

THE PATIO

at Las Gendras

Light Fare & Appetizers

FRESH DAILY SOUP	\$12
ARTISAN BRUSCHETTA V Grilled Artisan Bread, Peppercorn Feta, Heirloom Cherry Tomatoes, EVOO, Basil, 10 Year Aged Balsamic	\$14
WHIPPED RICOTTA DIP V Grilled Artisan Bread, Honey, Thyme, Red Chili Flake, EVOO	\$17
TUNA & WON TON* Sweet & Citrus Marinated Ahi Tuna, Winter Slaw, Cream Cheese, Sesame Seeds	\$23
SHRIMP COCKTAIL GF Jumbo Shrimp, Signature Cocktail Sauce, Avocado Puree, Lemon	\$21
CRISPY BRUSSEL SPROUTS Mesquite Miso Honey, Pickled Radish, Toasted Peanuts, Crispy Rice Noodle	\$18
SAUTEED MUSSELS & CROSTINI Tomato, Shallot, Garlic, Butter, White Wine	\$21
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	

Salads

CAESAR Romaine Hearts, House Made Caesar Dressing, Herb Croutons, Grana Padano	\$16
THE WEDGE GF Baby Iceberg Lettuce, Applewood Smoked Bacon, Point Reyes Blue Cheese, Cherry Tomatoes, Avocado, Crispy Tortilla Strips, Blue Cheese Dressing	\$18
SOUTHWEST CHOPPED GF, V Roasted Corn, Piquillo Pepper, Queso Fresco, Toasted Pepitas, Avocado, Poblano Buttermilk Dressing	\$19
STRAWBERRY FIELDS GF, V Bib Lettuce, Apple, Herb Mix, Strawberries, Fresh Mozzarella, Strawberry Vinaigrette	\$15
ROASTED BUTTERNUT SQUASH GF, V Spring Mix, Goat Cheese, Candied Walnuts, Warm Spiced Butternut Squash, Cranberries, Spiced Cider Vinaigrette	\$16

Add Protein

Chicken Breast	\$9
Salmon*	\$14
Shrimp	\$14
Steak*	\$15

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.

THE PATIO

at Las Sendas

Entrees

CHICKEN TANDOORI GF \$34
Slow Roasted Marinated Chicken,
Yogurt & Warm Spices, Forbidden
Rice

PANCETTA & TOMATO
MAC N CHEESE \$33
Pappardelle Pasta with a
Pancetta Essence, Three Cheese Sauce
Add Chicken \$9

BLACKBERRY RELISH
SALMON* \$40
Pan Seared Salmon, Orange Scented
Sweet Potato Mash, Brussel Sprouts

BEER BRAISED SHORT RIB GF \$46
Cheesy Grits, Fall Squash, Crispy
Onions, Natural Jus

BEEF TENDERLOIN* GF 6OZ \$44
Potato Puree, Grilled Lemon Scented 8OZ \$56
Asparagus, Wild Mushroom, Beef Jus

ROASTED GARLIC SHRIMP \$40
ALFREDO
Grana Padano Sauce, Jumbo Shrimp,
Pappardelle Pasta

BRAISED CAULIFLOWER GF, V \$32
Romesco, Forbidden Rice, Bruschetta

A La Carte

Meats Served With Truffle Compound Butter
& House Demi

12 OZ NY STRIP* GF \$46
6 OZ BEEF TENDERLOIN* GF \$38
16 OZ RIBEYE STEAK* GF \$55
6 OZ FLAT IRON STEAK* GF \$31
PAN ROASTED CHICKEN BREAST GF \$26

Seafood Served With Beurre Blanc

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 VERT GF \$10

From Our Smoker

All Smoked Items Served With Mashed
Potatoes & Haricot Vert

LAS SENDAS SMOKED PRIME RIB* GF
English Cut 12oz \$45
Chef Ponce's Cut 20oz \$65

BABY BACK RIBS \$34
Prickly Pear
BBQ Sauce, & Crispy Onions

CHAR SUI PORK BELLY \$36
Prickly Pear
BBQ Sauce, & Crispy Onions



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