

STARTERS

Steamed Mediterranean Black Mussels | 10
caramelized onion + shaved fennel + pernod butter sauce + grilled bread

Fried Calamari & Artichoke | 12
merlot tomato sauce + peppered peppers + red onion + lemon-basil aioli

Garlic Shrimp | 14
lime + madeira + grilled bread

Mezze Platter | 15
hummus + tabbouleh + baba ghanouj + harissa sauce + olive tapenade + roasted garlic + lavash chips

Andaluz Antipasto | 18
shaved prosciutto + chorizo + tillamook cheddar cheese + herb marinated mozzarella + lavash chips + olives + spanish olive oil

SOUP & SALADS

Chef's Soup Du Jour | cup 4 | bowl 8

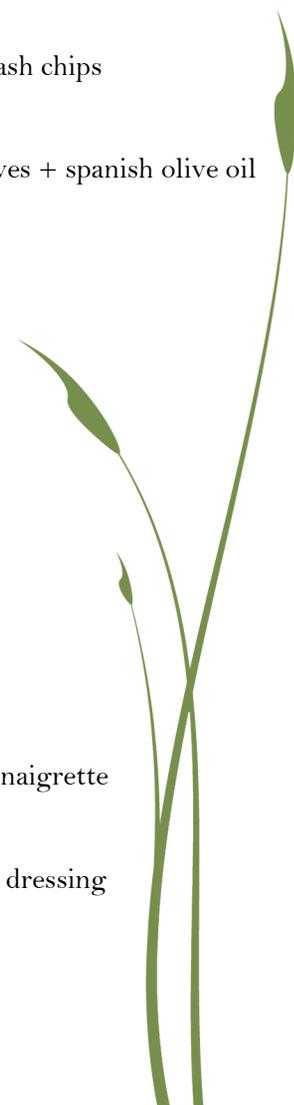
Roasted Green Chile Stew | cup 5 | bowl 8

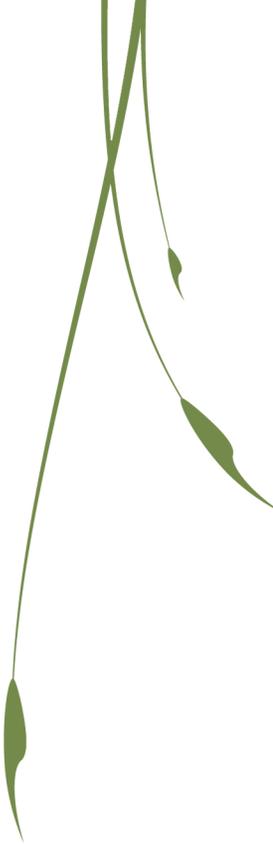
Tomato Caprese | 12
fresh mozzarella + balsamic paint + sweet basil vinaigrette + micro greens

Caesar | 8
romaine + house made caesar dressing + grana padano + rustic croutons

Strawberry Salad | 8
organic field greens + sliced strawberries + candied walnuts + local goat cheese + balsamic vinaigrette

Lucia House Salad | 8
romaine + radicchio + honeyed red onions + local feta cheese + rustic croutons + lemon-herb dressing





LUCIA SIGNATURE ENTRÉES

Pistachio Crusted Tofu Steak | 18

ginger carrot mashed potatoes + haricot vert + cranberry port sauce + wonton curls

Grilled Atlantic Salmon | 27

saffron rice + baby spinach-tomato salad + coriander - carrot buerre blanc

Hazelnut Dusted Chilean Sea Bass | 29

truffle mashed potatoes + baby carrots + apricot-green chile chutney

Seared Atlantic Sea Scallops | 29

basil mashed potatoes + haricot vert + sweet corn cream + green oil

Smoked NM Beef Filet | 32

pecorino tartufo cheese + zucchini pappardelle + pommes aligot + cabernet demi-glace

Grilled Ribeye | 36

green chile cheddar polenta cake + grilled asparagus + red chile demi-glace

SIDES

Sautéed Greens | 4

Seasonal Vegetable Medley | 5

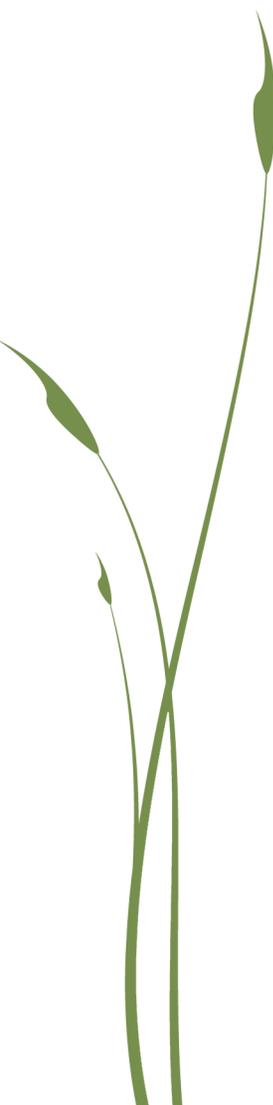
Sweet Potato Frites | 5

Sautéed Mushrooms | 8

truffle oil + fresh herbs

Crab Claws | 8

garlic butter





SPECIALTIES

Andaluz Steak Burger | 14

8 oz. steak burger

2 toppings on a toasted bun | additional toppings 1.50

sherry mushrooms, green chile, apple-wood smoked bacon, cheddar, swiss cheese, avocado

Roasted Vegetable Ravioli | 19

baby artichokes + cherry tomatoes + spring onions + chardonnay butter sauce + shredded grana padano

Roasted Half Chicken | 20

roasted garlic mashed potatoes + haricot vert + lemon-herb pan sauce

NM Flat Iron Steak | 24

sweet potato frites + balsamic steak sauce

Sautéed Asparagus & Mushroom Risotto | 18

crispy pancetta + fresh herbs + shredded parmigiano-reggiano

BEVERAGES

coke, diet coke, sprite, dr. pepper, hot or iced teas, fruit juices



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

