

the artichoke cafe

dinner menu

shared & small plates

STEAMED ARTICHOKE 10
clarified butter, lemon-caper aioli,
raspberry vinaigrette

ROASTED GARLIC 11
montrachet goat cheese, roasted red pepper,
roasted olive, grilled baguette

FRITTO MISTO 16
scallop, shrimp, calamari, tomato coulis,
lemon-caper aioli

CRAB CAKES 18
smoked black truffle-lemon aioli, fried leek

MEAT AND CHEESE BOARD 18
charcuterie, artisan cheese, accompaniments

FRIED POLENTA 9
pesto, aged balsamic, parmesan frico

SURF & TURF TARTARE 16
yellowfin tuna, filet mignon, jalapeño,
avocado, soy caviar, horseradish, quail egg

FRIED CAULIFLOWER 10
romesco

salad

BUTTERLEAF AND BABY SPINACH 10
toasted pepita, montegrappa cheese,
balsamic red wine reduction,
white balsamic vinaigrette

CAESAR 9
romaine, thyme crouton, pecorino

BABY WEDGE 12
crisp prosciutto, blue cheese, tomato,
cucumber, balsamic red onion,
creamy blue cheese dressing

ROASTED BEET 12
spiced pine nut, dried apricot,
baby greens, apple-curry vinaigrette

soup

FRENCH ONION SOUP 8
crostini, gruyere

SOUP OF THE MOMENT mp

pasta

RAVIOLI 24
wild mushroom & asparagus, tomato,
toasted pine nut, baby basil, pecorino

seafood

SCALLOPS 39
tri-color fingerling potato, yellow wax bean,
haricot vert, charcuterie sauce

SCOTTISH SALMON 25
leek & asparagus risotto,
lemon-thyme beurre blanc

CATCH mp

meat & poultry

CHICKEN BREAST 26
polenta cake, broccolini,
balsamic-prosciutto pan sauce

RED CHILE DUSTED KUROBUTA PORK LOIN 32
tucumcari white cheddar & hatch green chile
mashed potato, roasted corn,
heirloom tomato-tomatillo salsa

STEAK FRITES 26
angus new york strip, house cut fries,
tarragon-red wine compound butter,
rosemary demi

BEEF TENDERLOIN 36
smoked gouda-potato gratin, pancetta,
swiss chard, sweet vermouh demi

LAMB RACK 36
parsnip & artichoke puree, parsnip chip,
pea shoot, mint chimichurri

GENERAL MANAGER : BRADLEY CHAPMAN
EXECUTIVE CHEF : J MARTIN TORREZ
SOUS CHEF : TYLER TOWNSLEY

20% gratuity added to parties of six or more