



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

STARTERS

Today's Seasonal Soup 8

Poblano Soup 8

polenta truffle, red chile oil

Louisiana Fried Frog Legs 14 GF

lemon-butter sauce, fried garlic chips, habanero aioli

Steamed Black Mussels 18

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

Slow Braised Beef Cheek 17 GF

mascarpone-polenta, red cabbage-relish, port wine reduction

Wasabi-Sesame Crusted Ahi Tuna 18

fried kale, texas pink grapefruit, cilantro soy sauce

SALADS

Mixed Greens Salad 12 GF

cinnamon butternut squash, parsnips, dried cranberries, pomegranate, balsamic vinaigrette

Asparagus-Frisée Salad 15

poached egg, crispy prosciutto, candied hazelnuts, blueberries, tequila-mustard vinaigrette

Roasted Beets 14 GF

burrata cheese, watercress, avocado, edible dirt, meyer lemon vinaigrette

LCS Caesar Salad 13 GF

romaine hearts, pecorino romano, green chile polenta crouton, white anchovies, chimayo red chile-caesar dressing

add chicken 6 | salmon 8 | steak 9

MAINS

Quinoa Stuffed Eggplant 26 GF

artichokes, calabacitas, feta cheese, chickpeas, squash cakes, romesco sauce

Pan Seared Duck Breast 32 GF

roasted butternut squash puree, baby carrots, lavender honey glaze

Pepita Crusted Scottish Salmon 34

red beet cous cous, asparagus, lemon-caper-tomato compote

Pork Osso Buco 36

saffron mashed potatoes, sautéed caulilini, red wine reduction

Pan Seared Chilean Sea Bass 38 GF

wild black rice, smoked candied bacon, green pea puree, red curry beurre blanc

Pistachio Crusted Colorado Lamb 41

sweet potato-butternut squash pavé, root vegetables, mint sauce

N.M. Beef Tenderloin 42

snap peas, baby vegetables, ground beef-green chile stuffed croquette, brussels sprouts, truffle oil, green peppercorn demi glace

Grilled Elk Tenderloin 40 GF

garlic mashed potatoes, snap peas, mushroom cognac sauce

Pan Seared Ruby Trout 28

mediterranean risotto cake, sautéed spinach, lemon-oregano 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 | 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