

# 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

ARTICHOKE-KALE FRITTER 10  
pesto, aged balsamic

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

FRIED BRUSSELS SPROUT 10  
red chile-agave gastrique

### salad

MIXED GREENS 10  
apple, cranberry, tucumcari white cheddar,  
walnut, white balsamic vinaigrette

CAESAR 9  
romaine, thyme crouton, pecorino

WEDGE 12  
candied bacon, blue cheese, tomato,  
cucumber, balsamic red onion,  
creamy blue cheese dressing

WARM FALL VEGETABLE 12  
spiced pine nut, maple vinaigrette

### soup

FRENCH ONION SOUP 8  
crostini, gruyere

SOUP OF THE MOMENT mp

### pasta

PUMPKIN RAVIOLI 24  
butternut squash, spinach, ricotta, roasted roma  
tomato, hazelnut-sage brown butter

### seafood

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

SCOTTISH SALMON 26  
crab & sweet pea risotto,  
roasted butternut squash curry puree

### 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 AU POIVRE 26  
angus new york strip, house cut fries,  
brandy cream sauce

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

LAMB RACK 36  
sweet potato cake, brussels sprout,  
brandy-fig demi

MAPLE LEAF DUCK BREAST 33  
local squash-potato hash,  
cranberry-orange chutney

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

20% gratuity added to parties of six or more