

THE PATIO

at Las Sendas



Light Fare & Appetizer's

LAS SENDAS BRUSCHETTA	\$15
Tomato, Garlic, Balsamic, Feta & Basil	
FIG JAM & PROSCIUTTO	\$17
Fig Jam, Fresh Sliced Pear & Prosciutto	
CREAMY BURRATA & ROASTED RED PEPPER	\$15
Burrata Cheese, Roasted Red Bell Peppers	
SHRIMP COCKTAIL GF-DF	\$19
Four Jumbo Shrimp, Signature Cocktail Sauce, Lemon Wedge	
ROASTED BRUSSELS SPROUTS VEG-DF	\$16
Our House Signature Miso Glaze, Pickled Radishes, 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	
QUESO FUNDIDO	\$18
Melted Cheese, Chardonnay, Garlic, Rosemary & Chorizo, Served with Grilled Bread Bites	
CAULIFLOWER FLORETS	\$18
Oven Roasted Cauliflower Florets, Our House Queso, Pickled Red Onions & Cowboy Caviar	
LAS SENDAS FOEI GRAS	\$32
Pan Seared Duck Foei Gras, Maldon Salt Toasted Bread Points & Fig Jam Spread	
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

LAS SENDAS CAESAR	\$18
A Baja California Classic, Romaine Hearts, House Made Caesar Dressing, Herb Croutons & Grana Padano Cheese	
DECONSTRUCTED WEDGE	\$18
Chopped Baby Iceberg Lettuce, Applewood Smoked Bacon, Blue Cheese, Cherry Tomatoes Avocado, Crispy Tortilla Strips & Blue Cheese Dressing	
CAPRESE VEG	\$14
Fresh Sliced Tomatoes, Basil, Fresh Mozzarella Cheese, Extra Virgin Olive Oil, Maldon Salt & Balsamic Glaze	
GREEK SALAD	\$18
Romaine Hearts, Red Pickled Onions, Feta Cheese Black Olives, Pepperoncini's, Sun Dried Tomatoes Grilled Pita Bread, Balsamic Vinaigrette	
PEAR, GORGONZOLA & PINE NUT GF-VEG	\$18
Heritage Blend, Fresh Pears, Blue Cheese, Pine Nuts, Roasted Garlic Vinaigrette	

Add Protein

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

Soup

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

Served with fresh
bread & butter

WEEKLY SOUP
Chefs Choice of Weekly Soup
\$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 8 OR MORE WILL BE CHARGE A 20% AUTOMATIC GRATUITY.

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Entrees

STUFFED CHICKEN Stuffed Chicken Breast, Spinach, Mushroom Heirloom Tomatoes, Oaxaca Cheese, Prosciutto, Lemon Rice Roasted Brussels Sprouts, White Sauce	\$34
GREEK CHICKEN Lemon & Herb Marinated Chicken, Lemon Rice Asparagus, Tzatziki, Grilled Pita	\$34
A LA VODKA SALMON PASTA Fettuccini Egg Noodles, House Made A La Vodka Sauce 8 oz Pan Seared Salmon, Grana Padano Cheese & Parsley SUBSTITUTION FOR CHICKEN AVAILABLE	\$39
ROASTED GARLIC SHRIMP ALFREDO Signature Las Sendas Alfredo Sauce, Four Jumbo Shrimp, Fettuccini Egg Noodles SUBSTITUTION FOR CHICKEN AVAILABLE	\$39
LOBSTER RAVIOLI Bi Color Ravioli, Served in a White Wine Cream Sauce Grana Padano Cheese & Parsley	\$40
CHICKEN & PEANUT CHILLI NOODLES Garganelli Egg Noodles Tossed in Peanut Sauce, Garlic Fresh Ginger, Toasted Peanuts, Sesame Seeds, Parmesan & Green Onions	\$34
BLACKBERRY SALMON* Pan Seared Salmon, Orange Scented Sweet Potato Puree, Brussels Sprouts, Blackberry Relish	\$40
CITRUS SESAME CHICKEN BOWL Jasmine Lemon Rice, Shiitake Mushrooms, Candied Walnuts, Grilled Chicken, Sesame-Lime Soy Sauce Cilantro, Sriracha & Sesame Seeds	\$34
BISON MEATLOAF Bacon Wrapped Bison Meatloaf, Roasted Red Pepper Sauce, Garlic Mashed Potatoes, Brussels Sprouts Crispy Onions	\$36
NEW ZEALAND LAMB CHOPS GF Served with Garlic Mashed Potatoes & Haricot Vert	\$38
LAS SENDAS CHICKEN POT PIE Chicken, Carrots, Celery, Peas, Onion, Shiitake Mushroom, Potatoes, Roasted Corn, topped with a Golden Brown Baked Puff Pastry	\$32
STUFFED JUMBO PORTOBELLO TOWER VEGAN Jumbo Portobello Mushrooms Stuffed with Grilled Corn Tomatoes, Jalapenos, Cilantro, Red Onions Chardonnay Wilted Spinach, Garlic, Roasted Red Bell Peppers, Black Olives on a Bed of Tricolor Quinoa Balsamic Glaze	\$32

A La Carte

Meats Served With House Veal Demi Glaze	
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	\$24

Seafood Served With Beurre Blanc	
FOUR JUMBO SHRIMP GF	\$26
8 OZ GRILLED SALMON* GF	\$29
3 ATLANTIC JUMBO SCALLOPS* GF	\$40

A La Carte Sauce \$3
Truffle Compound Butter, Beurre Blanc, Bearnaise

Sides

MASHED POTATOES GF	\$9
ASPARAGUS GF	\$9
BRUSSELS SPROUTS	\$9
HARICOT VERT GF	\$9
SHIITAKE MUSHROOMS GF	\$9
LEMON RICE GF	\$9
TRI COLOR QUINOA 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 Prickly Pear BBQ Sauce Crispy Onions	\$36
BURNT ENDS BRISKET Prickly Pear BBQ Sauce Crispy Onions	\$36
SMOKED SAUSAGE TRIO Andouille, Kielbasa, German Bratwurst Prickly Pear BBQ Sauce, Crispy Onions	\$31

Prime Only Available Friday
&
Saturday

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