

ENTREÉS

Steak Frites [gf]	42
<i>10 oz. New York Strip, Au Poivre or Herb Butter</i>	
French Fried Chicken [gf available upon request]	32
<i>Mashed Potatoes & Sugar Snap Peas</i>	
Fresh Fettuccine with Exotic Mushrooms	28
<i>Peas, Greens, Garlic Confit Sherry Parmesan Cream</i>	
Veal Schnitzel	33
<i>Asparagus Vinaigrette, Irish Cheddar Mac & Cheese</i>	
1 Lb Black Mussels with Club Fries [gf]	30 ½ LB 16
<i>Garlic, Shallots, White Wine, Herbs, Tomato & Lemon</i>	
Duck Two Ways with Dried Cherry Glace	36
<i>Baby Turnips, Spring Onions, Tri-Colored Carrots, Swiss Chard & Farro</i>	
Grilled Branzino [gf]	36
<i>Fingerling Potatoes, Braised Greens, Herb Salad & Lemon Caper Butter</i>	

SIDES 10

Sugar Snap Peas | Grilled Asparagus with Lemon | Irish Cheddar Mac & Cheese
Mashed Potatoes | Pomme Frites | Sautéed Spinach

[gf] = gluten free

315 | RESTAURANT & WINE BAR
JULY MENU | TUESDAY-SATURDAY 4-8PM

LOUIS MOSKOW | Chef/Owner | 315 Old Santa Fe Trail | 505.986.9190 | 315SantaFe.com