

# the pink adobe

## DINNER MENU

### Appetizers

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ESCARGOTS The classic French appetizer. Five large snails in mushroom caps	10	SHRIMP REMOULADE Begin your meal with creole cooking. Fresh shrimp in creole mustard dressing	10
FRENCH ONION SOUP Rosalea first served this soup in 1944. Topped with croutons & Gruyere cheese	9	WHOLE ARTICHOKE Straight from the Garden District of New Orleans. Served chilled with vegetables & sour cream dressing	12
CLAMS LUCIFER Manila clams & Mexican tequila in a red chile broth	15	PINK ADOBE SALAD Mixed greens, chopped tomatoes, bleu cheese and house vinaigrette	7

### Entrées

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STEAK DUNIGAN World famous for over fifty years. 13 oz. New York strip steak, charbroiled, topped with mushrooms, green chile & potato	30	FRIED SHRIMP LOUISIANNE Only one from New Orleans could offer this seafood dish. Five prawns battered & deep fried golden brown served with a browned potato and onion rings	28
POULET MARENGO For Napoleon celebrating his defeat of the Austrians. Half chicken slowly pan roasted in Madeira wine, onions, tomatoes, mushrooms, topped with a shrimp	26	GRILLED SALMON Ocean to desert, served Santa Fe style, spiced up and perfectly grilled with green chile burblanc, quinoa compote & grilled vegetables	28
TOURNEDOS BORDELAISE The most tender, perfectly-sized steak atop a puff pastry, topped with a mushroom cap & homemade bordelaise sauce	28	THE VERDE For the vegetarian, vegan, gluten free. Steamed whole artichoke, Quinoa, mushroom compote and roasted vegetables	20
LAMB CHOPS Thick grilled chops served with jalapeno mint jelly & a pink adobe potato	28	SEAFOOD ENCHILADA A perfect combination of lobster, shrimp and crab in rolled blue corn tortillas covered with lobster bisque and cheese	28
FRIED CHICKEN Half chicken deep fried spicy southern style with mashed potatoes, brown gravy and cole slaw	25	WHOLE AVOCADO SHRIMP A classic from the old south. Fresh shrimp salad served in a ripe avocado garnished with seasonal vegetables	24
SPAGHETTI ROSSI A family favorite for five generations. Spaghetti, bolognese sauce; beef, tomatoes, mushrooms, topped with parmesan	18	LOBSTER SALAD Our most luxurious and artistic. Lobster chunks, grated cheese, lettuce, hard-boiled egg, and seafood dressing	30

### New Mexican Dishes

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ENCHILADA PINK ADOBE A classic with Chimayo red chile, blue corn tortillas, cheese, with beans & posole	18	PLATO MEXICANO Cheese enchilada, pork tamale, chicken taco, red & green chile, pinto beans & posole. Served with guacamole, sour cream, lettuce & tomato	20
CHICKEN ENCHILADAS Fresh corn tortillas generously filled with chicken, cheese, sour cream, covered with homemade green chile, served with pinto beans & posole	18		