

ENTREÉS

Steak Frites [gf]	44
<i>10 oz New York Strip with Herb Butter or Au Poivre Sauce</i>	
French Fried Chicken [gf available upon request]	36
<i>Mashed Potatoes & Green Beans</i>	
Duck two Ways- Leg Confit & Seared Breast with Port Wine Poached Cherries [gf]	40
<i>Baby Carrots, Baby Turnips & Spring Onion Risotto Cake</i>	
Black Mussels with Club Fries [gf]	36
<i>White Wine, Garlic, Herbs, Tomato & Lemon</i>	
Pan Roasted Grouper with Grilled Polenta Cake & Smoked Paprika Butter [gf]	42
<i>Spring Onion Beignets, Fresh Peas, Cremini Mushrooms & Sautéed Spinach</i>	
Fresh Fettuccini with Spring Herbs & Vegetables	29
<i>Spinach, Favas, Spring Onions, Peas, Asparagus & Saffron Cream</i>	
Venison Scaloppini with Huckleberry Demi Glace	39
<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**
JULY MENU | TUESDAY-SATURDAY 4-8PM

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