

# The Patio

American Kitchen

## Starters

**Steamed Mussels** blue mussels, shallots, garlic, white wine, noble bread **18**

**Smoked Salmon Rolls\*** smoked salmon, rolled with herbed feta and goat cheese filling over a bed of arugula **14** gf

**Charcuterie Board** artisan cured meats & imported cheese, pickled vegetables, olives & crackers **22**

**Bruschetta** tomato, basil, feta cheese, balsamic reduction served over crostini with olive oil **14**

**Petit Lamb Chops\*** traditional hummus, mint oil **19** gf

**French Onion Soup** caramelized onions, noble bread, gruyere cheese **9**

**Miso shrimp** wild caught Mexican shrimp, sweet mango, avocado, ginger bbq aioli **18**

**Fresh From the Fields** + shrimp 20 + chicken 10 + salmon 24 +steak 20

**Southwest Salad\*** Mixed greens, goat cheese, avocado, corn, dried cranberries, toasted pepitas, peanut lime vinaigrette. **18** gf

**Beet Salad** baby kale, red & golden beets, candied walnuts, bleu cheese, maple balsamic vinaigrette **18** gf

**Caesar Salad\*** crisp romaine, focaccia croutons, shaved parmesan, creamy anchovy caesar **18**

**Bogey's Salad\*** mix greens, toasted pepitas, dry cranberries, parmesan, roasted peppers, red onion vinaigrette **18**

**Jamaican Jerk chicken Salad\*** mixed greens, chow mein noodles, mango salsa, tomatoes and served with Asian sesame dressing **22**

## Entrees

**Seared Diver Sea Scallops\*** guanciale, parmesan risotto, citrus beurre monte **52** gf

**Grilled Chilean Seabass\*** beet couscous, haricot vert, citron beurre blanc **55**

**Wild Berry Glazed Scottish Salmon\*** asparagus, rainbow chard **42** gf

**Browned Butter Gnocchi Pasta** mushroom, spinach, caramelized onion, guanciale, pecorino romano **30**

**Shrimp & Sausage Tagliatelle Pasta** jumbo shrimp, italian sausage, spicy vodka sauce, pecorino romano, basil **40**

**Braised Short Rib Mac & Cheese** red wine braised boneless short rib, gnocchi, burrata fondue **42**

**Filet Mignon\*** mashed potato, asparagus, cabernet demi **6oz 48 | 8oz 55 | 12oz bone-in 65**

**14oz Bone In New York Strip\*** seasoned & grilled, mashed potato, asparagus topped with demi glaze **52**

**Sea Salt & Peppercorn 14oz Ribeye\*** mashed potato, baby carrots, wild mushroom demi **56**

**Tomahawk Duroc Pork Chop\*** mashed potato, haricot vert, bourbon peppercorn demi **50**

**New Zealand Rack of Lamb\*** mushroom & risotto, black berry demi **50**

**Chicken Two Ways** herb marinated airline breast, confit leg & thigh, roasted cauliflower puree, baby carrots, asparagus, citrus chicken jus **34**

**\*Las Sendas Prime Rib available after 5pm Thursday through Sunday. House rub, mashed potatoes, fresh vegetables, creamy horseradish, au jus, limited availability 49 gf**

## Sides 10

**Haricot Vert    Asparagus    Baby Carrots**

**Mashed Potatoes    Creamy Risotto    Baked Potato**

## Specialty Cocktails

### **"THE" Original Martini 12**

Wheatley Vodka, Bombay Gin, Shaken Not Stirred

### **E.H. Taylor Sour 13**

E.H. Taylor Bourbon, Simple Syrup, Lemon Juice

### **Mesa To Manhattan 13**

Basil Hayden's, Sweet Vermouth, Angostura Bitters

### **Buffalo Trace Old Fashioned 13**

Buffalo Trace Bourbon, Simple Syrup, Orange Bitters

### **The Sazerac 12**

Sazerac Rye, Orange Bitters, Simple Syrup, Absinthe Wash

### **Paloma 12**

Dulce Vida Grapefruit Tequila, Agave Nectar, Lime Juice

### **The French Hendricks 12**

Hendricks Gin, Simple Syrup, Lemon Juice, Prosecco

### **Moscow Mule**

Wheatley Vodka, Goslings Ginger Beer, Topped Fresh Squeezed Lime

### **Traditional Margarita 10**

On the Rocks with Salt (Make It Cucumber or Mango For \$1)

### **Grapefruit Cosmo 12**

Deep Eddy's Ruby Red Vodka, Thatcher's Elderflower Liqueur, Lime Juice, Simple Syrup  
A Splash of Cranberry Juice Topped with Fresh Basil

### **Pear Martini 13**

Absolut Pear Vodka, Thatcher's Elderflower Liqueur, Simple Syrup & Fresh Lemon Juice

### **Las Sendas Pom Martini 13**

Tito's Vodka, Limoncello & house made pomegranate syrup

## Wine

### ***White Wines***

***6oz/9oz***

### ***Red Wines***

***6oz/9oz***

LE DOLCI COLLINE Prosecco Brut, Veneto Italy	9/12	LA CREMA Pinot Noir, Monterey	10/13
SUTTER HOME White Zinfandel, California	8/11	ANGELS & COWBOYS, Red Blend California	11/14
SELBACH "Incline" Riesling Germany	9/12	THE PRISONER Red Wine, Napa Valley	17/22
BANFI "Le Rime" Pinot Grigio, Italy	9/12	TRIVENTO Malbec Mendoza Argentina	9/12
STONELEIGH Sauvignon Blanc, New Zealand	8/12	CHATEAU SOUVERAIN Cabernet, California	8/11
CHATEAU SOUVERAIN Chardonnay, California	8/12	DECOY Cabernet Sauvignon, Napa Valley	14/17
BUTTER Chardonnay, Napa Valley	12/15	CHATEAU SOUVERAIN Merlot, California	8/11