

The Grille *at Las Sendas*

Roasted Butternut Squash \$18

Warm Spiced Roasted Butternut Squash Pieces, Goat Cheese, Dried Cranberries and Chopped Candied Walnuts on top of Spring Mix Greens and Arugula. Tossed with Spiced Cider Vinaigrette.

Seaweed \$18

Fresh Seaweed, Granny Smith Apples and Cucumber Dressed with Sesame Rice Wine Vinaigrette.

Classic Caesar \$18

Crispy Romaine, Parmesan Cheese and Croutons Tossed with Caesar Dressing

Moroccan \$18

Mint Infused Red and Golden Beets with Cilantro, Mint and Pickled Red Onions. Drizzled with Mint Tea Dressing.

Summer Kale \$18

Diced Watermelon and Pears, Berries, Blue Cheese, Cilantro, Mint, Basil and Chopped Candied Walnuts on top of Baby Kale Tossed in Honey Lime Dressing.

Cajun Mango \$18

Diced Cajun Spiced Mangos, Chopped Roasted Peanuts, Cilantro, Mint and Basil on top of Spring Mix Greens and Tossed in Kewpie Dressing.

Side Salad \$8

Choice of House or Caesar
Add Protein: 4oz NY Steak- \$15 6oz Chicken- \$9
4 Shrimp- \$15 4 Scallops- \$17 4oz Salmon- \$15
Extra Sauce: \$1.50

Wings \$18.00

Brined and baked!

Tossed in Your Choice of Sauce or Rub!

Sauces: Hot-Mild-Medium- Mango Habanero- Spicy BBQ
Dry Rubs: Salt and Pepper- Ponce- Jakes

Oysters \$24

6 Fresh Oysters on a Half Shell Prepared with Shrimp, Scallops and Avocado, Finished with Kosher Salt and Fresh Lime Juice. Served with a Spicy Citrus Sauce, Cocktail Dressing and Fresh Horseradish

Toritos \$22

6 Caribbean Chilies Stuffed with Cream Cheese and Shrimp and Wrapped in Bacon and Fried. Finished with Fresh Lime Juice and Parsley. Served with Chipotle Aioli and Soy Lime Sauce.

Lolli Pops \$33

Three Grilled Lamb Pops Served on top of Mango Salsa

Prime Rib Flatbread \$22

Shaved Prime Rib, Mushrooms, Red Onions and Spicy Honey BBQ Sauce

Al Pesto Flatbread \$14

Heirloom Tomatoes, Fresh Basil, Goat Cheese and Pesto

Bruschetta \$14

Tomatoes, Feta, and Herbs served on a Crostini drizzled with Extra Virgin Olive Oil and Balsamic Glaze

LS Classic Burger \$18

An 8oz Black Angus Burger Grilled to Your Liking, Topped with Lettuce, Tomato, Pickle, and Onion and Thousand Island Dressing.

Prime Rib Sliders \$20

Three Juicy Sliders Topped with Grilled Onions and Cheddar Cheese. Served on a Pretzel Bun with Creamy Horseradish Sauce.

Prime Dip Sandwich \$19

Slow Roasted Prime Rib Topped with Grilled Onions, Creamy Horseradish, Provolone Cheese.

Served Au Jus.

Smoked BBQ Pulled Pork Sandwich \$20

Served on a Jalapeno Focaccia Bun, with Pickles, Crispy Fried Onions, and House Slaw.

Pastrami Sandwich \$19

Sliced Pastrami, Sauerkraut, Swiss Cheese and Thousand Island Dressing on Marble Rye Bread.



All Sandwiches Served with Your Choice of Side.

French Fries - Sweet Potato Fries - Tater Tots - Side Salad

Upgrade to Truffle Fries for \$2

Signature Cocktails

Just Peachy \$12

Deep Eddy's Peach Vodka, Agave Syrup, Lime

Tipsy Cucumber \$12

Effen Cucumber Vodka, Triple Sec, Elderflower, Lime

Pear Martini \$15

Absolut Pear Vodka, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice

Hibiscus Jamaica \$13

Grapefruit Hibiscus Tequila, Lemon Juice, Honey Syrup, Hibiscus Syrup

Mexican Old Fashioned \$15

Mezcal, Mole Bitters, Orange Bitters, Agave, Syrup, Disaronno

Las Sendas Sunset \$13

Rum, Lime Juice, Agave Syrup, Elderflower Liqueur, Topped with House Merlot

Grapefruit Cosmo \$14

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

Las Sendas Margarita \$12

On the rocks with salt (Make it Cucumber or Mango for \$1)

Frozen Margarita \$12

Your Choice of Lime or Strawberry

Paloma \$14

Dulce Vida Grapefruit Tequila, Agave Nectar, Lime Juice

Dessert Cocktails

Espresso Martini \$12

Absolut Vodka, Espresso, Bailey's, Kahlua

Nuts and Berries \$12

Chambord Black Raspberry Liqueur, Frangelico Liqueur, Half & Half

Cognac Crème \$16

Villon Cognac and Rum Cream

