

The Grille

at Las Sendas

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

The Grille

at Las Sendas

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

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.

The Grille

at Las Sendas

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