

## OYSTERS

### Fresh Oysters on the Half Shell

*Served on ice with lemon, rice wine mignonette, cocktail sauce and horseradish*

Market Price

---

## SOUPS

### French Onion Soup Gratinée

*French Comte Cheese*

16

### Asparagus Soup with Coconut Milk & Basil Emulsion [gf]

15

---

## SALADS

### Classic Caesar Salad

*Croutons & Parmesan Cheese*

*Add Crispy Bay Scallops*

14

10

### Mr. G's Garden Green Salad [gf]

*Shaved Market Vegetables & Champagne Tarragon Vinaigrette*

15

---

## APPETIZERS

### Local Squash Blossom Beignets

*Goat Cheese Fondue & Tomato Basil Sauce*

18

### Country Pâté

*House-Made Pickles & Mustard*

16

### Cheese Plate [gf]

*Roquefort, Comte, Bucheron, Brie & Delice De Bourgogne*

20

### Charcuterie Board [gf]

*Salami, Prosciutto, Country Pate, Bresaola with Pickles and Mustard*

20

## ENTRÉES

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