



DINNER MENU

Appetizers

Oysters On The Half Shell $\frac{1}{2}$ Full
Bluepoint Oysters with Mignonette Doz Doz
& Cocktail Sauce \$15 \$25

Paako Baked Oysters

Fresh Shucked Oyster Top & Baked with a Pork Belly-Napale Corn Relish and Pecorino Corn Breadcrumbs. Topped with a Cholula Crema
\$20

Atlantic Black Mussels

Steamed in our House Made Poblano-Pecorino Cream Sauce
\$21

Charcuterie Board

Imported Fine Cured Meats & Cheeses, Olives, and House Spreads & Jams. Served with House Made Breads & Crostinis
\$18

Salads & Soups

Caprese Salad

Fresh Basil, Tomatoes, & Buffalo Mozzarella. Served with Oil, Balsamic, & Pesto Vinaigrette
\$9

Berry Fresh Salad

Field Greens & Fresh Berries. Served with Our Signature Strawberry Vinaigrette
\$9

Pan Seared Crab Cakes

Served with a Spiced Remoulade
\$21

Chorizo Shrimp Cocktail

Three Jumbo Shrimp in a Warm, Buttery Chorizo-Lime Sauce
\$21

Fried Alligator

Served with a Spicy-Louisiana Aioli
\$16

Chips, Salsa, & Guacamole

Warm, Salted Tortilla Chips Served with Our Signature Salsa Picante and House Made Guacamole
\$15

Garden Fresh Salad

Field Greens, Tomatoes, Carrots & Red Onion. Choose One of Our House Made Dressings: Ranch, Bleu Cheese, Thousand Island, or House Vinaigrette
\$9

French Onion Soup

\$7

From The Land

12 oz Ribeye Steak

A Tender House Cut Ribeye with a New Mexico Red Chile Demi Glaze. Served with House Made Roasted Garlic Mashed Potatoes and Farm Fresh Vegetables
\$36

12 oz New York Steak

A Juicy House Cut New York Steak with a Wild Oyster-Mushroom Demi Glaze. Served with House Made Roasted Garlic Mashed Potatoes and Farm Fresh Vegetables
\$36

Brisket Beef Bourguignon

Served with House Made Roasted Garlic Mashed Potatoes and Farm Fresh Vegetables
\$24

Grilled Elk Rack

Made with a Wild Cherry Cream Sauce. Served with Roasted Garlic Mashed Potatoes and Farm Fresh Vegetables
\$38

Lamb Shank

Fork Tender and Served in its Own Braised Juices. Served with Roasted Garlic Mashed Potatoes and Farm Fresh Vegetables
\$32

From The Farm

Duck Leg Confit Cassoulet

Served in a Piping Hot Cast Iron with Baked White Beans, Carrots, Celery, Onions, Pork Belly, Rabbit & Rattlesnake Sausage with a Cornbread Crumb Crust. Topped with Confit Duck Leg and Truffle Oil
\$34

Duck Tamale

Served with Oaxacan Mole Negro, Cilantro-Lime Rice, and Farm Fresh Vegetables
\$24

Pastas

Veal Parmesan & Linguine

Served in Traditional House Made Red Sauce and Finished with a Dusting of Mozzarella Cheese
\$28

Veal Marsala & Linguine

Served in a Wild Mushroom Sauce
\$28

Chicken Piccata & Linguine

Served in a Classic Lemon, Caper-Berry, Butter, Garlic, and White Wine Sauce
\$26

Chicken Parmesan & Linguine

Served in Traditional House Made Red Sauce and Finished with a Dusting of Mozzarella Cheese.
\$26

Pork Belly Rigatoni Pasta

Served in an Apple Ricotta Cream Sauce
\$24

Vegetarian Wild Mushroom Rigatoni Pasta

Served in Our House Made Red Sauce.
\$24 (Add Grilled Chicken for \$5)

From The Sea

Grilled Salmon

Cooked in a Coconut Curry Cream Sauce and Served with a Cilantro-Lime Basmati Rice and Farm Fresh Vegetables
\$29

Crab Cake Dinner

Drizzled in Spiced Remoulade and Served with a Cilantro-Lime Basmati Rice and Farm Fresh Vegetables
\$32

Shrimp Scampi

Four Jumbo Shrimp and Linguine Noodles Served in a Classic, House Made Scampi Sauce
\$26

Maine Lobster Ravioli

House Made Ravioli Stuffed with Fresh Maine Lobster, Ricotta Cheese, and Fresh Herbs. Served in a Lobster Pecorino Cream Sauce
\$28

Spanish Maine Lobster Thermidor

1/2 Main Lobster Stuffed with Chunks of Lobster, Spanish Chorizo, and Chiles. Baked with a Breadcrumb Crust and Served with a Pecorino Cream Sauce
\$32

Fish & Chips

Fresh, Hand-Battered Cod and House Cut French Fries. Served with Coleslaw and Tartar Sauce
\$21

Signature Burgers

Oklahoma Double-Patty Kangaroo Smash Burger

Served with House Cut French Fries
\$24

Bison Burger

Half Lb. New Mexico Bison Patty, Red Chile Tomato Jam, White Cheddar Cheese, and Fresh Greens. Served with House Cut French Fries
\$21

The Little Ravens Dinner Menu

\$12.99

Choose a Meal:

Hot Dog & Fries
Chicken Strips & Fries
Linguine & Red Sauce
Hamburger & Fries

Add White Cheddar Cheese (+\$1.50)

Choose a Beverage:

Lemonade
Sprite
Coca-Cola
Dr. Pepper
Giner Ale
Arnold Palmer
Grape Juice
Cranberry Juice
Orange Juice

Tax not included 20% Gratuity Will Automatically Be Added to Parties of Eight or More*

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness