

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>	
Seared Duck Breast with Port Wine Poached Cherries [gf]	40
<i>Baby Carrots, Baby Turnips & Spring Onion Risotto Cake</i>	
Salt Spring Mussels with Club Fries [gf]	38
Pan Roasted Scottish Salmon with Smoked Paprika Crimini Mushroom Vinaigrette [gf]	39
<i>Zucchini Cakes & Sugar Snap Peas</i>	
Fresh Fettuccini with Ratatouille, Basil Pesto & Parmesan	32
Apricot Glazed Pork Chop with Grilled Lunch Box Peppers	42
<i>Irish Cheddar Mac & Cheese & Local Broccoli</i>	

SIDES 12

Local Broccoli Smoked Paprika Crimini Mushroom Vinaigrette
Irish Cheddar Mac & Cheese | Buttered Green Beans | Sugar Snap Peas with Basil
Mashed Potatoes | Pomme Frites | Ratatouille

[gf] = gluten free

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

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