

Cristobal's

Starters

Blue Corn Dusted Crab Cakes jalapeno aioli, cilantro salad	10
Grilled Oysters red chile horseradish, mango salsa, micro greens	12
Baked Danish Brie fresh raspberries, chambord butter, flatbread and baguettes	9
Lobster & Wild Mushroom Queso Fundido lavosh and flatbread	12
Serrano Ham wrapped Jumbo Prawns chimayo red chile dusted, grilled pineapple chutney	12
“Caprese” Bruschetta fresh tomato, buffalo mozzarella, basil, balsamic drizzle	9

Soups & Salads

French Five Onion Soup gruyere cheese, garlic crouton	8
Wild Mushroom Bisque smoked chile crema, chive oil, grilled baguette	8
Grilled Romaine Caesar chipotle caesar vinaigrette, red chile croutons	8
Baby Spinach Salad mango ginger stilton cheese, candied pecans, cabernet sauvignon vinaigrette	8

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From the Sea

Choice of two sides

Chef's Catch of the Day	market price
Apricot-Ginger Glazed Salmon balsamic reduction	19
Pan-seared Chilean Sea Bass cilantro lime compound butter	26
Seared Jumbo Prawns fennel and garlic pan sauce	28

Chef's Specialites

"White Marble" Thick-cut Pork Chop pancetta-apple pan sauce, fresh sage, choice of two sides	19
All-Day Braised Beef Short Ribs red wine demi glace, choice of two sides	24
Salt-Crusted Prime Rib Au Jus choice of two sides	26
Roasted Chicken & Wild Mushroom Pot Pie	16
Cristobal's Pasta oven-dried tomatoes, fresh basil, extra virgin olive oil, roasted garlic, shaved grana padano	16

From the Grill

in addition to your two personal side choices,
compliment your entrée with one of our signature sauces

Elk Chops	35
8-ounce Bacon-wrapped Filet Mignon	28
Bone-in Rib Eye	35
12-ounce New York Strip Steak	27
Rack of Lamb	26

Sauces

House-made Steak Sauce
Wild Mushroom Demi Glace
Red Chile Demi Glace
Brandy Peppercorn
Black Currant & Cognac

Sides

Baked Potato
Parmesan & Garlic Steak Fries
Green Chile & White Cheddar Mashed Potatoes
Risotto of the Day
Swiss Chard & Bacon
Grilled Asparagus
Brown Sugar-glazed Baby Carrots
Parmesan Creamed Spinach