



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

STARTERS

Steamed Black Mussels 17
chorizo, leeks, roasted garlic, jalapeno,
grape tomato, pisco-coconut broth,
grilled sourdough

Crab Cakes 15
Maryland blue crab, black chile aioli,
cucumber-dill crema, black tobiko

Ahi Tuna Poke 15 (GF)
avocado, sesame seeds, yucca chips,
watermelon, seaweed salad

Veal Sweetbreads 16 (GF)
caramelized cauliflower, polenta croutons,
raisins, caper-butter sauce

SOUP & SALADS

Today's Seasonal Soup 8

Roasted Poblano Soup 8
polenta truffle

Spring Greens Salad 11 (GF)
blueberry, grape tomato, cucumber,
candied walnut, raspberry vinaigrette

Baby Kale Salad 13 (GF)
orange, grape tomato, dried cranberry, almond,
Tucumcari feta cheese, white balsamic vinaigrette

Roasted Beets 14 (GF)
burrata cheese, watercress, avocado, edible dirt,
meyer lemon vinaigrette

LCS Caesar Salad 12
romaine hearts, pecorino romano,
chipotle lavash, white anchovies,
Chimayo red chile – Caesar dressing
add chicken 6 | salmon 8 | steak 9

MAINS

Artichoke and Kale Strudel 25
roasted red bell pepper sauce,
habanero-spinach pesto

Stuffed Muscovy Duck Breast 31 (GF)
apple-chestnut stuffing wrapped in honey bacon,
celery root purée, sherry apricot glaze

Pan Seared Ruby Trout 28
two grain salad, broccolini, baby carrots, pearl
onions, lemon vinaigrette

Pork Osso Bucco 35
saffron orzo, red chard, pearl onions,
sundried tomatos, pancetta

Pan Seared Chilean Sea Bass 38 (GF)
sea bean-fennel salad, lemon-saffron vinaigrette

Grilled Colorado Lamb Rack 38 (GF)
sweet potatoes, green beans,
cascabel chile-cranberry sauce

Scottish Salmon 30
Israeli cous cous, cauliflower, pearl onions,
lemon butter

Grilled Elk Tenderloin 40
spinach potato and egg gratin, baby carrots,
snap peas, guajillo chile sauce

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

(GF) = gluten-free