

THE PATIO AFTER 5

at Las Sendas

SALADS

Roasted Butternut Squash (GF) ♦ 18

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

Classic Caesar ♦ 18

Crispy Romaine, Parmesan Cheese & Croutons. Tossed with our house Caesar Dressing

Moroccan (GF) ♦ 18

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

Summer Kale (GF) ♦ 18

Diced Watermelon & Pears, Berries, Blue Cheese, Cilantro, Mint, Basil & Chopped Candied Walnuts on top of Baby Kale Tossed in our Chef's Honey Lime Dressing

Cajun Mango (GF) ♦ 18

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

Sides ♦ 8

Choice of House or Caesar
House choice of dressing served on the side

Add Protein: 4oz NY Steak \$15, 6oz Chicken \$9,
4 Shrimp \$15, 4 Scallops \$17, 4oz Salmon \$15

Extra Dressing: \$1.50

Soup of the Day ♦ Cup \$8 or Bowl \$12

*May contain raw or undercooked ingredients. Arizona State Food Code requires us to inform you that raw or undercooked meats, pork, poultry & seafood may increase your risk of food borne illness. Substitutions & extra sides are subject to charge. 18% Gratuity added to parties of 8 or more.

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APPETIZERS

Octopus (GF) ♦ 38

Octopus Marinated with Asian-Inspired Flavors & Diced Pears with Cilantro & Sesame Seeds

Oysters Deluxe (GF) ♦ 24

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

Toritos Grande ♦ 22

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

Fondue ♦ 25

A Mix of Manchego, Camembert, Provolone & Fontina Cheeses. Served with Granny Smith Apples, Mushrooms, Smoked Andouille Sausage & Broccolini

Lolli Pops (GF) ♦ 33

Three Grilled Lamb Pops Served on top of Mango Salsa

Jumbo Stuffed Shrimp ♦ 32

Four Jumbo Shrimp Stuffed with Crab Meat, Wrapped in Bacon & Fried. Served with Honey Dijon Chipotle Aioli

Ceviche Del Mar (GF) ♦ 29

Octopus, Shrimp & Scallops with Avocado, Heirloom Tomatoes, Cucumber, Cilantro & Red Onion with a Twist of Soy Lime Make This Ceviche Unique

Shrimp Cocktail (GF) ♦ 24

Four Jumbo Shrimp with Cocktail Sauce

Bruschetta ♦ 14

Fresh Tomatoes, Crumbled Cheese, & Herbs served on a Crostini drizzled with Balsamic Reduction

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MAIN COURSE

Smoked Prime Rib (GF) ♦ 45

Smoked & Served with Herb Goat Cheese Mashed Potatoes & Seasonal Vegetables

Hand Cut New York Steak (GF) ♦ 10oz 37 or 14oz 45

10oz or 14oz Seasoned, Grilled & Finished with Caramelized Onions & Blue cheese.

Served with House Mashed Potatoes & Seasonal Vegetables

Hand Cut Filet Mignon (GF) ♦ 6oz 39 or 10oz 58

Choice of 6oz or 10oz Seasoned, Grilled to Perfection & Finished with a Mushroom Demi Glaze.

Served with House Mashed Potatoes & Seasonal Vegetables

Al Pastor Tomahawk (GF) ♦ 58

Adobo Marinated Pork Tomahawk with Pineapple Salsa & Cactus Relish

Mushroom Risotto with Octopus (GF) ♦ 35

Marinated Smoked Octopus on a bed of Mushroom Risotto

Cajun Scallop Pasta with Poblano Sauce ♦ 48

Cajun Seasoned Scallops Served on a bed of Pappardelle Pasta in a Creamy Poblano Sauce

Calamari Ink Linguini ♦ 32

Linguini, Heirloom Tomatoes, Rainbow Char & Garlic Tossed with White Wine & Lemon.

Served with Calamari Steak Points

Grilled Lemon Pepper Salmon (GF) ♦ 40

8oz Grilled Lemon-Pepper Salmon Served with House Mashed Potatoes & Seasonal Vegetables

Chilean Seabass (GF) ♦ 59

Chilean Seabass Served with Herb Goat Cheese Mashed Potatoes & Seasonal Vegetables

Chicken Platter ♦ 31

Grilled Chicken Breast Marinated with Fresh Lemon, Garlic & Turmeric.

Served with Jasmine Rice, Tzatziki Sauce & Grilled Pita

Leaf Ramen (KONOHA RAMEN) ♦ 32

Smoked Pork Chashu Served in tonkatsu broth.

Garnish with a marinated egg, Naruto Maki, Menma, Seaweed & Aroma Oil

Tower Del Mar (GF) ♦ 39

A Tower of Scallops, Shrimp & Octopus on a bed of Mangos with Seaweed & Avocado

Pistachio Mint Lamb Rack ♦ 48

Pistachio Crusted Rack of Lamb Served with Lemon Rice & Seasonal Vegetables

Flintstone Ribs & Mac N Cheese (GF) ♦ 47

Two, eight hour smoked beef back ribs seasoned with ancient peppers and hints of vanilla served on a bed of potato gnocchi and our house made cheese sauce

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DESSERTS

Tempura Fried Ice Cream ♦ 12

Vanilla Ice Cream That's Wrapped with Pound Cake & Tempura Batter, then Fried!
Served with Berries, Chocolate & Caramel Syrup, Whipped Cream & Crumble

German Chocolate Cheesecake ♦ 11

Made in House with Semi-Sweet German Chocolate Chips, Pecans & Shredded Coconut

Parfait ♦ 15

Choice of Mango or Espresso with Fresh Fruit & Crumble

Bread Pudding ♦ 14

Our House Made Specialty Served with Vanilla Ice Cream & Topped with Caramel Sauce

Chef's Choice ♦ 12

Chef's Weekly Choice of Pies or Cakes

DESSERT COCKTAILS

Espresso Martini ♦ 12

Absolut Vodka, Espresso, Bailey's, Kahlua

Nuts & Berries ♦ 12

Chambord Black Raspberry Liqueur, Frangelico Liqueur, Half & Half

Cognac Martini ♦ 16

Villon Cognac, Rum Cream

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