



Dinner

Appetizers

Sautéed mushroom caps	6
Shrimp cocktail	7
BBQ or Hot and Spicy Chicken Wings	6
Chicken eggroll wrap with spicy Asian sauce	6
Jicama cilantro lime salad	6
House-made soup of the day	2/4

Salads

House	4
Greek romaine, feta, Kalamata olives, artichoke hearts, and house butter-herb croutons	9
Grilled Ceasar romaine drizzled with rich garlic anchovy dressing	6
Orange Cashew Spinach orange supremes, lightly toasted cashews, spinach, honey Dijon dressing	7
Black Bean and Avocado corn, cucumber, tomato, green onion, avocado, black beans, basil vinaigrette	7

Pastas

Vegetarian Cajun Primavera penne pasta, cilantro, lime zest, spicy baked tofu, seasonal vegetables, tossed in a tangy cilantro-lime vinaigrette	10
Pesto Shrimp sautéed tiger shrimp, basil-piñon pesto, linguini	10
Brown Ale Shrimp mushrooms, tomato, red onion, sautéed shrimp finished with a brown ale cream sauce	10
Seafood Marinara mussels, bay scallops, shrimp	12
Fideo Mexicano de Pollo lightly browned vermicelli in caldo de pollo, sautéed onion, jalapeno, cilantro	10
Creamy Cajun Chicken Linguini grilled chicken breast, Cajun sauce	10
Northern Alfredo Northern New Mexican Alfredo sauce with a mild hint of red chili, grilled chicken, sautéed bell peppers	9

From the Grill

Blackened Catfish Cajun rubbed, pan seared	14
Panko Breaded Asiago Pork Chops panko, asiago cheese, herb crust	13
Buffalo Brisket slow cooked with our house BBQ chipotle sauce, served with a sweet potato and cinnamon butter	11
Carnitas Diablo tenderloin marinated in balsamic vinegar and rosemary, topped with mushrooms, green chili, and tomato	10
Pan-Seared Ribeye topped with Gorgonzola crumbles and fresh green onion	19

New Mexican

Enchiladas choice of sour cream, cheese, vegetable, chicken, beef, or shrimp	9
The 5th Quarter Burrito choice of bean, vegetable, chicken ground beef	9
Tacos choice of vegetarian, chicken, beef or buffalo	9