

Daily Specials



MONDAY, NOVEMBER 16TH

Breakfast Special $12.75
Grilled Ham, Egg, Cheese on Sourdough Bread, Side of Tater Tots & a Small Coffee

Chef's Table Special $14
Choice of: Sheppards Pie or Chicken Pot Pie
Sides: Mixed Green Salad, Cauliflower with Parsley & Lemon or Roasted Root Vegetables: Sweet Potatoe, Parsnip, & Butternut Squash

Grill Special $14
Grilled Chicken Club Sandwich on a Toasted Wheat Breadwith Smashed Avocado, Tomatoes, Lettuce, Bacon & Shoestring Fries

Cucina Special $14
Baked Ziti Pasta with Chicken, Peppers, Baby Kale, Tossed in a Pink Sauce, Garlic, Parmesan Cheese & Side of Garlic Bread

Deli Special $14
Chicken Milanese Sandwich on Focaccia Bread, Provolone Cheese, Basil Pesto Aioli, Lettuce, Tomatoes, Side of Coleslaw

TUESDAY, NOVEMBER 17TH

Breakfast Special $12.75
Rancheros of Albuquerque, Two Fried Eggs, Pueblo Beans, Home Fries on a Flour Tortilla, Topped with Cheese, & Ranchero Sauce, Includes a Small Coffee

Chef's Table Special $14
Hawaiian Bowls
Choice of: Huli-Huli Chicken or Pork
Bowl Base: Coconut Rice or Mixed Greens
*Toppings: Roasted Sweet Potatoes, Green Onions, Grilled Corn, Shredded Carrots, Pineapple, Edamame, Pineapple Glaze

Grill Special $14
Bison Burger with Smoke Tomato, Relish Caramelized Onions, Lettuce, American Cheese, & Steak Fries

Cucina Special $14
Maple & Cedar Grilled Salmon, with Cranberry & Fine Herbs, Wild Rice Pilaf, Toasted Pepitas, Butternut Squash Sauce.

Deli Special $14
Duetto of Tuna & Egg Salad on Mini Croissant with Lettuce and Tomatoes & Pasta Salad



WEDNESDAY, NOVEMBER 18TH

Breakfast Special $12.75
B.L.T Breakfast San.dwich on Sesame Bagel with Sharp Cheddar Cheese, Eggs, Mayonnaise, Hashbrown & a Small Coffee

Chef's Table Special $14
Choice of: Pan Roasted Trout with Lemon Dill Sauce or Bison Stew
Sides: Three Sisters: Stuffed Acorn Squash, Corn, Wild Rice, Beans, Or Corn Bread.
Includes Apple Streusul and Guava Punch

Grill Special $14
Roasted Turkey Sandwich with Cranberry Aioli, Arugula, Toasted Multigrain Roll & Sweet Potato Fries

Cucina Special $14
Spicy Jambalaya with Chorizo Sausage, Chicken, Blackened Shrimp, Onions, Peppers, Steamed Basmati Rice

Deli Special $14
New Mexico Wrap on a Spinach Tortilla, Pinto Beans, Shredded Iceberg, Tomatoes, Chicken, Cheese, with Hot Chili Ranch & Potato Salad





Daily Specials

THURSDAY, NOVEMBER 19TH

Breakfast Special $12.75

Breakfast Burger with Egg, Cheese, Lettuce, Tomato, Bacon on a Kaiser Roll & a Small Coffee

Chef's Table Special $14

Choice of: House Brined & Oven Roasted Turkey Breast, or Bison & Gaur Meatloaf
Sides: Roasted Garlic Mashed Potatoes, Stuffing, Gravy, Cranberry Sauce, or Vegetable Medley

Grill Special $14

Cali Burrito with Marinated Grilled Steak, Pico de Gallo, French Fries, Monterey Jack Cheese, and Sour Cream & Fruit Salad.

La Cucina Special $14

Autumm Butternut Squash Lasagna with Shredded Chicken, Creamy White Cheese Sauce & Garlic Bread

Deli Special $14

Mediterranean Chicken Gyro Shawarma Wrap on a 12" Tortilla with Shredded Lettuce, Tomato, Thin Sliced Red Onions, Hummus, Tzatziki Sauce & Potato Chips

FRIDAY, NOVEMBER 20TH

Breakfast Special $12.75

Steak Chilaquiles with Chipotle Red Sauce, Diced Red Onions, Cilantro, Fresh Cotija Cheese, Topped with an Egg, & a Small Coffee

Chef's Table Special $9.95

Blue Plate Available on Friday for Walk-in Guests Only

Grill Special $14

Blackened Shrimp Tacos with Corn Tortillas, Lime Cilantro, Radish Slaw, Chipotle Cream Sauce & Curly Fries

Cucina Special $14

Available on Friday



PIZZA & SALAD SPECIAL AT LA CUCINA

Pizza Special $14

New Mexico Style Pizza

Roasted Corn, Ground Beef, Black Beans Blend, Cheddar & Jack Cheese, Chili Tomato Sauce, Jalapenos, Peppers, Drizzled with Avocado Crema, Garnish with Cilantro, Includes a Small Caesar Salad

Vegetarian Pizza $11

Beyond Meat Pizza

Beyond Meat, Tomato Sauce, Mozzarella Cheese, Sauteed Mushrooms, Roasted Peppers, On a Cauliflower Crust

Salad of the Week $14

Autumm Salad

Roasted Butternut Squash, Toasted Pumpkin Seeds, Corn, Grilled Chicken, Arugula, Goat Cheese, Pumpkin Seeds Vinaigrette.

