

# The Grille

at Las Sendas

## Salads

### **Mandarin (GF) \$19**

Arugula & Sunflower Sprouts, tossed in a Mandarin Dressing, topped with Craisins, Cashews, Goat Cheese, Mandarin Oranges & Cilantro.

### **Pear & Blue Cheese \$19**

Mixed Greens tossed in our house Roasted Garlic Vinaigrette, freshly diced Pears Candied Walnuts & Blue Cheese Crumbles.

### **Caesar \$16**

A Baja California classic, Romaine Lettuce, tossed in our house made Caesar Dressing, Herb Croutons & Shaved Parmesan Cheese.

### **Grande House \$16**

Spring Mix & Heirloom Tomatoes topped with Herb Croutons & Shaved Parmesan Cheese, served with your choice of Dressing.

### **Side \$10**

Choice of House or Caesar  
House Salad has Dressing served on the side

### **Add Protein:**

4 oz Chicken-\$7/4 oz Shrimp-\$8  
\*4 oz NY Steak-\$8/\*4 oz Atlantic salmon-\$8

## Dinner after 5PM

### **\*Smoked Brisket \$25**

Six-hour Smoked Brisket with a select Spice Blend. Served with Garlic Mashed Potatoes & Corn on the Cob.

### **Smoked Baby Back Ribs**

Full \$33 / Half \$26

Eight-hour Smoked Ribs with hints of vanilla, Coffee BBQ & other select spices. Served with Garlic Mashed Potatoes & Corn on the Cob.

### **\*Hand Cut Filet Mignon**

6 oz \$38 / 8 oz \$48

Seasoned & grilled to perfection, finished with a Veal Mushroom Demi Glaze. Served with Garlic Mashed Potatoes & Seasonal Veggies.

### **\*Hand Cut NY Steak \$45**

12oz Seasoned NY Steak topped with Blue Cheese Crumbles & Grilled Onions. Served with Garlic Mashed Potatoes & Seasonal Veggies.

### **\*Pistachio Crusted Salmon \$35**

Oven Baked Wild Caught Atlantic Salmon covered in a seasoned Pistachio Crust. Served with Lemon Rice & Seasonal Veggies.

### **Smoked Cornish Hen \$27**

Smoked Cornish Game Hen, Grilled Pita Bread, Melon Relish & Lemon Rice.

### **Marigold Tortellini \$23**

Using locally inspired summer flavors, this is a refreshing Pasta made with Tri-Color Tortellini & a Marigold infused Broth.

### **Fish & Chips \$25**

Guinness Beer Battered Rock Fish seasoned with a hint of Coffee BBQ. Served with French Fries, Coleslaw & Tartar Sauce.

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## Desserts

### Las Sendas Bread Pudding \$11

Our signature Dessert & a People's favorite, Vanilla Flavored Bread Pudding a la Mode, garnished with Fresh Berries & Caramel Sauce.

### Lava Cake \$11

Molten Volcano Brownie a la mode, finished with a Chocolate Drizzle.

### Peaches & Cream Cheesecake \$11

Welcome Summer flavors with this delicious Cheesecake.

## Dessert Cocktails

### Espresso Martini \$12

Absolut Vanilla Vodka, Espresso, Bailey's, Kahlua

### Chocolate Martini \$13

Van Gogh Chocolate & Absolut Vanilla Vodka, Chocolate Syrup, Whip Cream \$13

### French Martini \$14

Grey Goose Vodka, Chambord, Pineapple Juice

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## Light Fare & Appetizers

### **Korean Style Smoked BBQ Pork Nachos \$18**

Deep Fried Won Ton Chips, Our 6 Hour Smoked BBQ Pulled Pork, Asian Inspired Glaze, a Select Blend of Cheeses, Sour Cream & Guacamole

### **Pork Bites \$18**

Breaded Pork Pieces Tossed in an Asian Inspired Glaze, Finished with Micro Cilantro & a Sesame Seed Medley

### **Chips & Salsa \$8**

Deep Fried Tri-Color Chips with a side of our House Made Salsa.

**Add a Side of Guacamole \$5**

### **Las Sendas Wings \$18**

One Pound of Our Classic Baked Wings. Choice of Ranch or Blue Cheese.

Sauces: Spicy BBQ - Hot - Medium - Mild - Raspberry Chipotle

Dry Rubs: Jakes - Ponce - Salt & Pepper - Truffle

### **Las Sendas Bruschetta \$14**

Toasted Bread Points, Freshly Diced Tomatoes, Garlic & Basil. Finished with Feta Cheese, Parsley & Aged Balsamic Glaze

### **Green Apple & Cream Cheese Bruschetta \$14**

Sour Cream Cheese Spread on top of Toasted Bread Points, Green Apple Slices & Aged Balsamic Glaze

### **Bacon Ranch Buffalo Fries \$17**

Curly Fries Topped with a Select Cheese Blend, Crispy Chicken Bites, Frank's Red-Hot Sauce, Bacon & Drizzled with Ranch

### **McKeen Irish Onion Dip \$12**

Herb Cream Cheese Dip with an Irish Twist. Served with Deep fried Potato Chips

## Flat Breads

### **BBQ Chicken \$22**

Our House Spicy BBQ, Select Cheese Blend & Marinated Grilled Chicken

### **Hawaiian \$22**

Marinara Sauce, Mozzarella Cheese, Ham & Fresh Pineapple

### **Prime Rib \$22**

Our House Spicy BBQ, Shaved Smoked Prime Rib, Red Onion, Grilled Mushrooms, Select Cheese blend, Parsley & Drizzled with Spicy BBQ

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## Burgers & Sandwiches

Served with Choice of French Fries, Tots, Sweet Potato Fries & Curly Fries  
or Upgrade to Side Salad  
Ask your Server for Gluten Free Options

### **\*Las Sendas Burger \$19**

8oz Angus Patty grilled to your liking, LTO,  
Thousand Island Dressing, Pickle Chips Served  
on a Brioche Bun

### **Grilled Cheese, Chicken & Peach \$19**

Served on Sourdough Bread, Marinated Grilled  
Chicken, Goat & Provolone Cheese, Grilled  
Peaches, Arugula & Drizzled with Aged Balsamic  
Glaze

### **\*Habanero Fig Jam Burger \$19**

A play on sweet & spicy, 8oz Angus Patty grilled  
to your liking, Lettuce, Tomato, Our House Made  
Habanero Fig Jam, Bacon & Feta Served on a  
Brioche Bun

### **Smoked Prime Rib Sliders \$19**

Smoked then Shaved Prime Rib, Grilled Onions,  
Cheddar Cheese, Creamy Horsey Served on a  
Pretzel Bun

### **\*PB&J Burger \$19**

8oz Angus Patty grilled to your liking, Raspberry  
Chipotle Jam, Peanut Butter & Bacon Served on a  
Brioche Bun

### **Pastrami Sandwich \$19**

Smoked In House Pastrami, Sauerkraut,  
Thousand Island Dressing, Swiss Cheese Served  
on Marbled Rye Bread

### **Las Sendas Chicken Burger \$19**

Grilled & Marinated Chicken Breast, LTO,  
Thousand Island Dressing, Pickle Chips Served  
on Brioche Bun

### **Smoked BRG \$19**

6 Hour Smoked BBQ Pulled Pork, Pickle Chips,  
Shredded Lettuce Served on a Sesame Hoagie

### **Honolulu Chicken Burger \$19**

Asian Marinated Grilled Chicken Breast, Lettuce,  
Red Onion, Fresh Pineapple Served on a Brioche  
Bun

### **Add To Your Burger**

Bacon-\$2/Grilled Onion-\$0.99  
Grilled Mushroom-\$0.99/Cheese-\$0.50