

Cristobal's

Starters

Blue Corn Dusted Crab Cakes 10
jalapeno aioli, cilantro salad

Cheese Plate 11
selection of five cheeses from around the world

Seared Scallops 10
parmesan risotto, citrus cream

Flatbread 10
gorgonzola, caramelized onions, port reduction

Soups & Salads

French Five Onion Soup 8
gruyere cheese, garlic crouton

Tomato Bisque 8
brioche grilled cheese

Grilled Romaine Caesar 8
chipotle caesar vinaigrette, red chile croutons

Mixed Greens Salad 8
fresh berries, goat cheese crumbles, chipotle raspberry balsamic vinaigrette

Cristobal's From the Sea

choice of two sides

Chef's Catch of the Day market price

Serrano Ham-wrapped Salmon 19
prickly pear fruit salsa

Pan-seared Chilean Sea Bass 26
cilantro lime compound butter

Seafood Capellini 24
shrimp, mussels, salmon, garlic, white wine, tomatoes, angel hair pasta

Chef's Specialties

Apple Cranberry Cornbread Stuffed Pork Chop 19
pancetta apple pan sauce, fresh sage, choice of two sides

Salt-Crusted Prime Rib Au jus 26
choice of two sides

Pan-seared Chicken Breast 18
chipotle peach crema, two sides

Parmesan Gnocchi 16
wild mushrooms, sherry cream sauce, grilled asparagus

From the Grill

in addition to your two personal side choices, compliment your entrée
with one of chef's signature sauces

8-ounce Bacon Wrapped Filet Mignon

12-ounce New York Strip Steak

Rack of Lamb

Sauces

Wild Mushroom Demi Glace
Red Chile Demi Glace
Brandy Peppercorn
Black Currant & Cognac

Sides

Baked Potato
Green Chile & White Cheddar Mashed Potatoes
Parmesan Gnocchi with Sage Butter
Risotto of the Day
Swiss Chard & Bacon
Grilled Asparagus
Brown Sugar-glazed Baby Carrots
Broccolini