

## **APPETIZERS**

### **LOBSTER & CORN CHOWDER**

12.

### **CRISPY CONCH**

Spicy Yellow Pepper-Mango Relish

21.

### **SMOKED CHICKEN AND BLACK BEAN QUESADILLA**

Avocado + Toasted Garlic Creme Fraiche

18.

### **SOPHIE'S CHOPPED SALAD**

#### **WITH HER OWN SPECIAL DRESSING**

Crispy Tortillas

17.

### **GOAT CHEESE "QUESO FUNDIDO"**

Rajas + Blue Corn Tortilla Chips

18.

### **SHRIMP + ROASTED GARLIC CORN TAMALE**

Fresh Corn + Cilantro Sauce

22.

### **BLUE CORN PANCAKE**

Barbecued Duck, Scotch Bonnet Chile + Star Anise Sauce

18.

### **SPICY TUNA TARTARE**

Blistered Serrano Hot Sauce + Avocado Relish

23.

### **BABY ROMAINE SALAD**

Chorizo, Cotija Cheese, Pulled Croutons + Roasted Garlic Dressing

15.

### **BAHAMIAN SPICED CHICKEN SKEWERS**

Yogurt Cilantro Sauce + Mango Vinaigrette

15.

### **SHRIMP + GROUPER CEVICHE**

Serrano Chiles, Tomatoes, Mango + Plantain Crisps

22.

## ENTREES

### **ANCHO CHILE-HONEY GLAZED SALMON**

Spicy Black Bean Sauce  
+ Roasted Jalapeno Crema  
39.

### **NEW MEXICAN SPICE RUBBED**

#### **PORK TENDERLOIN**

Bourbon-Ancho Chile Sauce  
Sweet Potato Tamale  
+ Crushed Pecan Butter  
40.

### **CORNMEAL CRUSTED**

#### **CHILE RELLENO**

Roasted Eggplant+ Manchego Cheese  
Sweet Red Pepper Sauce + Balsamic Vinegar  
32.

### **SIXTEEN SPICE CHICKEN**

Roasted Garlic-Mango Sauce  
+ Cilantro Pesto Mashed Potatoes  
39.

### **FIRE ROASTED VEAL CHOP**

Horseradish-Maple Glaze  
Wild Rice Tamale + Sage Butter  
49.

### **GREEN CHILE CIOPPINO**

Lobster, Scallop, Grouper and Mussels served with  
Blue Corn Stick + Scallion Butter  
43.

### **MANGO + SPICE CRUSTED TUNA STEAK**

Green Peppercorn-Green Chile Sauce  
+ Toasted Pinenut Cous Cous  
46.

### **GRILLED RED SNAPPER**

Red Chile-Tomato Sauce, Crushed Avocado  
+ Barbequed Red Onion  
42.

### **PAN ROASTED HALIBUT**

Island Curry-Coconut Milk Sauce  
Black-Eyed Peas + Rice  
44.

## STEAKS

### **SPICE RUBBED NEW YORK STRIP STEAK**

House-Made MESA Steak Sauce  
48.

### **RED + BLACK PEPPER CRUSTED**

#### **FILET MIGNON**

Wild Mushroom-Ancho  
Chile Sauce  
52.

### **CHIPOTLE GLAZED RIB EYE**

Red + Green Chile Sauce  
51.

## SIDES

### **SMOKED TOMATOES**

Ancho Breadcrumbs  
+ Creamy Cilantro Vinaigrette

### **SOUTHWESTERN FRIES**

### **SAUTEED SPINACH**

with Cotija Cheese

### **SWEET POTATO GRATIN**

### **DOUBLE-BAKED POTATO**

Horseradish, Green Onions  
+ Crème Fraiche

### **BLACK EYED PEAS + RICE**

### **SWEET POTATO TAMALE**

Crushed Pecan Butter

### **CILANTRO PESTO MASHED POTATOES**

all sides

9.

**Chocolate Berry Trifle**

With Strawberries + Raspberry anglaise

13.

**Deep Dish Banana Cream Pie**

Praline Wafer + Hazelnut Brittle

13.

**Pineapple Buttermilk Upside Down Cake**

Caramelized Rum Sauce + Pineapple Vanilla Ice Cream

13.

**Crushed Blueberry-Lime Tart**

With Vanilla-Blueberry-Marshmallow Ice cream

13.

**Peach + Blackberry Cobbler**

With Candied Ginger-Vanilla Ice Cream

13.

**Toasted Coconut Layer Cake**

Coconut Creme Sauce

13.

**Churros**

Dusted with cinnamon Sugar + Star Anise

Dark Chocolate Dipping Sauce

13.

**Mesa Grill Assorted Cookie Plate**

12.

**Dessert Tasting**

(Minimum 4 Persons)

16 per person

**Pastry Chef: Clarisa Martino**