



GLUTEN FRIENDLY, VEGETARIAN & VEGAN MENU

While we do our best to accommodate your needs by offering gluten-free options – please be advised that our kitchen is not a gluten-free environment and cross-contamination may occur during preparation.

STARTERS & SALADS

CLASSIC SHRIMP COCKTAIL | \$12.95

Six large chilled shrimp with our Hacienda cocktail sauce & slaw.

HACIENDA CRAB STACK | \$18.25

Delectable fresh layers of chopped mango, avocado, red onion, cucumbers & tomatoes topped with lump crab meat.

SEARED AHI TUNA | \$12.50

Slices of ahi tuna drizzled with a gluten-free citrus sesame sauce. Served with Hacienda slaw garnished with mango & sliced avocados.

QUESO FUNDIDO | \$9.25

Melted blend of Asadero, Smoked Gouda, sharp Cheddar and Monterrey Jack Cheese with roasted garlic. Add your choice of green chile or mushrooms for only \$2.

GUACAMOLE | \$8.50

Freshly prepared homemade guacamole.

HACIENDA SALAD

Seasonal greens, roasted corn relish, sliced red onions, tomatoes, cotija cheese and crispy tortilla chips. To make it a vegan option, ask your server to hold the cheese! Top with grilled chicken, shrimp or crab meat for \$5.

WEDGE | \$9.50

Crisp Iceberg lettuce, red onions, bacon, tomatoes, Mesilla valley sugared pecans, bleu cheese crumbles, chopped avocado & homemade bleu cheese dressing. To make it a vegetarian option, ask your server to hold the bacon! Top with lump crab for \$5.

SEAFOOD COBB SALAD | \$16.95

Grilled shrimp and Caribbean lobster over mixed greens surrounded by bacon, bleu cheese crumbles, tomatoes, avocado, red onions, avocado & egg slices.

GLUTEN FRIENDLY SURF & TURF

LOBSTER TACOS | \$15.75

Three mini grilled lobster tacos with mango salsa, avocado crema, gluten-free corn tortillas & Brussels sprout medley.

ATLANTIC SALMON | \$21

Seared Atlantic salmon over a bed of fresh sautéed Brussels sprout medley.

CARIBBEAN LOBSTER TAIL | \$34 (DINNER ONLY)

10 oz. grilled lobster tail served with a loaded baked potato and Hacienda slaw.

KING CRAB LEGS | \$44 (DINNER ONLY)

1.5 lbs of steamed, cracked Alaskan King Crab served with grilled asparagus.



CHILEAN SEA BASS | \$34 (DINNER ONLY)

8 oz. Chilean sea bass seared, topped with grilled shrimp & crabmeat, served with Hacienda dirty mashed potatoes and grilled asparagus.

HACIENDA ARRACHERA STEAK | \$19.95

12 oz. Arrachera steak seasoned to perfection with our signature blend of Southeastern spices. Served with Hacienda dirty mashed potatoes, grilled jumbo asparagus, green chile & onions.

BASEBALL CUT SIRLOIN | \$18

8oz. sirloin served with dirty mashed potatoes & sautéed green beans.

FILET MIGNON & CARIBBEAN LOBSTER TAIL | \$42 (DINNER ONLY)

6 oz. filet & split Caribbean Rock Lobster tail, a loaded baked potato & Brussels sprout medley.

HACIENDA VEGGIE BURGER | \$9.95

¼-lb veggie burger layered with tomatoes, lettuce & red onions on a gluten-free bun. Served with Hacienda slaw.

ADDITIONAL VEGETARIAN & VEGAN SELECTIONS

ZUCCHINI NOODLE PASTA | \$13.25

Sauteed mushrooms, tomatoes, bell peppers in a zesty marinara sauce.

PORTABELLA FAJITAS | \$14.50

Sliced portabella mushrooms seasoned in a fresh herb & light jalapeño chimichurri and grilled with onions and bell peppers. Served with gluten-free corn tortillas, black beans, guacamole, slaw, and fresh pico de gallo.

SWEET JUMBO CARROT STEAK | \$12.50

Roasted jumbo carrots seasoned in our brown sugar spice, served with dirty mashed potatoes & sautéed green beans.

PORTABELLA BURGER | \$9.95

Huge portabella mushroom marinated in a fresh herb & light jalapeño chimichurri, grilled and layered with tomatoes, lettuce & red onions on a gluten free bun. Served with black beans and guacamole. To make it a vegan option, substitute bun to make it a lettuce wrap burger.

SIDES

Side dishes are \$4.50 each except where noted.

 Corn Casserole •   Black Beans •  Dirty Mashed Potatoes •   Grilled Asparagus | \$6.50
  Hacienda Slaw •  Brussel Sprouts Medley •   Baked Potato •  Sautéed Mushrooms

DESSERTS

HACIENDA CRÈME BRULEE | \$6.50

Vanilla bean custard, caramelized sugar and assorted berries.

SORBET AND ICE CREAM TRIO | \$6.25

Local hand-crafted artisanal selections with fresh berries.

 Notes Vegetarian Option

 Notes Vegan Option