



STARTERS

FRIED OYSTERS Fried oysters served with lemon aioli and cocktail sauce	12	KETTLE CHIPS Potato chips topped with blue cheese béchamel, bacon, pickled jalapenos, red onions and an over easy egg.	13
MEAT AND CHEESE PLATE Assorted meats and cheeses served with tomato jam, fresh berries, nuts and bread	15	PAN SEARED SHISHITO PEPPERS Sautéed in garlic soy sauce and lemon juice	8
HUMMUS Homemade spicy hummus served with cucumber slices, carrots, celery and pita	10	STEAMED CLAMS White wine, garlic, herbs, butter, lemon	15
CRAB CAKES Jumbo lump crab cakes with green chile aioli	14	TOMATO CUCUMBER SALAD Sliced fresh tomatoes, cucumbers, red onions, oregano, olive oil and vinegar	8
DUCK TOSTONES Shredded duck on tostones topped with an avocado sauce and caramelized onions	12		

SANDWICHES

Served with fries.

FRENCH DIP Thinly sliced prime rib, provolone, grain mustard served with Au Jus	16
LOBSTER ROLL Lobster, mayonnaise, celery on a roll	18
CRISPY CHICKEN SANDWICH Buttermilk crispy chicken, coleslaw, swiss, tomatoes on a bun	13
ASADERO BURGER Tomatillo salsa, arugula and tomatoes	13
VEGGIE SANDWICH Hummus, cucumbers, tomatoes, feta, kalamata olives, arugula, pine nuts	11

ENTREES

Served with a house salad.

ELK TENDERLOIN Grilled, sliced and topped with chimichurri and served with red potatoes and green beans	26	
DUCK BREAST Topped with a red wine sauce and wild mushrooms and served with sautéed cabbage and Asparagus	24	
BRONZINO Whole fish, olive oil, lemon and herbs served on a bed of rice with asparagus	24	
CHICKEN PICCATA Angel hair pasta, pan seared chicken and lemon caper sauce	17	
RIBEYE Grilled and served with mashed potatoes and asparagus	31	add oscar sauce for 9
TENDERLOIN Served with red potatoes and asparagus	27	add oscar sauce for 9
SCALLOPS Jalapeño and lemon pan sauce served on a bed of rice with asparagus	23	
GRILLED PORK CHOP Served with red potatoes and brussel sprouts	27	
LAMB RACK Chipotle glazed and served with mashed potatoes and brussel sprouts	25	
GRILLED SALMON Soy glazed and served with brussel sprouts and mashed potatoes	18	
WILD BOAR BACK RIBS Homemade BBQ sauce and served with mashed potatoes and greenbeans	25	
ROASTED HALF CHICKEN Served with a spicy tomatillo and serrano pepper salsa with rice and asparagus	18	

SOUPS

LENTIL	6	GREEN CHILI CHICKEN POZOLÉ	6
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SIDES

FRENCH FRIES	5
MAC N CHEESE	6
RED POTATOES	5
BASMATI RICE WITH TOASTED PINE NUTS	5
ASPARAGUS	5
MASHED POTATOES	5
GREEN BEANS WITH CASHEWS AND VINAIGRETTE	5
BRUSSEL SPROUTS	5
ROASTED CHILES	6