanchez