



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

STARTERS

Steamed Black Mussels 18
chorizo, leeks, roasted garlic, jalapeño,
grape tomato, pisco-coconut broth,
grilled sourdough

Watermelon-Ahi Tuna Poke 18 (GF)
wasabi, avocado, soy sauce, trout caviar, sriracha

Roasted Veal Bone Marrow 15
foie gras butter, mole sauce, sourdough crostinis

Maryland Crab Cakes 17
asparagus vinaigrette, caviar, sea bean salad

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

Asparagus-Frisée Salad 13 (GF)
ricotta cheese, pancetta, candied hazelnuts,
strawberries, tequila-lime vinaigrette

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

LCS Caesar Salad 13 (GF)
romaine hearts, pecorino romano,
quinoa-jalapeño-sesame cracker, white anchovies,
chimayo red chile – caesar dressing

MAINS

N.M. Beef Tenderloin 42
snap peas, baby vegetables, ground beef-green
chile stuffed croquette, brussels sprouts, truffle
oil, green peppercorn demi glace

Pan Seared Ruby Trout 28 (GF)
mediterranean risotto cake, sautéed spinach,
lemon-oregano sauce

Pan Seared Chilean Sea Bass 38 (GF)
sea bean-seaweed salad, golden beet chips,
kimchi aioli

Quinoa Stuffed Eggplant 26 (GF)
atichokes, calabacitas, feta cheese, chickpeas,
chickpea-carrot cakes, romesco

Pepita Crusted Scottish Salmon 33
israeli cous cous, leeks, lemon-caper tomato sauce

Pork Osso Bucco 36
creamy saffron polenta, caramelized shallot,
haricots verts, red wine reduction

Grilled Colorado Lamb Rack 38
oyster mushrooms, baby vegetables,
grilled scallions, fried potato fritters, guajillo
demi-glace

Grilled Elk Tenderloin 40 (GF)
garlic mashed potatoes, snap peas,
mushroom cognac sauce

Lobster Stuffed Chicken Breast 36
asparagus, black truffle, red chard, goat cheese,
baby carrots, potato gnocchi, baby corn,
tarragon 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

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