

NEW YEAR'S EVE

3-COURSE PRIX FIXE

STARTERS

PRIME RIB QUESADILLA

- flour tortilla stuffed with melted cheese, hatch green chile, caramelized onions & smoked prime rib with a side of horsey sauce •

BRISKET NACHOS

- smoked brisket, hatch green chile queso, guacamole, beans, onions, cilantro & fresh jalapenos •

GREEN CHILE LOBSTER BISQUE

- served with a green chile corn bread muffin, honey butter & side salad with cilantro vinaigrette dressing •

SOUTHWEST WEDGE

- smoked bacon, guacamole, blue cheese crumbles, red onion, diced tomato, fritos & balsamic glaze •

MAIN

SMOKED PRIME RIB*

- 10oz prime rib, sauteed asparagus & garlic mashed potatoes •

SMOKED PRIME RIB FRENCH DIP

- sliced juicy prime rib, caramelized onions, creamy horseradish, fresh arugala with au jus + fries •

BBQ FEAST

- smoked brisket, smoked chicken, smoked pork, creamy slaw, bbq sauces, fries & buns •

FRIED CHICKEN DINNER

- buttermilk fried chicken, mashed potatoes, green chile gravy, mac-n-cheese, slaw & green chile muffin + honey butter •

NEW MEXICAN PLATE

- brisket enchilada white sauce, carne adovada & green chile burrito smothered in queso + rice & beans •

DESSERT & BUBBLES

CRÈME BRÛLÉE

THE G.O.A.T CHEESE CHEESECAKE

HOT CHOCOLATE BROWNIE WITH PEPPERMINT ICE CREAM (VEGAN & GLUTEN-FRIENDLY)

- all desserts served with a glass of sparkling wine •

\$55 PER PERSON

CALL FOR RESERVATIONS (602) 237-5046

NO SHARING OR SUBSTITUTIONS