## Southwest Savories

## Local Specialties Menu

Item	Details
SW Taco Salad	Shredded beef over mixed greens, roasted corn and black bean salsa. Served with red chile ranch & tortilla.
Crunchy Chicken	Crispy chicken tender bites, over mashed potatoes and calabasitas,
Bowl	served with green chile sauce.
Pork Lettuce Wraps	Shredded pork lettuce wraps served with jalapeno crema, topped with radishes. Served with southwest rice and beans.
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Sweet Chile	Sweet chile sauce with shrimp, peppers and onions, served over brown
Shrimp bowl	rice & quinoa.
Veggie Soup and Grilled Cheese	1/2 pint vegetable soup served with a 1/2 grilled cheese and tomato sandwich on sourdough. Served with a side of green chile sauce.
Creamy Green	
Chile Chicken	(Gluten Free) 1/2 pint Creamy Green Chile Chicken soup, served with
Soup	tortilla chips.
Chicken Caprese	Grilled chicken, fresh tomatoes, basil and mozzarella over brown rice and quinoa. Served with balsamic vinaigrette.
Steak Riojo	Red chile rubbed, pan seared 6oz sirloin served with baby potatoes and
Green Chile	Turkey meatloaf served with calabasitas and mashed potatoes. Served
Turkey Meatloaf	with green chile sauce.
Green Chile Pork	
Stew	Pint of soup (broth based) served with tortilla.
Shrimp	
Jambalaya	Shrimp Jambalaya served over white rice.
Veggie Lasagna	Veggie lasagna with grilled eggplant, zucchini, squash, tomatoes, ricotta, mozzarella and parmesan.
* CPPIC FasaBila	ricotta, mozzarena ana parmesan.
SW Shepherds	Mashed potatoes, ground beef or chicken, calabasitas, cheese & tortilla
Pie	chips. Served with a side of cheese & chile.
Grilled Salmon	
with Lemon Dijon	Grilled salmon with a lemon dijon sauce, served with riced cauliflower
Sauce	and roasted veggies.