



2006, 2007, 2008



2005, 2006, 2007



AUTUMN 2008

### Cocktails

#### Annette's Cosmo - \$9

VOX Raspberry, Grangala, Cranberry

#### French Martini - \$9

Grey Goose, Pineapple, Cranberry, Champagne

#### Victorias Secret - \$8

Stoli Strawberry, Peachtree, Cranberry, Orange

#### Mesa Appletini - \$8

Stoli, Apple Puckers

#### Tequila Spa - \$8

Patron Silver, Grapes, Lime, Lemon

#### Blackberry Vodka Collins - \$7

Grey Goose, Blackberries, Lemon,

#### Raspberry Mojito - \$8

Bacardi Razz, Mint

### Draught Beer

#### Amberbock - \$3.75

#### Bass - \$5.25

#### Blue Moon - \$4.00

#### Bud Light - \$3.25

#### Guinness - \$5.25

#### Harp - \$5.25

#### Miller Lite - \$3.25

#### Hoegaarden - \$5.25

#### Sam Adams Seasonal - \$4.75

#### Sierra Nevada Pale Ale - \$4.50

#### Stella Artois - \$5.50

#### Smithwick's - \$5.25

### Steak Sauces

#### CRUSTED BLUE CHEESE - \$4

#### DIANE - \$3

#### COGNAC - \$4

#### AU POIVER - \$3

### Snacks, Salads & Other Good Stuff

#### FRUIT & CHEESE \$16

Assorted seasonal fruits and imported and domestic cheeses with crackers

#### SIGNATURE WRAPPED JALAPENOS \$10

Stuffed with a herb infused cream cheese, wrapped in bacon and served with a cool mango sauce

#### BAKED BRIE \$14

With seasoned walnuts, assorted fruits, and brown sugar in a flaky phyllo dough

#### STEAK SOUP \$7

The house special

#### MARYLAND SOFT SHELL CRAB \$18

With a blood orange citronette and avocado compote

#### SEAFOOD MARTINI \$14

Lump crab and shrimp with a hand shaken spicy gazpacho sauce

#### CAPRESE \$11

Tomato & Bufala mozzarella caprese with basil leaves & aged balsamic reduction

#### MESA CAESAR SALAD \$10

Classic style with a house made dressing.

#### SIGNATURE SPINACH SALAD \$12

With a bacon, apple and warm Cognac dressing, garnished with goat cheese crumbles

#### THE WEDGE \$9

Served with crumbled blue cheese, red onions, bacon, cherry tomatoes, and blue cheese dressing

#### AVOCADO & GRAPEFRUIT SALAD \$11

On a bed of greens with topped with a french dressing, walnuts and crumbled blue cheese

#### OYSTERS ROCKEFELLER \$19

With Absinthe, spinach, bacon and shallots

#### SMOKED SALMON \$14

With a peppercorn melange Dijon sauce and bagel chips

#### CALAMARI \$14

Lightly fried and served with a lemon garlic aioli and a Kung Pao dipping sauce

#### SOUTHWEST ESCARGOT \$15

Sautéed with chipotle, tomato, cilantro, red onions, green chile, jalapeños and tequila

### Features & Seafood

#### SEARED BIG-EYE TUNA \$24

Seared sesame crusted Big-eye tuna with a wasabi soy vinaigrette served with tempura asparagus

#### RACK OF LAMB \$27

Breaded and topped with mushroom and shallot demi glace served on potatoes and asparagus

#### CHILEAN SEA BASS \$24

Served on orzo pasta with sautéed spinach and mushrooms and dried cherries

#### 12-OZ BONE-IN VEAL CHOP \$28

With a sweet & spicy Tamarind chutney and cilantro urid gota grain

#### CRAB CAKE DUET \$22

With sautéed asparagus and carrots

#### STEAK DIANE \$33

Sautéed in a classic Diane sauce, served on roasted red potatoes and asparagus

#### BEEF WELLINGTON \$36

6oz Filet covered with a puff pastry and a mushroom duxelle and served with caramelized whiskey demi sauce

#### SPICY SHRIMP PASTA \$21

Juicy shrimp in a chipotle sauce with red onion, tomatoes, cilantro, green chile and tequila over Linguine Pasta

### Ala Carte

#### WILD KING RIVER SALMON \$19

on a sweet onion confit

#### 9-OZ+ FILET \$31

Med well & well done will be butterflied

#### SCALLOPS \$25

Espresso coco dusted Monster scallops served with a vanilla bean beurre blanc and leek garni

#### 18-OZ DOUBLE CUT PORK CHOP \$25

with a chipotle honey glaze

#### CORNISH GAME HEN \$28

With fresh herbs and natural Au Jus

#### 14-OZ+ NEW YORK \$27

Grilled to perfection

#### 16-OZ+ DELMONICO RIB-EYE \$29

Grilled to order

#### 20-OZ PORTERHOUSE \$39

Half Filet, half New York

#### STEAK & CAKE \$36

Petite 6oz filet and crab cake

#### 20-OZ CHICAGO STYLE BONE-IN RIB-EYE \$35

Great bone-in flavor. Grilled to perfection

### Sides

#### TWICE BAKED POTATOES 3-WAY \$7

Jalapeño cheddar, loaded and herbed

#### ASPARAGUS \$6

Fire roasted with lime and butter

#### SAUTÉED MUSHROOMS \$6

in red wine, butter, garlic and rosemary

#### VEGETABLE OF THE DAY \$5

#### SWEET POTATO CASSEROLE \$6

Topped with candied pecans

#### BAKED POTATO \$6

Garnish on Request

#### SIGNATURE GREEN CHILE CASSEROLE \$7

Fire roasted green chile, Monterrey Jack cheese

#### ROASTED RED POTATOES \$6

with rosemary, garlic, and parsley

#### AVOCADO FRIES \$7

Panko breaded and served with a spicy chipotle aioli

THE MESA STREET GRILL ~ 2525 N. MESA STREET ~ EL PASO, TX 79902 ~ (915) 532-1881

20% GRATUITY FOR PARTIES OF 6 OR MORE. SORRY, NO SPLIT CHECKS FOR 5+ : \$5 FOR SPLIT PLATES: \$2 SPLIT SALADS: \$2 PER PERSON ON OUTSOURCED CAKES

\*There may be a risk associated with consuming raw shellfish as is the case with other raw protein products.

If you suffer from chronic illness of the liver, stomach or blood, have other immune disorders, are pregnant or might be, you should eat these products fully cooked.

Executive Chef - Julio Mendoza ~ Sous Chef - Billy Means ~ General Manager - Aaron Means