

Appetizers

Milagro Guacamole

(prepared tableside-create your own)

With fresh avocado, jalapenos, tomatoes, red onion, cilantro, lime, ground chiles, sweet corn, nopales, cayenne, chipotle cream and queso fresco

For two 9.5 For four 15

Cornmeal Crusted Crab Cake 9

Seared with lump crab, poblano, garlic, shallots and cilantro, served with a pineapple-green chile aioli

Coctel de Mariscos 10

Authentic Acapulco-style: shrimp, scallops, and octopus in a sweet tomato sauce with fresh onion and cucumber

Calamari Frito 9.5

Lightly breaded, with smoked jalapeno aioli, sliced habenero-mango and house made charred tomato salsa

Queso Fundido 8

Three cheese blend served with warm flour tortillas
Add chorizo, mushrooms, poblano rajas or prime rib **Each \$2**

Sopa y Ensalada

Poblano Clam Chowder

New England style with mild poblanos, chopped clams and fresh vegetables

Ore Houe Original Green Chile Stew

Roasted Hatch chiles, braised pork, onion, garlic and cilantro with lots of mild red chile

Florinda's Posole

A hearty stew of posole: pork, onion, garlic and cilantro with lots of mild red chile

Cup 6 Bowl 9

Ensalada con Atun sm 9 lg 14

Yellowfin tuna, sesame crusted, pan seared medium rare with mixed green, black olives, grape tomatoes, sweet piquillo peppers, red onion and pepita, in a cacahuete vinaigrette

New Mexican Caesar sm 7 lg 9

Crisp romaine leaves, homemade garlic croutons with parmesan cheese and a guajillo Caesar dressing

Add blackened chicken sm 8 lg 13 Add seared salmon sm 9 lg 14

Santa Fe Wedge 9

Chilled iceberg lettuce with ranch dressing and roasted poblano rajas with crispy tortillas, cherry tomatoes, green chile and smoked bacon

Blackened Chicken Salad 11.5

Southwest blackened chicken breast atop fresh greens and vegetables with ruby red grapes, mandarin oranges and poblano-citrus vinaigrette

Main Entrées

Chicken Mole Poblano 19

Grilled, free range chicken finished with Mexican style mole poblano, sesame seeds and served with green chile rice

Canyon Salmon 19.5

Fresh salmon, wild mushroom dusted, grilled and topped with a raspberry-chipotle glaze and served with saffron rice

Avocado and Pistachio Crusted Halibut 27

With balsamic butter sauce and served with green chile rice

Enchilada Del Mar 22.5

Maine lobster, lump crab, and baja shrimp stacked on corn tortillas with guajillo cream sauce

Camarones con Callos 25

Seared large shrimp filled with asadero cheese and mild jalapenos wrapped in hatch chile rubbed bacon; harissa crusted scallops over sweet corn puree with a warm chorizo vinaigrette

Pork Osso Buco 21

Braised in chiles, red wine, garlic and fresh herbs, served with a black currant-pasilla chile sauce with green chile cheddar mashers

Morita Baby Back Ribs

Braised, grilled and slathered with sweet Morita chile sauce and served with cowboy beans

Half Rack 15

Full Rack 24

The Bistro Steak 19.5

Ancho chile dusted, grilled and topped with a wild and chile arbol sauce, served with green chile cheddar mashers

Southwest Steak and Enchilada 19.5

Grilled sirloin with authentic New Mexican red chile served with a savory cheese enchilada and cowboy beans

Steak Ore House 27

Fresh filet, wrapped in hickory smoked bacon, topped with crabmeat and Southwest Bernaise and served with sautéed mushrooms

Beef Tenderloin 25

Grilled to order and topped with a dried cherry cilantro and black walnut compound butter, served with green chili cheddar mashers.

Chile en Nogada 17

A "Mexican Tradition" a roasted poblano pepper, filled with spiced ground beef, pepitas, golden raisins, rice and queso fresco with a walnut cream sauce and pomegranate berries and served with huitlacoche and sautéed spinach

Chipotle Linguine 17

With spinach, cherry tomatoes, and wild mushroom, summer squash, zucchini, stacked and topped with roasted chipotle cream sauce

South Western Veggie Stack 17

Marinated and grilled Portobello mushroom, summer squash, zucchini, and baby spinach stacked and surrounded with roasted tomato-guajillo sauce.

Chef: Carlos Hernandez

An 18% gratuity is requested for parties of six or more. **Thank You**