

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 & Market Green Beans</i>	
Fresh Fettuccini with Heirloom Tomatoes & Basil Pesto	28
<i>Zucchini, Eggplant & Roasted Peppers</i>	
Grilled Veal Rib Chop Hunter Style with House-Made Potato Tots [gf]	55
<i>Mushrooms, Tomatoes, Onions, Peppers & Market Broccoli</i>	
1 Lb Salt Spring Mussels with Club Fries [gf]	32 ½ LB 17
<i>Garlic, Shallots, White Wine, Herbs, Tomato & Lemon</i>	
Duck Two Ways with Grilled Peaches & Crispy Mascarpone Polenta Cake	38
<i>Market Shishito Peppers & Roasted Carrots</i>	
Grilled Branzino [gf]	38
<i>Fingerling Potatoes, Braised Greens, Herb Salad & Lemon Caper Butter</i>	

SIDES 10

Farmers Market Green Beans with Pesto | Ratatouille with Parmesan Cheese
Sautéed Local Shishito Peppers with Garlic Oil
Mashed Potatoes | Pomme Frites | Sautéed Spinach

[gf] = gluten free

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

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