



# la casa sena

RESTAURANT · BAR · ENTERTAINMENT

## STARTERS

**Housemade Tortilla Chips 9** <sup>GF</sup>  
trio of salsas: tomatillo, chipotle, and fresca  
add guacamole 5

**Quinoa Crusted Avocado Tostadita 13** <sup>GF</sup>  
romaine, pickled onion,  
serrano-huitlacoche sauce

**Chimayo Red Chile Pork Tamale 13**  
mole sauce

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

## SOUP & SALADS

**Today's Seasonal Soup 8**

**Poblano Soup 8**  
polenta truffle, red chile oil

**Mixed Greens Salad 12** <sup>GF</sup>  
cinnamon butternut squash, parsnips, dried  
cranberries, pomegranate, balsamic vinaigrette

**Roasted Brussels Sprouts Salad 14** <sup>GF</sup>  
roasted beets, arugula, candied walnuts, feta,  
tequila-mustard vinaigrette

**LCS Caesar Salad 13** <sup>GF</sup>  
romaine hearts, pecorino romano,  
green chile polenta crouton,  
white anchovies, chimayo red chile-caesar dressing  
add chicken 6 | salmon 8 | steak 9

## MAINS

**Wasabi Crab Salad 18** <sup>GF</sup>  
lump crab, shrimp, avocado, frisée, watermelon  
radish, carrot, white balsamic vinaigrette

**Salmon Niçoise 22** <sup>GF</sup>  
peruvian purple potatoes, green beans,  
grape tomatoes, caper berries, kalamata olives,  
roasted beets, carrots, mixed greens,  
hard boiled egg, whole grain mustard vinaigrette

**Breakfast BLTA 17**  
bacon, egg, cheese, green leaf lettuce, tomato,  
avocado, green chile aioli,  
toasted buttermilk sourdough

**Huevos Divorciados 16**  
two eggs, blue corn tortilla, black beans,  
tomatillo-chipotle sauce, hash browns, sour cream

**Brioche French Toast 15**  
lemon mascarpone mousse, strawberries,  
bacon, butter maple syrup

**Fresh Fruit 15**  
greek honey yogurt, coconut granola

**Chile Relleno Omelet 16**  
roasted hatch green chile stuffed with cheese,  
hash browns, red or green chile

**Tres Pimientos Fish & Chips 17**  
alaskan cod, habanero aioli, tartar sauce, coleslaw,  
malt vinegar-parmesan fries

## LCS CLASSICS

**Traditional Enchiladas 15** <sup>GF</sup>  
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

<sup>GF</sup> = gluten free | gluten-free bread is available upon request \$2

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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