

# Dinner

## appetizers

SOUTHWEST SPINACH QUESO	10
melted three-cheese blend with spinach and green chiles, served with tortilla chips	
CHICKEN SATAYS	10
sesame-peanut glazed chicken skewers, served with Asian peanut sauce	
COCONUT SHRIMP	12
coconut battered, crispy jumbo shrimp, served with mango chutney	

## entrées

all entrées served with the bistro house salad

BEEF SHORT RIBS	29
red wine braised short ribs, served with sautéed vegetables and creamy rosemary polenta	
GRILLED RIBEYE	30
ancho-rubbed twelve-ounce ribeye, topped with an herbed compound butter and crispy shallots, served with roasted asparagus and a green chile cheese corn tart	
ACAPULCO CHICKEN	19
lightly breaded chicken breast in creamy green chile sauce, served with sautéed vegetables and green chile mashed potatoes	
APRICOT CITRUS SALMON	25
grilled herbed salmon topped with citrus fruit compote, served with sautéed vegetables and wild rice pilaf	
WASABI SESAME-CRUSTED AHI	27
seared rare ahi tuna topped with pickled ginger in Asian peanut sauce, served with warm seaweed salad and sticky rice	
VEGETABLE NAPOLEON	18
roasted red pepper coulis with layered grilled squash, zucchini, eggplant and feta, topped with sautéed mushrooms, onions and sun-dried tomatoes, served with a green chile cheese corn tart	