



Easter Dinner

Served from 5:00 to 9:00 p.m. on Friday and Saturday

Served from 4:00 to 8:30 p.m. on Easter Sunday

Appetizers

Crispy Fried Clear Creek Calamari

Dipped in seasoned flour and served with a Chipotle dipping sauce \$10

Piki Bread with Hopi Hummus

Two piki breads made by Joyce Saufkie of Second Mesa, served with my version of Bad-dap-suki.

A hummus made with reservation grown tepary beans, pit roasted corn, corn and sunflower oils.

Garnished with sunflower seeds \$10

Easter Sampler Platter For Two \$22

Steamed Asparagus and Shrimp Salad

over McClendon greens with Meyer lemon vinaigrette

Spring Vegetable Flan

all that is fresh from McClendon's baked with eggs and Black Mesa feta cheese

John's Scotch Egg

in miniature with quail egg and mustard sauce

Soup and Salads

The Signature Soup

Creamy sweet corn in the same bowl with smooth and spicy black bean

topped with a signature of spicy chile cream \$6

Local Greens with Red and Gold Beets

Organic lettuce tossed in a blood orange, hazelnut vinaigrette with red and gold beets –

All locally grown. Topped with fresh pomegranate seeds \$9



The Blue Cheese Salad

Heart of romaine lettuce, creamy blue cheese topped with
Maytag Blue and honey roasted spiced pecans \$8

The Southwestern Caesar

Romaine tossed in our house made Caesar dressing with roasted pumpkin seeds and parmesan cheese.
Garnished with roasted red peppers and a parmesan crusted cracker bread \$8

Entrées

Sarsuela "Operetta" Seafood Stew

Maine lobster tail, shrimp, black mussels, clams, king crab and snapper filet simmered in saffron and sherry scented,
roasted tomato Romesco sauce. A unique dish for the seafood lover. \$29

Fresh Wild Columbia River King Salmon in Papoose

Cured and smoked in house, wrapped in a crisp potato blanket, served on a bed of red caboose mashed potatoes
in a pool of southwestern Romesco sauce and steamed sugar snap peas \$31

Lobster and Asparagus Raviolis

Main lobster meat and asparagus filled raviolis tossed in a creamy lobster tarragon sauce with, Maine lobster tail,
jumbo shrimp and PEI black mussels \$32

Fresh and Local Red Leghorn Spring Chicken Roast

Partially deboned and seasoned with fresh herbs. Roasted to a crisp and served with Chuck's roasted sunchoke and
parsnips, fresh vegetables and an au jus made with natural juices, garlic and herbs \$22

Roast Filet Mignon with Maine Lobster Tail

Roast filet mignon (5oz) on bed of mashed potatoes topped with a 4oz Maine lobster tail and chipotle béarnaise,
garnished with baby green beans and red peppers \$36



Roast Spiced Duck with Seville Orange Sauce

Half a partially deboned duck, served with
Minnesota White River Native gathered wild rice timbale and fresh vegetables \$25

Roast Nilgai Antelope Sirloin

Wrapped in Jalapeno bacon, pan roasted and sliced over a mound of wild and tame mushrooms.
Chuck's roasted sunchokes with parsnips \$32

Roast Prime Rib of Beef

10oz certified Black Angus prime rib served with red caboose mashed potatoes, fresh vegetables,
au jus and horseradish cream \$28

Churro Spring Lamb

Two way flavor platter - First the leg, seasoned with fresh mint, sage and garlic roasted and served with English mint
sauce, au jus, and steamed green beans. Second, the shoulder, slow braised Mallorca style with dried fruits, sweet spices
and saffron served with steamed couscous. \$28

Smoked and Roasted Loin of Pork with Green Tomato Chutney

We marinate the loins overnight and smoke them over local cedar before roasting.
Served with Johns' house made green tomato, date, raisin and onion chutney.
Served with red caboose mashed potatoes and fresh vegetables \$23

The Killer Vegetable Plate

Grilled southwestern vegetable stacked enchilada with squash, peppers, corn, tomato, onions and cheese.
Three cheeses, red chile sauce with layers of red and blue corn tortillas. Sweet corn tamale, steamed fresh vegetables,
grilled cheese filled Anaheim pepper topped with papaya salsa, black beans and red caboose mashed potatoes \$19



Desserts

Double Chocolate, Grand Marnier Souffle for Two

Rich dark chocolate soufflé baked to order and served with whipped cream, dark chocolate Grand Marnier sauce
(25 minutes to bake) \$14

English Trifle of Sponge Cake

soaked in sherry and spiced rum, vanilla custard, mixed berry compote and topped with cream and almonds \$7

Chocolate Easter Egg

filled with hazelnut mousse and served with fresh raspberries \$7

Jumbo California Strawberries

dipped in dark chocolate and served on a bed of whipped cream \$10

Triple Chocolate Cake

Dark sponge cake, chocolate ganache and white chocolate shavings in a pool of milk chocolate espresso cream \$7

Easter Sundae Delight

Vanilla gelato topped with pineapple and banana cooked in ginger syrup, topped with whipped cream, chocolate fudge sauce, roasted chopped macadamia nuts and a cherry on top \$7

Beverages tax and gratuity are not included.

A 20% gratuity will be added to all groups of 8 or more.

Large groups will require a credit card number to guarantee the table.