



DINNER

SNACKS

Smoked Salmon peppercorn Dijon, bagel chips... 15

Southwest Escargot chipotle cream sauce, tequila flambé... 15

Mesa Guacamole thick diced avocado, tomato, onions, cilantro, lime... 8

Fruit & Cheese seasonal fruits, artisan cheeses, crackers... 15

Oysters Rockefeller baked in shell with bacon, spinach, garlic, panko, parmigiana... 17

Fried Oysters blue points, horseradish cocktail sauce... 9

Ahi Tuna Tacos Asian infusion sauce, wonton shells, pico de gallo, micro greens, avocado crème fraiche... 15

Signature Wrapped Jalapenos with herb infused cream cheese, wrapped in bacon, kiwi mango coulis... 9

The Nachos melted assortment of cheeses, with sautéed jalapeños, red onions, cilantro. chicken (+4), New York steak (+12), combo (+14)... 14

Steamed Mussels Mariniere herb butter, white wine sauce, toast points... 17

Calamari lemon aioli, kung pao sauce... 15

Jumbo Lump Crab Cake lemon, sirachi aioli... 11

Baked Brie in phyllo dough, seasoned fruits, candied walnuts... 13

Avocado Fries chipotle aioli dipping sauce... 9

SOUPS

Soup Du Jour made fresh daily... Mrkt

Steak Soup house special... 7

SALADS

Caprese tomato, Bufala mozzarella, basil, olive oil & balsamic reduction... 9

Mesa Caesar Salad anchovies on request... 8

Avocado & Grapefruit Salad mixed greens, house French dressing, candied walnuts, blue cheese crumbles... 9

Citrus Spinach Salad grapefruit, mandarin oranges, almonds, carrots, granny smith apples, honey vinaigrette... 10

The Wedge walnuts, blue cheese crumbles, bacon, grape tomatoes, blue cheese dressing... 9

FEATURES

Steak Diane a classic, roasted red potatoes, asparagus... 35

Cioppino salmon, halibut, mussels, shrimp, spicy tomato broth, toast points... 26

Big-Eye Tuna spiced Caribbean jerk, orange gastrique, avocado relish, apple & cucumber slaw... 26

Crab Cake Duet steamed asparagus, shredded carrots... 23

Spicy Shrimp Pasta chipotle cream sauce, linguine pasta... 22

Fettuccini Pasta Alfredo or tomato cream, add chicken +4, shrimp + 7, salmon +9 ... 13

Pacific Halibut artichokes, hearts of palm, olives, cherry tomatoes on penne pasta... 26

Lamb Rack rosemary, blackberry adobo, crispy polenta, asparagus tips 34

Airline Chicken tequila mango flambé, tostada strips, seasonal vegetables, mashers... 21

Atlantic Salmon apricot - fig chutney, creamy risotto, tempura vegetables... 24

STEAKS & CHOPS – USDA PRIME

Steak & Cake petite 6oz filet , jumbo lump crab cake... 37

12-oz Prime New York tender and juicy... 28

8-oz Prime Filet the most tender cut... 33

14-oz Double Cut Pork Chop honey chipotle glaze... 26

14-oz Delmonico Prime Rib-Eye expertly grilled... 29

20-oz Chicago Bone-in Rib-Eye chefs choice... 36

SHAREABLE SIDES

Baked Potato served loaded... 6

Glazed Carrots chili, ginger, parsley... 6

Twice Baked Potato loaded... 7

Sautéed Mushrooms with rosemary butter... 7

Lobster Mac & Cheese tossed with lump crab... 11

Roasted Red Potatoes rosemary, garlic, and parsley... 6

Asparagus fire grilled, lime butter... 6

Tempura Vegetables asparagus, carrots, broccoli, orange glaze 6

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

Kitchen Team ~ Exec Chef - Billy Means ~ Exec. Sous Chef - Jose Rodriguez ~ General Manager - Aaron Means