

THE PATIO AFTER 5

at Las Sendas

Light Fare & Appetizers

ARTISAN BRUSCHETTA • Four Pieces of Grilled Artisan Bread, Feta Cheese,
Heirloom Cherry Tomatoes, EVOO, Basil, Aged Balsamic 14

SHRIMP COCKTAIL • Four Jumbo Shrimp, Signature Cocktail Sauce, Avocado Puree, Lemon Wedge19

CRISPY BRUSSELS SPROUTS • Mezquite Miso Honey, Pickled Radish, Toasted Peanuts, Crispy Rice Noodles16

CAPRESE CUPS • Prosciutto, Heirloom Cherry Tomatoes, Basil, Fresh Mozzarella, Aged Balsamic16

ARTISAN MEAT & CHEESE SELECTION • Prosciutto Di Parma, Truffle Salami, Tuscan Salami, Burrata,
Point Reyes Blue, Smoked Gouda, Mesquite Honey, Mustard, Crostini, Fruit Pick 3 - 23 / Pick 4 - 29 / Pick 5 - 35

CRAB CAKES • Served on Top of a Bed of Greens, Tartar Sauce, Lemon Wedge. 22

SEAFOOD CHOWDER12

FRESH WEEKLY SOUP..... 10

Salads

ADD PROTEIN: Chicken Breast - 7 / Salmon* - 12 / Shrimp - 12 / Steak* - 12

TRADITIONAL CAESAR • Romaine Hearts, House Made Caesar Dressing, Herb Croutons, Grana Padano16

SOUTHWEST • Heritage Blend, Roasted Corn, Piquillo Pepper, Queso Fresco,
Toasted Pepitas, Avocado, Poblano Buttermilk Dressing.....19

WEDGE • Baby Iceberg Lettuce, Applewood Smoked Bacon, Point Reyes Blue Cheese,
Cherry Tomatoes, Avocado, Crispy Tortilla Strips, Blue Cheese Dressing18

CITRUS • Heritage Blend, Grapefruit, Orange, Black Berries, Feta Cheese, Candied Walnuts Citrus Prickly Pear Vin16

PEAR, GORGONZOLA & PINE NUT • Heritage Blend, Fresh Pears, Blue Cheese, Pine Nuts Roasted Garlic Vin18

Sides

GARLIC MASHED POTATOES 9	LEMON RICE 9
ASPARAGUS 10	TRI COLOR QUINOA 9
BRUSSELS SPROUTS 10	SWEET POTATO PUREE 9
HARICOT VERT 10	PAPPARDELLE MAC N CHEESE12
SHITAKE MUSHROOMS 10	

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Entrees

STUFFED CHICKEN • Stuffed Chicken Breast, Spinach, Heirloom Tomatoes, Oaxaca Cheese, Prosciutto, Lemon Rice, White Sauce	34
ROASTED GARLIC SHRIMP ALFREDO • Grana Padano Sauce, Four Jumbo Shrimp, Pappardelle Pasta • Substitution for chicken available	39
JUMBO SHRIMP PESTO PASTA • Pappardelle Pasta, Four Jumbo Shrimp, Basil & Pine Nut Pesto, Grana Padano • Substitution for chicken available	39
BAJA'S DIVER SCALLOPS PASTA • Three Pan Seared Diver Scallops, Pappardelle Pasta, Jalapeno Cilantro Sauce, Grana Padano	49
BLACK BERRY SALMON* • Pan Seared Salmon, Orange Scented Sweet Potato Mash, Brussel Sprouts	40
BISON MEATLOAF • Bacon Wrapped Bison Meatloaf, Roasted Red Pepper Sauce, Garlic Mashed Potatoes, Brussel Sprouts, Crispy Onions	36
BEEF TENDERLOIN* • Potato Puree, Grilled Lemon Scented Asparagus, Shitake Mushroom, Beef Jus..... 6oz \$44 / 8oz \$52	
PISTACHIO CRUSTED LAMB RACK* • Crusted Lam Rack Lemon Rice, Brussels Sprouts	49
MISO GLAZE SWEET POTATO • Braised Sweet Potato, Greek Yogurt, Candied Walnuts, Craisings, Tri Color Quinoa	32

A La Carte

Meats Served With

Truffle Butter & House Demi

12 oz NY Strip*	\$46
6 oz Beef Tenderloin*	\$37
8 oz Beef Tenderloin*	\$45
16 oz Rib Eye Steak*	\$55
Pan Roasted Chicken Breast	\$26

Seafood Served With Beurre Blanc

Four Jumbo Shrimp	\$29
Three Diver Scallops	\$43
8 oz Grilled Salmon*	\$34

From The Smoker

All Smoked Items Served With

Mashed Potatoes & Haricot Vert

LAS SENDAS SMOKED PRIME RIB

Las Sendas Cut 12oz	\$44
Chef Ponce's Cut 20oz	\$59

BABY BACK RIBS

Spicy BBQ Sauce & Crispy Onions	36
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PORK BELLY

Spicy BBQ Sauce & Crispy Onions	36
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