

THE PATIO & GRILLE *at Las Sendas*

Light Fare & Appetizer's

BEER BATTERED ONION RINGS	\$14
Crispy Golden Onion Rings, Served with BBQ Sauce & Buttermilk Ranch	
1 ½ POUNDS OF FRIES	\$12
HALF ORDER	\$9
Las Sendas French Fries, Fried to Perfection	
1 ½ POUNDS OF TATER TOTS	\$13
HALF ORDER	\$9
Fried to Perfection, Crispy Golden Tots	
CHOOSE ONE FLAVOR FRIES & TOTS:	
Salt & Pepper Truffle Cajun Ranch	
Garlic Butter Dill Pickle	
EXTRA TOPPINGS FOR FRIES & TOTS:	
Onion \$1 Jalapenos \$1 Ranch \$1	
Blue Cheese \$1 Bacon \$2 Sour Cream \$2	
Salsa \$2 Mixed Cheese \$2 Pico De Gallo \$2 Avocado \$3 Queso Dip \$5	
ROASTED BRUSSELS SPROUTS	\$16
Our House Signature Miso Glaze	
Pickled Radish, Toasted Peanuts & Crispy Rice Noodles	
SESAME CHICKEN LETTUCE WRAPS	\$18
Pan Seared Chicken, Asian Marinade	
Baby Iceberg Lettuce, Crispy Rice	
Noodles, Toasted Peanuts, Sesame Seeds	
Sriracha, Peanut Sauce	
ARTISAN BRUSCHETTA	\$14
Four Pieces of Grilled Artisan Bread	
Feta Cheese, Heirloom Cherry	
Tomatoes, EVOO, Basil, Aged Balsamic	
SHRIMP COCKTAIL GF	\$19
Four Jumbo Black Tiger Shrimp	
Signature Cocktail Sauce, Lemon Wedge	
DOC'S NACHOS GF	\$18
Layers of Our House Corn Tortilla Chips	
Topped with Melted House Blend Cheese & Boursin Cheese Sauce, Cowboy Pico De Gallo, Pickled Jalapenos, House Crema & Guacamole	
Wild Chorizo \$6 Chicken \$7 Prime Rib \$8	

Las Sendas Wings

6 pc \$14 - 12 pc \$24 - 18pc \$35 - 24 pc \$46

Pick Your Flavor: Buffalo, Jakes, Teriyaki, Garlic Parmesan, Lemon Pepper, BBQ, Honey BBQ, Chipotle Honey, Honey Peanut, Korean Dry Rubs: Cajun, Honey Garlic, Salt & Pepper, Dill Pickle

Flat Breads

HAWAIIAN	\$22
House Made Marinara, Mozzarella	
Smoked Ham, Fresh Pineapple	
BUTCHERS BLOCK	\$22
House Made Marinara, Mozzarella	
Prosciutto Pepperoni, Arugula	

THE BEST
WINGS
IN
TOWN!

Salads

TRADITIONAL MAR'S CAESAR	\$16
Romaine Hearts, House Made Caesar Dressing, Herb Croutons & Parmesan Cheese	
THE WEDGE GF	\$18
Baby Iceberg Lettuce, Applewood Smoked Bacon, Blue Cheese Crumbles, Cherry Tomatoes, Avocado, Crispy Tortilla Strips & Blue Cheese Dressing	
ARIZONA CITRUS GF, VGF	\$16
Heritage Blend, Grapefruit, Orange, Black Berries, Feta Cheese, Candied Walnuts & Citrus Prickly Pear Vin	

Add Protein

Chicken Breast \$7 Shrimp \$12 Salmon* \$12 Steak* \$12

Shareables

SPINACH & ARTICHOKE DIP	\$16
Choice of Grilled Pita or Tortilla Chips	
CIPOLLINI ONION DIP	\$18
Guinness Inspired Onion Dip with Hints of Rosemary & Thyme, Served with House Chips	
WATERMELON & TUNA CARPACCIO	\$23
Thinly Sliced Ahi Tuna, Watermelon Seasoned with Asian Inspired Flavors	

Handhelds

Served with side of fries, tater tots, onion rings or house side salad

LAS SENDAS BURGER*	\$22
8oz Angus Patty, Lettuce, Tomato, Onion, Thousand Island Dressing, Pickle Spear, Aged Cheddar Cheese & Bacon on a Brioche Bun	
PB&J*	\$22
8oz Angus Patty, Raspberry Chipotle Jam, Peanut Butter & Bacon on a Brioche Bun	
SMOKEHOUSE BBQ*	\$22
Angus Patty, LT, Pickled Onions, Cheddar, Bacon & Spicy BBQ, Two Onion Rings on a Brioche Bun	
Upgrade to Beyond Patty \$2 Gluten Free Bun \$1	

TRADITIONAL CLUB HOUSE TRIPLE DECKER	\$22
Smoked Seared Turkey, Chipotle Aioli, Avocado Spread, Tomatoes, Leaf Lettuce & Bacon on Toasted Sourdough Bread	

PRIME RIB BEEF DIP	\$22
Las Sendas Smoked Shaved Prime, Provolone Cheese, Creamy Horseradish, Caramelized Onions & Au Jus, Served on a Hogie	

GRILLED CHICKEN	\$21
Pepperjack, Bacon, Leaf Lettuce, Tomato, Chipotle Aioli & Buttermilk Ranch on a Brioche Bun	

UNDER THE SEA SANDWICH	\$23
Breaded Shrimp Patty, Tomato, Pickle, Poblano Pepper, Chipotle Aioli, Leaf Lettuce, Freshly Sliced Avocado, Pepper Jack Cheese & Pickled Onions on a Jalapeno Focaccia Bun	

SMOKED PORK BELLY PASTRAMI SANDWICH	\$20
Las Sendas Pork Belly Pastrami, Toasted Marble Rye Bread, Sauerkraut, Pickles, Mustard & Swiss Cheese	

GF = GLUTEN FREE, VGF = VEGETARIAN VEGAN, VEGAN OF DAIRY FREE, PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.
*AS AVAILABLE, COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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*Available After
5 PM*

Entrees

STUFFED CHICKEN GF \$34
Stuffed Chicken Breast, Spinach
Heirloom Tomatoes, Oaxaca Cheese
Prosciutto, Lemon Rice, Roasted
Brussel Sprouts, White Sauce

ROASTED GARLIC SHRIMP \$39
ALFREDO
Signature Las Sendas Alfredo Sauce, Four
Jumbo Shrimp, Pappardelle Pasta
SUBSTITUTION FOR CHICKEN AVAILABLE

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

BEEF TENDERLOIN* GF 6OZ. \$44
Potato Puree, Grilled Lemon Scented 8OZ. \$52
Asparagus, Wild Mushroom, Beef Jus

CHICKEN & PEANUT CHILLI \$34
NOODLES
Garganelli Egg Noodles Tossed in
our House Peanut Sauce, Garlic,
Fresh Ginger Toasted Peanuts,
Sesame Seeds, Parmesan & Green
Onions

NORI WRAPPED TOFU W/ SWEET \$32
SOY & GARLIC SAUCE VEGAN
Pan Seared Marinated Tofu, Drizzle with
Our Asian Inspired Sauce, Served with
Brussel Sprouts, Green Onions & Siracha

A La Carte

Meats Served With Truffle Compound Butter
& House Demi

12 OZ NY STRIP* GF \$46
6 OZ BEEF TENDERLOIN* GF \$37
8 OZ BEEF TENDERLOIN* GF \$45
16 OZ RIBEYE STEAK* GF \$55
PAN ROASTED CHICKEN BREAST GF \$26

Seafood Served With Beurre Blanc

JUMBO SHRIMP GF \$29
8 OZ GRILLED SALMON* GF \$34

Sides

MASHED POTATOES GF \$9
ASPARAGUS GF \$10
BRUSSELS SPROUTS \$10
SHITAKE MUSHROOMS GF \$10
SWEET POTATO PUREE GF \$10
HARICOT VERT GF \$10
LEMON RICE GF \$9
GARGANELLI MAC N CHEESE \$12

From Our Smoker

All Smoked Items Served With Mashed
Potatoes & Haricot Vert

LAS SENDAS SMOKED PRIME RIB* GF
English Cut 12oz \$44
Chef Ponce's Cut 20oz \$59

BABY BACK RIBS \$36
Prickly Pear
BBQ Sauce, & Crispy Onions

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

*Prime Only Available Friday
&
Saturday*



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