



APPETIZERS

CLASSIC SHRIMP COCKTAIL | \$12.95

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

SEARED AHI TUNA | \$12.75

Slices of ahi tuna with a light honey soy drizzle. Hacienda slaw garnished with mango and sliced avocados.

QUESO FUNDIDO | \$9.75

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

SMOKED TUNA DIP | \$9.50

Hacienda smoked tuna folded into a creamy dip seasoned with herbs and spices. Served with baked crostinis.

GUACAMOLE | \$8.50

Freshly prepared homemade guacamole.

SOUTHWESTERN CALAMARI | \$11.25

Fried & mixed with bell peppers, artichokes, pepperoncini, and capers in a light lemon butter sauce. Topped with feta cheese.

SOUPS AND SALADS

GREEN CHILE CRAB BISQUE | \$8.95

Hatch green chile bisque with a swirl of queso crema, topped with lump crab meat.

HACIENDA CRAB STACK | \$18.50

Delectable fresh layers of chopped mango, avocado, cucumbers, red onions, and tomatoes topped with lump crab meat. Drizzled with a sweet soy glaze.

HACIENDA SALAD | \$7.75

Seasonal greens, roasted corn relish, sliced red onions, heirloom tomatoes, cotija cheese, and crispy tortilla chips. Top with grilled shrimp, chicken, or crab for \$5. Top with cold smoked salmon for \$6.

THE WEDGE | \$9.75

Crisp iceberg lettuce, red onions, bacon, tomato, Mesilla Valley sugared pecans, bleu cheese crumbles, chopped avocado, and homemade bleu cheese dressing. Top with lump blue crab or Arrachera steak for \$5.

SOUTHWESTERN CAESAR SALAD | \$7.75

Romaine, aged Parmesan cheese, and seasoned croutons blended with creamy Hacienda Chipotle Caesar dressing. Top with grilled chicken or shrimp for \$5. Top with smoked salmon for \$6.

FROM THE SEA

LOBSTER TACOS | \$16.95

Three mini grilled lobster tacos with mango salsa, avocado crema, and Brussels sprout bacon medley.

PECAN CRUSTED ATLANTIC SALMON | \$22.50

8 oz. baked pecan crusted salmon over a bed of fresh sautéed Brussels sprout bacon medley.

ALASKAN HALIBUT PICATTA | \$33

8 oz. halibut pan-seared with lemon wheels, sautéed tomatoes, and capers in a light lemon butter sauce. Served with seasoned green beans and Hacienda corn casserole.

JUMBO SHRIMP BROCHETTE & HACIENDA RISOTTO | \$26

Five jumbo shrimp stuffed with jalapeño and asadero cheese, wrapped in bacon and grilled. Served with our Hacienda mushroom risotto.

CHILEAN SEA BASS | \$36.50

8 oz. Chilean sea bass seared, topped with grilled shrimp and crabmeat, served with Hacienda mushroom risotto and grilled asparagus.

CARIBBEAN LOBSTER TAIL | \$34

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

ALASKAN KING CRAB LEGS | \$46

1.5 lbs. of steamed, cracked Alaskan king crab served with baked green chile mac and cheese.

HACIENDA STYLE CRAB CAKES | \$24.50

Two jumbo crab cakes pan-seared in lemon garlic butter and served with sautéed Brussels sprout bacon medley.

HACIENDA PASTA | \$15.75

Linguine and zesty marinara sauce tossed with tomatoes, crimini mushrooms, and grated Parmesan cheese. Served with your choice of grilled chicken or shrimp.



FROM THE GRILL

HACIENDA ARRACHERA STEAK | \$20.95

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

SIRLOIN BASEBALL CUT | \$19.50

8 oz. sirloin served with dirty mashed potatoes, green beans, and a garnish of fried onion strings.

FILET MIGNON WITH MUSHROOM GORGONZOLA CHIPOTLE SAUCE | \$36

6 oz. filet mignon exquisitely prepared with a mushroom gorgonzola chipotle sauce. Served with Hacienda dirty mashed potatoes and jumbo grilled asparagus.

FILET MIGNON AND CARIBBEAN LOBSTER TAIL | \$45

6 oz. filet and a split caribbean rock lobster tail, a loaded baked potato, and Brussels sprout medley.

COWBOY CUT RIBEYE | \$33

16 oz. bone-in ribeye marinated in a Hacienda chimichurri. Served with Hacienda corn casserole and green beans.

FRENCH CUT PORK CHOP | \$24.50

Baked in a local honey mustard glaze, finished off with apple green chile chutney. Served with Hacienda dirty mashed potatoes and green beans.

BONE-IN CHICKEN BREAST | \$16.50

Grilled with rosemary and lemon, and served with sautéed green beans and Hacienda dirty mashed potatoes.

HACIENDA BURGER | \$9.50

Half-pound hand-formed beef patty with lettuce, tomato, pickle, and red onion. Served with kettle chips or french fries. Add green chile, cheddar, bleu cheese, Monterey Jack, guacamole, or bacon for \$1.25 each.

PORTABELLA MUSHROOM BURGER | \$9.95

Huge portabella mushroom marinated in a fresh herb and light jalapeño chimichurri, grilled and layered with tomatoes, lettuce, and red onions. Served with french fries and guacamole.

NEW MEXICAN FLAVORS

**Served with our signature slaw, black beans, and Mexican corn casserole.*

BLUE CRAB BLUE CORN GREEN CHILE ENCHILADA* | \$16.50

Three rolled blue corn tortillas stuffed with lump crab meat and shrimp, smothered with green chile sauce.

RED CHILE ENCHILADA* | \$11.95

Three blue corn tortillas dipped in local red chile sauce, sprinkled with chopped onions and Asadero Mexican cheese. Served traditional pancake style. Add one egg any style for only \$1.50 more.

GREEN CHILE ENCHILADA* | \$11.95

Three rolled blue corn tortillas stuffed with Asadero Mexican cheese and smothered with our spicy Hatch green chile sauce. Add one egg any style for only \$1.50 more. Add grilled chicken for \$3.75.

CARNE ADOVADA* | \$14.75

Marinated red chile pork served with decadent mashed sweet potatoes.

SIDES

Side dishes are \$4.50 each except where noted.

Corn Casserole • Black Beans • Dirty Mashed Potatoes • French Fries
Grilled Asparagus | \$6.50 • Mushroom Risotto | \$6.95 • Green Chile Mac and Cheese | \$6.95
Hacienda Slaw • Risotto • Brussels Sprout Bacon Medley • Baked Crab Mac and Cheese | \$10.95
Baked Potato • Smoked Gouda Mac and Cheese | \$6.95 • Sautéed Mushrooms

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.