

ENTRÉES

Steak Frites [gf]	42
<i>10 oz New York Strip with Herb Butter or Au Poivre Sauce</i>	
French Fried Chicken [gf available upon request]	34
<i>Mashed Potatoes & Green Beans</i>	
Duck Two Ways-Sliced Breast, Leg Confit & Violet Mustard Sauce [gf]	38
<i>Fageolet Beans, Crispy Parsnips, Grilled Cremini Mushrooms</i>	
Black Mussels with Club Fries [gf]	34
<i>White Wine, Garlic, Herbs, Tomato & Lemon</i>	
Grilled Tuna Loin with Crispy Polenta Cake [gf]	39
<i>Sautéed Spinach, Spring Onion Fritter, Fennel Salad & Lemon Chive Butter</i>	
Fresh Fettuccini with Spring Herbs & Vegetables	27
<i>Spinach, Favas, Spring Onions, Peas, Asparagus & Saffron Cream</i>	
Venison Scaloppini with Huckleberry Demi Glace	37
<i>Potato Celery Root Gratin & Sautéed Asparagus</i>	

SIDES 10

Green beans | Mashed Potatoes | Pomme Frites | Celery Root Gratin
Sautéed Spinach with Garlic | Grilled Asparagus with Lemon Butter & Chives

[gf] = gluten free

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

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