



470 STATE HIGHWAY 150
ARROYO SECO, NM 87514
505-776-3333
WWW.SABROSOTAOS.COM
OPEN DAILY
FINE DINING 4:30-9 PM
BAR AND BAR MENU 4:30-10 PM

FIRST COURSES

MEZZE

HUMMUS AND BABA GHANOUJ SERVED WITH TRADITIONAL GARNISHES AND PITA TRIANGLES 9.

FLASH-FRIED CALAMARI

SERVED WITH OUR VERSION OF NEW ORLEANS RÉMOULADE AND ROMESCO SAUCES 10.

TRIO OF LUMP CRAB CAKES

HOUSEMADE RÉMOULADE 14.

FRESH GULF OYSTERS

SERVED RAW. HALF DOZEN 10. DOZEN 18.

ROASTED WITH HORSERADISH GLAZE HALF DOZEN 12 DOZEN 21.

BAKED SABROSO STYLE WITH BACON, FRESH PARMIGIANO-REGGIANO AND BUTTER HALF DOZEN 12. DOZEN 20.

MOULES MARINIÈRE

TRADITIONAL FRENCH BISTRO DISH OF MUSSELS SERVED IN THEIR SHELLS IN A BROTH OF HERBS AND WHITE WINE 14.

ANTIPASTO MISTI

PLATTER OF SMOKED AND CURED MEATS AND FISH, CHEESES, AND VEGETABLES 15.

SEA SCALLOPS

THREE SEARED SCALLOPS ON A BED OF GORGONZOLA CREME 12.

SABROSO FRENCH ONION SOUP

OUR VERSION OF THE TRADITIONAL FRENCH SOUP CUP 6.50 BOWL 10.

GREEN CHILE CORN CHOWDER

OUR VEGETARIAN NEW MEXICO SOUP 10.

SABROSO CAESAR SALAD

OUR OWN TANGY ANCHOVY-BASED DRESSING WITH FRESH PARMIGIANO-REGGIANO -- WHOLE WHITE ANCHOVIES OPTIONAL 8.

PEAR AND GORGONZOLA SALAD

PICKLED SHALLOTS, SPICED WALNUTS, AND POMEGRANATE MOLASSES VINAIGRETTE 8.

GRILLED VEGETABLE SALAD

SERVED OVER A WEDGE OF GRILLED ROMAINE LETTUCE WITH A SPICY VINAIGRETTE 11.

BUTTER LETTUCE SALAD

FINES HERBS, DIJON VINAIGRETTE AND CRUMBLLED GORGONZOLA CHEESE 7.

AN 18% GRATUITY WILL BE ADDED TO TABLES OF SIX OR MORE.
THANKS TO MICHAEL McCORMICK GALLERIES FOR THE FINE ART.

POLLY MELLINGER, OWNER/CONSULTING CHEF

TIMOTHY WOOLDRIDGE, EXECUTIVE CHEF

MIKE MELLINGER, OWNER/WINE BUYER

6/20/2007

MAIN COURSES

SABROSO BOUILLABAISSE

THE TRADITIONAL PROVENÇAL FISH STEW OF SCALLOPS, MUSSELS, CALAMARI, AND OTHER SEAFOOD IN A LIGHT TOMATO, HERB, AND WINE BROTH WITH CROSTINI AND SAFFRON ROUILLE 22.

VEGETARIAN RAVIOLI OF THE DAY

16.

WILD MUSHROOM FARFALLE CARBONARA

WITH APPLEWOOD SMOKED BACON, CHEESE, EGG, AND CREAM. AVAILABLE WITHOUT BACON FOR VEGETARIANS. 18.

PAN-SEARED SEA SCALLOPS

SERVED OVER SPAGHETTI AGLIO, OLIO Y PEPPERONCINI 24.

ROASTED RACK OF COLORADO LAMB

MINT-CASHEW PESTO, DEMI-GLACE, AND ROSEMARY ROASTED FINGERLING POTATOES 31.

WOOD-GRILLED SPECIALTIES

MEAT ORDERING GUIDE

BLUE - COLD RED CENTER

RARE - VERY RED, COOL CENTER

MEDIUM RARE - RED WARM CENTER

MEDIUM - PINK HOT CENTER

MEDIUM WELL - DULL PINK CENTER

WELL - BROILED THROUGHOUT

WE RECOMMEND THAT LARGE STEAKS THAT ARE ORDERED MEDIUM WELL AND WELL DONE BE "BUTTERFLIED". WE ARE NOT RESPONSIBLE FOR ANY MEAT ORDERED WELL DONE. EIGHT OUNCE STEAKS ARE AVAILABLE ONLY RARE, MEDIUM RARE, AND WELL. ALL STEAKS ARE HAND-CUT AND THEN HAND-RUBBED WITH OUR HOUSE RUB BEFORE GRILLING UNLESS OTHERWISE REQUESTED. ALL ENTRIES ARE ACCOMPANIED BY SELECTED SEASONAL VEGETABLES AND THE CHEF'S CHOICE OF STARCH.

ADD A SLICE OF STILTON CHEESE ON ANY STEAK FOR ONLY 3 DOLLARS.

NEW YORK STRIP STEAK

MAÎTRE D' BUTTER

EIGHT OUNCES 20. TEN OUNCES 23. TWELVE OUNCES 26.

RIB EYE STEAK

MAÎTRE D' BUTTER

TEN OUNCES 25. TWELVE OUNCES 28. FOURTEEN OUNCES 31.

VEAL T-BONE STEAK

14 OZ. STEAK SERVED WITH MADEIRA SAUCE 28.

MAPLE LEAF FARMS DUCK BREAST

PORT REDUCTION 22. ADD DUCK CONFIT 6.

WILD SALMON OF THE DAY

YOUR SERVER WILL DESCRIBE TODAY'S PRESENTATION 24.

CATCH OF THE DAY

YOUR SERVER WILL DESCRIBE TODAY'S PRESENTATION 24.

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