



Las Sendas

COCKTAIL

BRUSCHETTA V	\$14
<i>Grilled Bread Points, Peppercorn Feta, Heirloom Cherry Tomatoes, EVOO, Basil, 10 Year Aged Balsamic</i>	
TUNA & WONTON*	\$23
<i>Sweet & Citrus Marinated Ahi Tuna, Winter Slaw, Cream Cheese, Sesame Seeds</i>	
SHRIMP COCKTAIL GF	\$21
<i>Jumbo Shrimp, Signature Cocktail Sauce, Lemon</i>	
CRISPY BRUSSEL SPROUTS	\$18
<i>Mesquite Miso Honey, Pickled Radish, Toasted Peanuts, Crispy Rice Noodles</i>	
CAESAR	\$16
<i>Romaine Hearts, House Made Caesar Dressing, Herb Croutons, Parmigiano Reggiano</i>	



ARTISAN MEAT & CHEESE SELECTION

Prosciutto Di Parma, Truffle Salami, Tuscan Salami, Burrata, Point Reyes Blue, Smoked Gouda Mesquite Honey, Mustard, Crostini, Fruit
Pick 3 - \$22, Pick 4 - \$28, Pick 5 - \$34

A LA CARTE

Meats Served With Truffle Compound Butter & House Demi

16OZ RIBEYE* GF	\$55
12OZ NY STRIP* GF	\$46
<i>Seafood Served With Beurre Blanc</i>	
JUMBO SHRIMP GF	\$30
8 OZ GRILLED SALMON* GF	\$34

SIDES

MASHED POTATOES GF	\$10
ASPARAGUS GF	\$10
BRUSSELS SPROUTS	\$10
FALL SQUASH GF	\$10
CHEESY GRITS GF	\$10
WILD MUSHROOMS GF	\$10
HARICOT VER GF	\$10

GF - GLUTEN-FREE VEG - VEGETARIAN VEGAN- VEGAN DF - DAIRY-FREE - PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.
***AVAILABLE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PARTIES OF 6 OR MORE WILL BE CHARGE A 20% AUTOMATIC GRATUITY.**

