



# la casa sena

RESTAURANT · BAR · ENTERTAINMENT

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**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 CAESAR SALAD** 12  
romaine hearts, pecorino romano,  
chipotle lavash, white anchovies,  
Chimayo red chile – Caesar dressing

## STARTERS

**ROASTED BEETS** 14  
burrata cheese, watercress, avocado, edible dirt,  
meyer lemon vinaigrette (gf)

**CROQUETAS DE CANGREJO** 15  
Maryland blue crab, black chile aioli, cucumber-dill  
crema, black tobiko

**STEAMED BLACK MUSSELS** 17  
chorizo, fresh herbs, leeks, roasted garlic, jalapeno,  
grape tomatoes, pisco-coconut broth, grilled  
sourdough

**VEAL SWEETBREADS** 16  
caramelized cauliflower, polenta croutons, raisins,  
caper-butter sauce (gf)

**AHI TUNA POKE** 15  
avocado, sesame seeds, yucca chips, watermelon-  
seaweed salad (gf)

## MAINS

**PAN SEARED CHILEAN SEA BASS** 38  
sea bean-fennel salad, lemon-saffron vinaigrette (gf)

**GRILLED COLORADO LAMB RACK** 38  
sweet potatoes, green beans, cascabel chile-cranberry sauce (gf)

**SCOTTISH SALMON** 30  
Israeli cous cous, cauliflower, pearl onions, lemon butter

**STUFFED MUSCOVY DUCK BREAST** 31  
apple-chestnut stuffing, wrapped in honey bacon, celery root purée, sherry apricot glaze (gf)

**PAN SEARED RUBY TROUT** 28  
two grain salad, broccolini, baby carrots, pearl onions, lemon vinaigrette

**ARTICHOKE AND KALE STRUDEL** 25  
roasted red bell pepper sauce, habanero-spinach pesto

**PORK OSSO BUCCO** 35  
saffron orzo, red chard, pearl onions, sundried tomatos, pancetta

**GRILLED ELK TENDERLOIN** 40  
spinach quiche, baby carrots, snap peas, guajillo chile sauce

## 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, green chile, extra sharp cheddar

(gf) = gluten-free

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