



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

STARTERS

- House-made Tortilla Chips** 9 ^{GF}
trio of salsas: tomatillo, chipotle, and fresca
add guacamole 5
- Quinoa Crusted Avocado Tostadita** 13 ^{GF}
romaine, pickled onion,
serrano-huitlacoche sauce
- Spinach-Artichoke Egg Rolls** 12
serrano aioli, romesco
- Green Chile-Beef Croquette** 12
fennel, arugula salad, roasted beet-port sauce
- Chimayo Red Chile Pork Tamale** 13 ^{GF}
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 ^{GF}
cinnamon butternut squash, parsnips, dried
cranberries, pomegranate, balsamic vinaigrette
- Roasted Brussels Sprouts Salad** 14 ^{GF}
roasted beets, arugula, candied walnuts, feta,
tequila-mustard 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

- Wasabi Crab Salad** 18 ^{GF}
lump crab, shrimp, avocado, frisée, watermelon
radish, carrot, white balsamic vinaigrette
- Salmon Niçoise** 22 ^{GF}
peruvian purple potatoes, green beans,
grape tomatoes, caper berries, kalamata olives,
roasted beets, carrots, mixed greens,
hard boiled egg, whole grain mustard vinaigrette
- Pan Seared Ruby Trout** 19
green chile risotto, artichokes, tomatoes,
wild mushroom sauce
- BLTA** 15
red chile-honey bacon, green leaf lettuce,
tomato, avocado, green chile aioli,
toasted buttermilk sourdough
- Farmers Market Vegetable Sandwich** 16
portabella mushrooms, grilled zucchini, eggplant,
roasted bell peppers, avocado, kalamata olive
tapenade, goat cheese, rustic olive bread
- Duck Confit** 15
orechiette pasta, carrots, zucchini, yellow squash,
pancetta, red wine-tomato sauce
- Tres Pimientos Fish & Chips** 17
alaskan cod, habanero aioli, tartar sauce, coleslaw,
malt vinegar-parmesan fries
- Slow Braised Beef Cheek Tacos** 17 ^{GF}
avocado, red cabbage relish, onion, cilantro

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
- Santa Fe Chimayo Red Chile Bowl** 14
pinto beans, shredded pork, cheddar cheese

^{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