

# Cristobal's

## Starters

Blue Corn dusted Crab Cakes \$10  
jalapeno aioli, cilantro salad

Pan-Seared Sea Scallops \$10  
new mexican polenta cakes, micro greens, beurre blanc

Shrimp Tamale \$11  
calabacitas con queso fresco, poblano crema

## Soups & Salads

Chimayo Chile Tomato Bisque \$8  
asadero cheese fritters

Summer Time Vegetable Gazpacho \$7  
green & yellow squash, red bell peppers,  
cucumber, tomato, cilantro

Vine-Ripened Caprese Salad \$8  
red & yellow heirloom tomatoes, sliced mozzarella,  
candied pancetta, fresh basil, balsamic reduction

Mixed Greens Salad \$8  
goat cheese, fresh berries, chipotle raspberry vinaigrette

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all entrees are served with chef's daily vegetable

## From the Sea

### Chef's Catch of the Day

Serrano ham-Wrapped Salmon \$19  
prickly pear salsa, new mexico polenta cakes

Pan-seared Chilean Sea Bass \$26  
cilantro lime compound butter, parmesan asparagus risotto

Pan-Seared Walleye \$21  
citrus beurre blanc, parmesan asparagus risotto

## Chef's Specialties

Apple Cranberry Stuffed Pork Chop \$22  
lemon zest, granny smith apples, pancetta,  
white cheddar & green chile mashed potatoes

Garlic & Herb Rubbed Prime Rib Au Jus \$29  
baked potato

Pan-Seared Organic Chicken Breast \$18  
peach pan jus, new mexico polenta cakes

Pan-seared Garlic & Rosemary Lamb Loin \$26  
sun-dried cherry demi glace, parmesan asparagus risotto

## From the Grill

8-ounce Bacon Wrapped Filet Mignon \$32  
wild mushroom demi glace, white cheddar & green chile mashed potatoes

12-ounce New York Strip Steak \$27  
argentinean chimichurri, baked potato