



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

STARTERS

House-Made Tortilla Chips 9 (GF)

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

Ceviche Duo 19 (GF)

sea bass-coconut, salmon-orange-habanero,
tortilla chips

Bacon Wrapped Jalapeño Poppers 13

mexican chorizo, artichokes, feta, jack cheese,
avocado crema
additional jalapeño 4

Steamed Black Mussels 18

chorizo, leeks, roasted garlic, jalapeño, grape tomatoes,
pisco-coconut broth, grilled sourdough

Flash Fried Calamari 13 (GF)

romesco, habanero aioli, fried jalapeños

Sopes de Pato 12 (GF)

shredded duck confit, queso fresco, black beans,
cabbage, pickled onions, sour cream

SOUP & SALADS

Today's Seasonal Gazpacho 8 (GF)

Poblano Soup 8 (GF)

polenta truffle

Ranchos Los Cerezos Salad 12 (GF)

mixed greens, candied walnuts, blueberries,
strawberries, white balsamic vinaigrette

Baby Kale Salad 13 (GF)

strawberries, feta, marcona almonds,
tequila-lime vinaigrette

LCS Caesar Salad 13 (GF)

romaine hearts, pecorino romano,
quinoa-jalapeño-sesame cracker, white anchovies,
chimayo red chile – caesar dressing

add chicken 6 | salmon 8 | steak 9

MAINS

Fresh Fruit 14

greek honey yogurt, coconut granola

Brioche French Toast 14

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

Crab Cake Eggs Benedict 16 (GF)

leek potato cake, sautéed spinach,
roasted serrano chile hollandaise

Wasabi Crab Salad 17 (GF)

lump crab, shrimp, avocado, frisée, watermelon
radish, carrot, white balsamic vinaigrette

Tres Pimientos Fish & Chips 17

alaskan cod, habanero aioli, green chile tarter
sauce, coleslaw, malt vinegar-parmesan fries

Huevos Rancheros 14 (GF)

two eggs, blue corn tortillas, choice of chile,
black beans, stone ground polenta cake,
sour cream, salsa fresca
add flat iron steak 9

BLTA 15

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

Salmon Nicoise 22 (GF)

peruvian purple potatoes, green beans,
grape tomatoes, caper berries, kalamata olives,
roasted beets, carrots, mixed greens,
hard boiled egg, whole grain mustard vinaigrette

LCS CLASSICS

Traditional Enchiladas 15 (GF)

chicken or cheese, mexican rice, black beans,
sour cream, salsa fresca, choice of chile

Green Chile Cheeseburger 16

grass fed new mexican beef, hatch green chile,
extra sharp cheddar

Santa Fe Chimayo Red Chile Bowl 14

pinto beans, shredded pork, cheddar cheese

(GF) = gluten-free

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