

THE PATIO AFTER FIVE

at Las Sendas

Light Fare & Appetizer's

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

SHRIMP COCKTAIL GF-DF \$19
Four Jumbo Shrimp, Signature Cocktail Sauce, Avocado Puree, Lemon Wedge

ROASTED BRUSSELS SPROUTS VEG-DF \$16
Our House Signature Miso Glaze, Pickled Radish, Toasted Peanuts & Crispy Rice Noodles

WATERMELON & TUNA CARPACCIO DF \$23
Ahi Tuna Cubes, Jalapeno, Cilantro
Avocado, Watermelon, Seasoned with Asian Inspired Flavors

BLACK TIGER TEMPURA SHRIMP DF \$21
Four Tempura Battered Black Tiger Shrimp, Chipotle Aioli Lemon Wedge

PATE DE CAMPAGNE PORK \$23
Country Pate, Peppercons, Served with Artisan Bread

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

Salads

TRADITIONAL MAR'S CAESAR \$18
Romaine Hearts, House Made Caesar Dressing, Herb Croutons & Parmesan Cheese

THE WEDGE \$18
Baby Iceberg Lettuce, Applewood Smoked Bacon, Blue Cheese Crumbles
Cherry Tomatoes, Avocado, Crispy Tortilla Strips & Blue Cheese Dressing

ARIZONA CITRUS GF-VEG \$18
Heritage Blend, Grapefruit, Orange
Black Berries, Feta Cheese, Candied Walnuts & Citrus Prickly Pear Vin

BEET SALAD GF-VEG \$18
Red and Gold Beets, Candied Walnuts
Goat Cheese, Micro Mint, Citrus & Mint Dressing

PEAR, GORGONZOLA & PINE NUT GF-VEG \$18
Heritage Blend, Fresh Pears, Blue Cheese, Pine Nuts Roasted Garlic Vin

Add Protein

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

Soup

SEAFOOD CHOWDER GF
Las Sendas Signature Chowder, Icelantic Salmon, COD
Fish, Green Lip Mussels & Shrimp
\$12

WEEKLY SOUP
Chefs Choice of Weekly Soup
\$10

Served with fresh bread & butter



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 8 OR MORE WILL BE CHARGE A 20% AUTOMATIC GRATUITY.

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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

GREEK CHICKEN \$34
Lemon & Herbs Marinated Chicken, Lemon Rice
Asparagus, Tzatziki, Grilled Pita

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

MARRY ME SCALLOP PASTA \$54
Pappardelle Egg Noodles, Three Diver Scallops
Creamy Sundried Tomato Sauce, Grana Padano
SUBSTITUTION FOR CHICKEN AVAILABLE

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

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

CREOLE PAN SEARED CHILEAN SEABASS* \$59
Pan Seared Chilean Seabass, Mashed Potatoes
& Asparagus

LAS SENDAS BOLOGNESE PASTA \$34
Pappardelle Egg Noodles, Bolognese Sauce Finish
with Parmesan Cheese & Parsley

BISON MEATLOAF \$36
Bacon Wrapped Bison Meatloaf, Roasted Red
Pepper Sauce, Garlic Mashed Potatoes, Brussel
Sprouts, Crispy Onions

BEEF TENDERLOIN* GF
Potato Puree, Grilled Lemon Scented Asparagus 6oz \$45
Wild Mushroom, Beef Jus 8oz \$54

LAS SENDAS CHICKEN POT PIE \$37
Chicken, Carrots, Celery, Peas, Onion, Shitake
Mushroom, Potatoes, Roasted Corn, topped with
a Golden Brown Baked Puff Pastry

**NORI WRAPPED TOFU W/ SWEET
SOY & GARLIC SAUCE VEGAN** \$32
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

FOUR JUMBO SHRIMP GF \$29
THREE DIVER SCALLOPS* GF \$47
8 OZ GRILLED SALMON* GF \$34
CHILEAN SEABASS* GF \$53

Sides

MASHED POTATOES GF \$9
ASPARAGUS GF \$9
BRUSSELS SPROUTS GF \$9
HARICOT VERT GF \$9
SHIITAKE MUSHROOMS GF \$9
LEMON RICE GF \$9
SWEET POTATO PUREE 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 \$48
Chef Ponce's Cut 20oz \$69

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

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

BURNT ENDS BRISKET \$36
Prickly Pear
BBQ Sauce, & Crispy Onions

Prime Only Available Friday
&
Saturday

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