

prairie star restaurant & wine bar

Small Plates

Tamaya Cornmeal Crusted Calamari

sage aioli • smoked chipotle-tomato salsa • Urban Rebel Farms microgreens

ten

New Mexico Green Chile Cast Iron Cornbread

red chile jam • marinated goat cheese

nine

Grilled Individual Brie

Spanish membrillo • elderberry reduction • baguette crostini

fourteen

Crispy Fried Duck Wings

citrus-chile sauce • crisp rice noodles • pineapple kimchi

twelve

Seared Smoked Trout Crepes

roasted winter squash • green chile bechamel • seared frisée

eleven

Foie Gras Sausage & Goat Cheese Flatbread

baby spinach • piquillo peppers • smoked mozzarella
herb mascarpone • balsamic reduction

thirteen

Salads

Grapefruit Supremes & Brie Crostini

charred frisée & grilled radicchio • smoked hazelnuts • mustard vinaigrette

ten

Baby Field Greens Salad

matchstick tart apples • toasted almonds • ginger-sumac vinaigrette

seven

Warm Beet & Goat Cheese Salad

frisée • organic baby spinach • walnut crumble • sage oil • balsamic reduction

nine

Bibb Lettuce Caesar Salad

garlic-anchovy dressing • grated parmesan • house-made focaccia croutons

seven

Executive Chef Myles Lucero

Consuming raw or under cooked meats/poultry/seafood/shellfish/or eggs
may increase risk of food borne illness, especially if you have certain medical conditions.

Signature Dishes

Organic Mushroom Ravioli

house-made pasta • roasted apples & butternut squash • sage cream sauce
twenty-one

Grilled Beef Tenderloin

fried brussels sprouts & walnuts • herb smashed fingerling potatoes
red wine demi-glace • caramelized onion-bacon compound butter
thirty-four

Snake River Golden Trout

sautéed organic mushrooms & butternut squash • tri-color quinoa pilaf
piquillo pepper coulis • Urban Rebel Farms microgreens
twenty-three

Local Grassfed Bison Burger

grilled potato bun • roasted garlic aioli • brie cheese • sliced jalapenos
crisp onion strings • seasoned pommes frites
fifteen

Entrées

Bacon Wrapped Pheasant

handmade sweet potato gnocchi • sautéed pancetta • organic mushrooms
roasted red peppers • caramelized spanish onions • marsala pan sauce
twenty-nine

Pomegranate Glazed Salmon

wild rice & apple pilaf stuffed piquillo peppers • sautéed caulilini • grapefruit beurre blanc
twenty-seven

Braised Local Bison Osso Buco

green chile-goat cheese soft cooked polenta • garlic braised greens
grapefruit gremolata • red wine jus
thirty-two

Grilled Prime Ribeye Steak

sour cream mashed potatoes • crispy julienned vegetables • port wine demi-glace
thirty-nine

Quinoa & Pecan Crusted Chile Relleno

red chile spaghetti squash tamale • seared frisée • truffle refried black beans • red chile oil
twenty

Grilled Organic Chicken Breast

dried apricot & vegetable couscous • roasted garlic & broccolini fondue
grain mustard pan sauce
twenty-two

We use New Mexico Certified Chile™