

ENTREÉS

Steak Frites [gf]	42
<i>10 oz. New York Strip, Au Poivre or Herb Butter</i>	
French Fried Mary's Chicken [gf available upon request]	32
<i>Mashed Potatoes & Green Beans</i>	
Fresh Fettuccini with Heirloom Tomatoes & Basil Pesto	29
<i>Zucchini, Eggplant & Roasted Peppers</i>	
Venison Scallopini with Green Peppercorn Sauce [gf]	39
<i>Sweet Potato Puree, Crispy Brussels Sprouts & Roasted Shallots</i>	
1 Lb Black Mussels with Club Fries [gf]	32 ½ LB 17
<i>Garlic, Shallots, White Wine, Herbs, Tomato & Lemon</i>	
Duck Two Ways with Poached Rhubarb & Crispy Mascarpone Polenta Cake [gf]	39
<i>Baby Turnips & Roasted Carrots</i>	
Grilled Branzino [gf]	39
<i>Fingerling Potatoes, Spinach, Herb Salad & Lemon Caper Butter</i>	

SIDES 10

Crispy Brussels Sprouts & Roasted Shallots | Ratatouille with Parmesan Cheese
Mashed Potatoes | Pomme Frites | Sautéed Spinach

[gf] = gluten free

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

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