

Metate Room Dinner Menu

Starters

Mesa Queso \$8

Asadero cheese with hatch green chili, Dove Creek black bean corn salsa and pico de gallo
Served with house made corn tortilla chips

Nanescatha Flat Bread \$9

Black bean hummus with cremini mushrooms, cotija cheese, pico de gallo and red pepper coulis

Chili rubbed Pork Sliders \$14

Slow roasted marinated pork with jicama orange slaw

Grilled and Chilled Shrimp \$12

Grilled shrimp, charred farm tomato salsa rojo and fresh avocado relish

Soup & Salad

Chicken Tortilla Soup \$6

Grilled chicken, roasted corn, tomatoes, epazote and cilantro.
Cotija cheese

Pork and Chili Stew \$9

Slow braised pork, fingerling potatoes, carrots, hatch green chili queso fresco

Metate House Salad \$7

Summer field greens, heirloom tomato, cucumber, sweet onion, avocado, chili buttermilk dressing

Roasted Vegetable Salad \$10

Balsamic marinated grilled squash, portobello mushroom, chili lime pickled onions, red pepper asparagus, black bean corn salsa

Apple Walnut Salad \$11

Mesclun greens with seasonal apples, candied walnuts, Maytag blue cheese, dried cranberries, carrot and Balsamic syrup. Add cumin scented grilled chicken \$16

Far View Lodge, Mesa Verde National Park

Metate Room Dinner Menu

Waters

Wild Caught Salmon \$32

Seven oz. Pan seared pacific salmon, Ancho chili polenta, roasted black bean corn salsa, seasonal vegetable

Corn Crusted Trout \$22

Seven oz. Seared boneless trout, red pepper coulis cream, cilantro rice and seasonal vegetable

Ranch

Beef Tenderloin \$30

Eight oz. grilled filet of beef with red chili butter, chipotle mashed potato, seasonal vegetable

Turkey Napoleon \$23

Six oz. Cinnamon chili rubbed, pine nut crusted with Marsala demi-glace, cilantro rice, seasonal vegetable

Cowboy New York Strip \$24

Twelve oz. Grilled N.Y. Strip, Ancho demi-glace, chipotle mashed potato and tobacco onions

Tortilla Crusted Chicken \$23

Seven oz. Corn tortilla crusted breast of chicken with poblano cream, red pepper coulis, black bean corn salsa, cilantro rice and seasonal vegetable

Game

Mixed Grill \$ Market

Chef's selection daily with chipotle mashed potato, sauté cremini mushroom and tomato squash ragout

Marinated Grilled Duck Breast \$28

Six oz. Prickly pear red pepper jam, cilantro rice, seasonal vegetable

Elk Sheppard's Pie \$29

Seven oz. Sliced elk tenderloin, roasted corn, peas and carrots atop chipotle mashed potatoes with caramelized sweet onions and ancho demi-glace

Far View Lodge, Mesa Verde National Park

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Garden

Poblano Relleno \$20

Roasted poblano pepper with asadero cheese, roasted corn, Dove Creek black beans, ancho chili polenta and red pepper coulis

Far View Pasta \$16.30

Papperdelle pasta, sundried tomato tapenade, cremini mushroom, baby spinach and pinion nuts with parmesan and light cream Add grilled chicken \$21.30

Pueblo Portobello Stack \$17

Grilled Portobello Mushroom with roasted squash, asparagus, red pepper, spinach and Dove Creek black beans, red pepper coulis