



# Sandwiches

Sandwiches served with chips or fries

## Deli Sandwiches

Choose thinly sliced turkey, ham or medium rare roast beef with lettuce and tomato choice of cheddar, jack, Swiss or American cheese  
\$8.50

## Verde River Club

Vermont turkey, bacon and roasted chilies. Avocado mayonnaise  
\$9.00

## Grilled Chicken Breast

Lettuce, tomato, bacon and cheddar cheese. Chili spiked honey mustard  
\$9.75

## Angus Beef Sliders

Three ground beef patties topped with melted sharp cheddar  
Tarragon aioli  
\$9.75

## Vista Verde Burger

1/2 lb ground sirloin with jack, Swiss, or American cheese  
\$9.75  
Sauté onions and/or mushrooms \$1.00

## Grilled Ahi Sandwich

Served on toasted Kaiser roll with lettuce, tomato and onion  
Spicy remoulade  
\$14.75

## Crab Cake Sliders

Maryland blue crab trio, lemon dill aioli  
\$14.75

# Entrees

All entrees served with your choice of soup or garden salad  
Potato and vegetable du jour

### Pasta Primavera

Angel hair pasta, julienne vegetables  
Basil alfredo cream  
\$13.50

### Pistachio Salmon

Baked pistachio crusted fillet  
Cilantro lime beurre blanc  
\$18.50

### Sante Fe Chicken

Southwestern marinated grilled chicken breast  
Pico de gallo  
\$15.25

### New York Steak Cuervo

Aged New York Sirloin\*  
Tequila chili onions  
\$21.00

# Beverages

Hot and Iced Coffee, Hot and Iced Tea, Royal Hawaiian Iced Tea and Soft Drinks  
\$3.00

\*We are required by the new state food code to inform you that: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk to food borne illness. Local sales tax and a 21% service charge will be added to each check.

# Appetizers

## Chips and Salsa

Basket of crisp corn tortilla chips and homemade salsa  
\$5.25

## Sante Fe Spring Rolls

Mixture of spanish sausage, black beans and jack cheese  
Wrapped in crispy wonton skins. Chipotle aioli  
\$6.75

## South of the Border Chicken Fingers

Breaded chicken tenderloins dusted with spicy  
Mexican seasonings. Chipotle aioli  
\$7.00

## Buffalo Chicken Wings

Dozen crispy wings drenched in a smoked jalapeno pepper sauce.  
Bleu cheeses dip  
\$8.50

## Grilled Chicken Quesadilla

Grilled chicken with melted white cheddar cheese  
and black bean pico de gallo  
\$9.75

## House Made Guacamole

Small \$3.00 Large \$5.00

# Soups

## Chefs Daily Soup Creation

\$5.00

## Lobster Bisque

Maine Lobster and Dry Sack Sherry  
\$8.50

# Salads

Salad served with fresh roll and sweet cream butter

## Vista Verde Salad

Fresh field greens garnished with tomatoes and sliced onion.  
choice of buttermilk ranch, balsamic vinaigrette, bleu cheese  
and thousand island dressings  
\$5.25

## California Tomato

Ripened tomatoes, mozzarella cheese and sweet red onion.  
Avocado lime dressing \$7.00  
With grilled chicken \$9.75 With grilled Ahi tuna \$12.00

## Caesar Salad

Crisp romaine and seasoned croutons tossed  
in the classic parmesan dressing  
\$7.00  
With grilled chicken \$9.75 With grilled Ahi tuna \$12.00

# For The Kids

Children under 12

## Peanut Butter and Jelly

Grape or strawberry jelly, potato chips or french fries  
5.25

## Angel Hair Pasta

Parmesan and butter or marinara sauce  
5.25

## Grilled Cheese

Choose American, cheddar or swiss cheese  
Potato chips or french fries  
5.25

## Cheese Crisp

Salsa and sour cream  
5.25

## Chicken Fingers

Breaded tenderloins, ranch dip  
Potato chips or french fries  
6.50

## Ground Beef Sliders

Two mini cheddar cheeseburgers,  
potato chips or french fries  
7.00

## Grilled Chicken Breast Sandwich

With crisp bacon and cheddar cheese,  
potato chips or french fries  
7.00

## Grilled Chicken Breast

BBQ or Teriyaki sauce  
Vegetable medley, potato du jour  
9.50

# Desserts

## New York Style Vanilla Cheesecake

Strawberry sauce  
\$6.00

## Chocolate Flourless Cake

Raspberry sauce and whipped cream  
\$6.00

## Lemon Pound Cake

Seasonal berries and whipped cream  
\$6.00

## Gourmet Ice Cream, Sorbet or Milkshake

\$4.50

## Three Assorted House Made Cookies

\$5.00