

## Salads

Add Grilled Protein: 4 oz Glory Bay King Salmon 16 / 4 Shrimp 10 / 4oz. Beef Medallion 18 / 4oz Chicken 8 / Tofu 6

## GF Classic Wedge 10 🗐

Iceberg Lettuce, Local Bacon Bits, Cherry Tomato, Chives, Bleu Cheese Crumble

- Bleu Cheese Dressing

#### Traditional Caesar 10

Chopped Romaine Hearts, White Anchovies, Parmesan Crisp, Shaved Parmesan, Herb Croutons

Caesar Dressing

## Entrada Cobb 🙎 🌲

Romaine, Grilled Chicken, Local Crispy Bacon, Hard-Boiled Egg, Toasted Cashews, Tomato, Avocado, Shredded Cheddar Jack, Julienne Carrot - Shallot Vinaigrette

GF Snow Canyon Salad 14 📵 Vegan without cheese Baby Arugula, Kale, Spinach, Gold Creek Feta, Toasted Pecans, Honey-Tarragon Peaches

- Lemon Vinaigrette

GF Slow Roasted Beets 14 📵 Vegan without cheese Arugula, Candied Pecans, Barely Buzzed Cheese, Micro Beet Greens

Red Beet Vinaigrette

#### **Buffalo Chicken Salad 18**

Buffalo Style Grilled Chicken Breast, Cheddar, Chopped Romaine, Blue Cheese Crumbles

- Chipotle Ranch Dressing

#### GF Heirloom Tomato & Fresh Burrata Cheese 14

Pesto, Micro Basil, Extra Virgin Olive Oil

## Mains

#### GF v Wild Harvest Bowl 24

Marinated & Grilled Portobello Mushroom, Forest Mushroom, Roasted Cauliflower, Marinated Tomato, Charred Brussels Sprout, on Bed of Baby Kale, Arugula, Spinach, Toasted Pecan

- Prickly Pear Vinaigrette

#### Shrimp & Noodles 22

4 Sautéed Jumbo Shrimp on Sesame Peanut Yakisoba Noodles

- Coconut & Lemon Minted Pea Sauce -

#### Steak Frite 38

6 oz. Creekstone Farms Black Angus Filet Mignon, Tangy Chimichurri & Roasted Red Pepper Demi-Glace Served with French Fries

# Satisfying Eats

\*Denotes Items Served with Choice of Side: Steak Fries, Fresh Fruit, Coleslaw Gluten Free Bread, Lettuce Wrap, or Gluten Free Bun Available Upon Request

## \* Angus Prime Rib Dip 20

Shaved Angus Prime Rib, Caramelized Onion, Provolone, Horseradish Cream, Au Jus

- Served on a Hoagie Roll

## \* Meatball Sub 18

Housemade Beef & Pork Meatballs, Hot Capicola, Provolone, Marinara Sauce

- Served on a Hoagie Roll

## \* Bird is the Word 15

Choice of Fried or Grilled Chicken Breast, Coleslaw, Pickle, Tomato, Siracha Aioli, Honey Glaze

Served on a Brioche Bun

## \* Entrada Signature Burger 16 🧔

½ lb. House Blend Creekstone Black Angus Beef Patty, Local Bacon, Smoked Heirloom Tomato Jam, Arugula, Marinated Tomato, Cheddar, Fried Shoestring Onions, Southwest Burger Sauce

- Served on a Brioche Bun

## Fish & Chips 22

One Beer Battered & Fried Crisp Cod over a Bed of Steak Fries

- Lemon Wedge, Tartar Sauce, Coleslaw

## \* Grilled Yellowfin Tuna Sandwich 18

Zesty Caper, Kalamata Olive Anchovy Spread, Roasted Red Pepper, Arugula

Served on a Grilled Ciabatta Bread

## \* Grilled Mahi Mahi Tacos 18

Mango Pineapple Cilantro Salsa, Spicy Slaw & Chipotle Aioli

Served in Flour Tortillas

#### \*Kokopelli Club 12 🔵

Roasted Turkey, Black Forest Ham, Local Bacon, Swiss, Tomato, Herb Aioli

- Served on Thick Toasted Sourdough

# Shareable Sides

## Tortilla Chips 9

Tri-Color Tortilla Chips, Homemade Salsa & Guacamole

Truffle Steak Fries 11 Truffle Zest, Parmesan & Chipotle Aioli

**Sweet Potato Tots 7** 

Chipotle Aioli

GF Grilled Asparagus 10 - Lemon Oil & Parmesan

# Roasted Brussels Sprouts 10 🦃

Granny Smith Apples, Local Bacon, Cashew, Parmesan, Balsamic Glaze



Food Allergens? Please consult your server as our culinary team is happy to make accommodations. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of a foodborne illness.