

Season's Greetings!

from all of us at the Cowgirl!

Featured winter beverages:

Chocolate Turkey – Meyers' Rum, Wild Turkey, Kahlua and hot chocolate - \$7

Left Hand Brewing Milk Stout (Colorado) -\$5

DINNER APPETIZERS

French Onion Soup - rich onion soup with crouton and melted Swiss cheese \$5

Green Chile Posole - a bowl of this traditional New Mexico winter favorite simmered with of tender pieces of pork \$6

Poblano Chile en Nogado - filled with an asadero cheese, onion, goat cheese and roasted garlic. Served with walnut sauce and pomegranate seeds \$7

Wild Mushroom Raviolis - served on wilted spinach with tomato coulis, grated Parmesan & pesto \$7

Jerk Chicken Wings - all natural wings, flash fried and tossed in our spicy hot jerk sauce \$8

Wisconsin Cheese Curds – *Cheeseheads rejoice!* Beer battered and flash fried, this regional delicacy is served with a fresh tomato sauce \$6

SALADS

Red Pear Salad - sliced ripe pears, candied pecans, pickled red onions & blue cheese served over our arugula-charged spring greens with raspberry vinaigrette \$9

Harvest Salad - roasted yellow beets, goat cheese, asparagus, grape tomatoes, *marcona* almonds, shaved fennel, and watercress tossed with organic greens and lemon basil vinaigrette \$9

Salad add-ons:

Jerk Chicken \$4

Grilled Salmon \$5

Seared Sea Scallops \$7

Blackened Chicken \$4

Seared Shrimp \$5

Seared Marinated Flat Iron Steak \$7

Chimayo Chicken \$4

Portobello Strips \$3

Jerk Tofu \$3

DINNER ENTREES

Yankee Pot Roast - slow cooked tender chuck roast served over mashed potatoes with braised vegetables and homemade onion ring \$13

Smoked Turkey Rueben – sliced, house-smoked turkey breast, pressed in a hoagie roll with Swiss cheese, sauerkraut and Dijon mustard and served with fries, cole slaw and a side of Thousand Island dressing \$9

Braised Lamb Shank - braised in red wine/rosemary sauce with root vegetables, served on mashed potatoes \$14

Petite Sirloin - 6 oz. top choice steak, cooked to your liking topped with a green chile strip and served on a bed of caramelized grilled onions. Served with hand cut fries and grilled veggies \$13.50

Cowgirl Nut Burger – house-made veggie burger made from ground almonds and pecans, organic red quinoa, sundried tomatoes, roasted garlic and basil. Served on a potato Kaiser roll with pesto.

Hand cut fries and slaw alongside! \$9

Seared Sea Scallops - with cider beurre blanc, served on chive mashed potatoes. Topped with a salad of arugula, fried onions, Braeburn apples and candied pecans with a raspberry vinaigrette \$15

Roast Corn Custard (Macque Choux) – served with grilled vegetables, tomato coulis and pesto \$12 with **Seared Shrimp** please add \$5

DESSERTS – please see our table tents and main menu, too!

Profiteroles \$4.50

Flourless Chocolate Torte with Chimayo red chile \$5.50