

# STARTERS

## CHIPS & SAUSAGE QUESO

Creamy white queso blended with onions, green chiles, and spicy sausage. Served with tortilla chips and salsa. 12  
*Chips & Salsa Only: 7*

## ENCHILADA DIP

Pulled chicken and corn tortillas baked in a warm queso sauce, topped with melted mixed cheese. Finished with pickled onions and fresh avocado. Served with crispy tortilla chips. 13

## HOMEMADE PORK RINDS

Crispy fried pork rinds with warm queso-pimento cheese. 11

## ZUCCHINI FRIES

Hand-breaded zucchini sticks served with buttermilk ranch. 12

## SHRIMP CARGOT

Seasoned shrimp baked in garlic butter and topped with melted Havarti cheese. Served bubbling hot with toasted baguette for dipping. 16

## TUNA TARTARE TACOS

Four crispy wonton shells filled with fresh tuna and topped with shredded green apple. Rested on avocado mousse and finished with crumbled cotija cheese. 16

## BARBACOA TOSTADAS

Two crispy tortilla shells layered with black bean purée, creamy guacamole, and tender barbacoa. Topped with fresh pico de gallo, pickled onions, and crumbled cotija cheese. 12

# SPECIALTIES

## CHICKEN POT PIE

Creamy chicken with peas and carrots, baked with a golden-brown flaky puff pastry crust. 21

## SMOTHERED CHICKEN

Pan-seared chicken topped with Havarti cheese, bacon, mushrooms, and butter sauce. Served with garlic mashed potatoes and grilled asparagus. 18.5

## CHICKEN FETTUCINE ALFREDO

House Alfredo sauce with parmesan and pecorino, tossed with fettuccine and topped with grilled chicken. 16

## LASAGNA

Layered with bolognese, mozzarella, and béchamel, served over pomodoro and finished with parmesan and parsley. 20

## CAJUN CHICKEN PASTA

Rigatoni tossed with blackened chicken, andouille sausage, peppers, tomatoes, and Cajun cream sauce. 21.5

## BONE-IN PORK CHOP

Grilled and glazed with bourbon-peach sauce, served with asparagus, garlic mashed potatoes, and topped with shoestring sweet potatoes. 23

## CHICKEN FRIED STEAK

Crispy steak with country gravy, green beans, and garlic mashed potatoes. 19

## HOMESTYLE MEATLOAF

Savory meatloaf with garlic mashed potatoes and green beans. 18

## HARVEST RICE BOWL

Sautéed onions, mushrooms, zucchini, broccoli, grape tomatoes, and asparagus served over a bed of steamed wild rice. 15

*Add Chicken 6 • Add Salmon 10 • Add Shrimp 10*

# SANDWICHES

*Served with seasoned fries.*

## CHEESEBURGER

American cheese, lettuce, red onion, tomato, pickles, and mustard on a toasted brioche bun. 14

## MONTE CRISTO

Ham and smoked turkey between Swiss and American cheese on white bread, tempura-battered and golden-fried, then dusted with powdered sugar. Served with blackberry preserves. 15

## GREEN CHILE QUESO BURGER

Hatch green chiles, queso, and tortilla chips on a toasted brioche bun with lettuce, tomato, onion, and pickles. 16

## PHILLY CHEESESTEAK

Thin-sliced ribeye with onions and mushrooms, topped with melted white American cheese on a toasted hoagie. 16

## SWEET HEAT CHICKEN SANDWICH

Buttermilk-fried chicken, pickles, remoulade, and a drizzle of Sriracha honey on a toasted brioche bun. 15

## PIMENTO CHICKEN SANDWICH

Char-grilled chicken, pimento cheese, crispy bacon, and ranch dressing on a toasted brioche bun with lettuce, tomato, and red onion. 14

## CIMARRON CLUB SANDWICH

Stacked with ham, smoked turkey, bacon, Swiss and cheddar cheese, lettuce, tomato, and mayo on toasted wheat bread. 14

# SALADS

*Dressings: Buttermilk Ranch, Bleu Cheese, Thousand Island, Italian, Balsamic Vinaigrette, Honey Mustard, Oil & Vinegar, Caesar.*

*Add Chicken 6 • Add Salmon 10 • Add Shrimp 10*

## HOUSE SALAD

Fresh greens topped with tomatoes, red onions, and crispy croutons. 9

## CAESAR SALAD

Chopped romaine with creamy Caesar dressing, croutons, and parmesan. 10

## CHICKEN FAJITA SALAD

Grilled chicken and mixed greens with sautéed peppers and onions, shredded cheese, pico de gallo, guacamole, and a toasted tortilla. Served with spicy ranch dressing. 14

## THE WEDGE

Iceberg wedge with bacon, fried onions, cherry tomatoes, bleu cheese crumbles, and buttermilk ranch. 10

# FROM *the* SEA

**SOUTHERN FRIED CATFISH**

Crispy catfish with green beans and fries. 19

**BLACKENED CATFISH**

Seasoned, seared, and served with wild rice, steamed broccoli, tartar sauce, and lemon. 19

**CHILEAN SEABASS**

Pan-seared and served over black bean purée with avocado mousse and mango salsa. Finished with lemon and fresh herbs. 49

**GRILLED SALMON**

Served over creamy risotto with grilled asparagus and finished with citrus aioli. 29

**CAJUN REDFISH**

Cajun-seasoned, seared, and topped with crawfish cream sauce. Served with wild rice and grilled asparagus. 30

**PAN-SEARED REDFISH**

Finished with lemon beurre blanc, served over wild rice with grilled asparagus. 20

**SHRIMP BORRACHO**

Sautéed shrimp tossed with black beans, peppers, and onions in chipotle mezcal butter. Served over cilantro rice. 24

## STEAKS

*All steaks are locally-sourced Choice Angus Beef and served with two sides.*

10 OZ. SIRLOIN  
29

6 OZ. FILET  
45

9 OZ. FILET  
52

14 OZ. RIBEYE  
50

**24 OZ. PORTERHOUSE**

Broiled, sliced, and served on the bone with chimichurri. 81

**14 OZ. BAYOU RIBEYE**

Blackened and topped with crawfish cream sauce. 54

**STEAK & LOBSTER**

6 oz. filet and lobster tail. 76  
*Weekends and Holidays*

//////////////////// **ENHANCEMENTS** //////////////////////

GARLIC & HERB BUTTER  
4

CHIMICHURRI  
4

TRUFFLE BUTTER  
5

CRAWFISH CREAM SAUCE  
7

## SIDES

BAKED POTATO.....6  
FRENCH FRIES.....5  
MAC & CHEESE.....6  
GARLIC MASHED POTATOES.....6  
BABY RED POTATOES.....6

CREAMY RISOTTO.....7  
FRENCH GREEN BEANS.....6  
GLAZED BRUSSELS SPROUTS.....7  
GRILLED ASPARAGUS.....8  
WILD RICE.....5

STEAMED BROCCOLI.....6  
FRESH FRUIT.....4  
SIDE SALAD.....4  
CUP OF SOUP.....6



# CIMARRON RIDGE

— AT GOLDEN MESA —

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.