

SOUPS, SALADS & STARTERS

Chef's Soup Du Jour | 6

Strawberry Salad | 8

organic field greens, sliced strawberries, candied walnuts, local goat cheese, balsamic vinaigrette

Lucia House Salad | 8

little gem lettuce, triviso, honeyed red onions, local feta cheese, fried chickpeas, lemon-herb dressing

Grilled Caesar | 8

red romaine, manchego cheese, classic caesar dressing, rustic croutons

Heirloom Tomato Caprese | 12

house made mozzarella, balsamic paint, sweet basil vinaigrette

Paella de Valencia | 10

white rice, mussels, clams, rock shrimp, bay scallops, chorizo, saffron fumet

Steamed Mediterranean Black Mussels | 10

caramelized onion, shaved fennel, spicy pernod butter sauce, grilled bread

Fried Calamari & Artichoke | 12

moroccan spiced tomato sauce, chiffonade of mint, peppedew peppers

Garlic Shrimp | 14

sautéed with lime & madeira, crostini

Meze Platter | 15

hummus, tabbouleh, baba ghanouj, pita chips

Spanish Antipasto | 16

serrano ham, chorizo, salami, fried chickpeas, quince paste, manchego cheese, herb marinated mozzarella, pita chips, arbequina olives, spanish olive oil

SPECIALTIES

Sautéed Asparagus & Wild Mushroom Risotto | 18
fried quail egg, roasted pancetta, fresh herbs, tartufo cheese

Grilled Chicken Carbonara Pasta | 18
pappardelle pasta, roasted pancetta, english peas,
fresh herbs, parmesan cheese

Roasted Vegetable Ravioli | 19
baby artichokes, pear tomatoes, spring onions,
basil sweet corn jus, grana padano

Roasted Half Chicken | 18
baby sweet potato hash, heirloom beans, lemon-herb pan sauce

Hazelnut Dusted Alaskan Halibut | 27
purple rice, seasonal baby vegetables, oregano
emulsion, kumquat chutney

Pan Roasted Atlantic Salmon | 27
molded ginger rice, sautéed local greens, lemongrass
broth, lemon & ginger chips

Seared Atlantic Sea Scallops | 29
baby sweet potato hash, seasonal succotash,
sweet corn cream, basil oil

Pretzel Burger | 12
melted jalapeno cheese sauce, chopped tomatoes
on our oversized pretzel dough bun

Balsamic Flat Iron Steak | 24
sweet potato fries, pickled peppers,
balsamic steak sauce

Smoked NM Beef Filet | 32
tartufo cheese topping, grilled green garlic, patty pan
squash, spanish sherry Jus
add 6 crab claws | 8

Grilled Veal Chop | 34
grilled onion & white bean salad, arugula greens,
red grape tomatoes, sage syrup

Grilled Colorado Rack of Lamb | 36
seasonal vegetable medley, mint compote,
maple balsamic drizzle

Grilled Buffalo NY | 36
baby carrot medley, spiced cauliflower mash,
raspberry-cherry reduction

GARY'S VEGETARIAN GARDEN

Monday

Queso Fresco Stuffed Anaheim Green Chile | 18
red chile soft polenta, lime crème fraiche

Tuesday

Grilled Vegetable Napoleon | 18
eggplant, squash, zucchini, herbed chevre, onion
frites, sundried tomato pesto

Wednesday

Savory Crepes | 18
yukon gold potatoes, charred pablano filling, red bell pepper
coulis, roasted zucchini, manchego whipped cream

Sunday

Wild Mushroom Risotto | 18
baby spinach, shallots, grana padano, shaved cherry tomatoes
18

Thursday

Marinated Portobello Filet | 18
truffled fingerling potato salad, wilted spinach and fresh basil,
thyme balsamic reduction

Friday

Pistachio Crusted Roasted Tofu Steak | 18
carrot ginger puree, haricot verts, cranberry port
reduction, wonton curls

Saturday

Tri-Squash Risotto Stuffed Bell Pepper | 18
grilled asparagus, romano aioli, harissa oil, crispy leeks

SIDES

Sautéed Local Greens | 4

Grilled Corn on the Cob | 5

Seasonal Vegetable Medley | 5

Sweet Potato Frites | 5

Chilled Asparagus | 7
serrano ham, walnut oil

Sautéed Wild Mushrooms | 8
truffle oil, fresh herbs, taleggio cheese



YOUR HEALTH, OUR LOCAL ECONOMY AND OUR ENVIRONMENT

At our restaurant, we procure much of our food from local sources. This helps our local economy, provides healthier food, and helps our environment by reducing fossil fuels burned in transportation. As much as possible, we try to use organically grown foods.

The water that we serve you is purified at the restaurant to standards that equal or exceed most bottled waters. We avoid wasting plastic or glass bottles and the use of fossil fuels in transporting bottled water. Your wait person will ask if you would like water in an effort to reduce waste. Our restaurant and hotel uses only 30% of the water that was consumed at the hotel before our water saving measures were introduced. Our guests have been part of this water saving effort.

Each day we take great pride in presenting an extraordinary, meatless special prepared by our chefs. It's meant to be a great tasting and healthy epicurean experience and, at the same time, further our environmental mission. If each of us occasionally substitutes a vegetarian meal for a meat meal, the benefits for our environment are enormous. The health benefits are an added bonus – and we believe you'll find our vegetarian specials are delicious.

If it meets requirements, our unused food is donated to Roadrunner Food Bank. The rest of our uneaten food is composted into fertilizer for local farming and gardening. All packaging materials are recycled. This menu is printed on 100% post consumer, recycled paper that has not been chlorine bleached.

Thanks very much for dining with us,

Your Lucia staff