



470 State Highway 150  
Arroyo Seco, NM 87514  
505-776-3333  
www.sabrosotaos.com  
Open Daily  
4:30-10 pm

Reservations preferred for fine dining

### SAMPLE MENU (SUBJECT TO CHANGE)

SABROSO OFFERS A CHOICE OF INFORMAL BAR DINING OR FINE DINING WITH BOTH INSIDE AND OUTSIDE AREAS INCLUDING FINE DINING IN THE INTIMATE PLUM GROVE. MOST WEDNESDAY NIGHTS FEATURE ENTERTAINMENT WITH JIMMY STADLER. WE FEATURE 140 (20 BY-THE-GLASS) WINES AS WELL AS 20 (2 DRAFT) BEERS AND MORE THAN 100 LIQUORS.

### SMALL PLATES AND APPETIZERS (SERVED IN THE BAR AND THE FINE DINING AREAS)

---

#### EDAMAME

CRUNCHY STEAMED WHOLE SOYBEANS 5.

#### MEZZE

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

#### MOULES MARINIÈRE

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

#### FLASH-FRIED CALAMARI

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

#### ANTIPASTO MISTI

PLATTER OF SMOKED AND CURED MEATS AND FISH, CHEESES, AND VEGETABLES 12.

#### TRIO OF LUMP CRAB CAKES

HOUSEMADE RÉMOULADE 14.

#### SABROSO CAESAR SALAD

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

#### WEDGE SALAD

CRISP ICEBERG LETTUCE WITH GORGONZOLA & BLUE CHEESE DRESSING, RED ONION, GRAPE TOMATOES, AND FRIZZLED PROSCUITTO 8.

#### PEAR AND GORGONZOLA SALAD

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

#### FRENCH FRIES

GENEROUS PORTION 4. TOSSED WITH WHITE TRUFFLE OIL AND FRESHLY-GRATED PARMIGIANO-REGGIANO 8.

#### 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.

An 18% gratuity will be added to tables of six or more.

Polly Mellinger, Owner/Consulting Chef

Timothy Wooldridge, Executive Chef

Mike Mellinger, Owner/Wine Buyer

## BAR DINNERS (SERVED ONLY IN BAR AREAS)

---

### STEAK FRITES

WOOD-GRILLED FLATIRON STEAK SERVED WITH FRENCH FRIES AND JICAMA SLAW 16.

### HICKORY-SMOKED BABY BACK RIBS

POLLY'S AWARD-WINNING BARBEQUE SAUCE, JICAMA SLAW, AND SWEET POTATO FRIES  
HALF SLAB 14 WHOLE SLAB 22.

### SALMON FRITES

WOOD-GRILLED WILD SALMON FILET SERVED WITH FRENCH FRIES AND JICAMA SLAW 16.

### DUCK FRITES

DUCK LEGS CONFIT WITH POLLY'S BARBEQUE SAUCE, FRENCH FRIES AND JICAMA SLAW 16.

### SABROSO BURGER

WOOD-GRILLED AND SERVED WITH FRENCH FRIES AND JICAMA SLAW 9.  
ADD: GREEN CHILE 1. CHEDDAR CHEESE 1. GORGONZOLA CHEESE 1. NUESKE'S APPLEWOOD SMOKED BACON 2.50

## MAIN COURSES (FINE DINING)

---

### 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.

## WOOD-GRILLED SPECIALTIES (FINE DINING)

---

### STEAKS

ALL ARE HAND-CUT, SEASONED WITH THE HOUSE STEAK RUB BEFORE GRILLING AND ACCOMPANIED BY SELECTED SEASONAL VEGETABLES AND THE CHEF'S CHOICE OF STARCH

NEW YORK STRIP EIGHT OUNCES 20. TEN OUNCES 23. TWELVE OUNCES 26.

RIB EYE TEN OUNCES 25. TWELVE OUNCES 28. FOURTEEN OUNCES 31. SIXTEEN OUNCES 34.

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

### MAPLE LEAF FARMS DUCK BREAST

PORT REDUCTION 22. ADD DUCK CONFIT 6.

### GRILLED POUSSIN

WHOLE YOUNG CHICKEN IN A CITRUS MARANADE WITH HERBED ORZO 22.

### WILD SALMON OF THE DAY

YOUR SERVER WILL DESCRIBE TODAY'S PRESENTATION MARKET-PRICED

### CATCH OF THE DAY

YOUR SERVER WILL DESCRIBE TODAY'S PRESENTATION MARKET-PRICED

An 18% gratuity will be added to tables of six or more.

Polly Mellinger, Owner/Consulting Chef

Timothy Wooldridge, Executive Chef

Mike Mellinger, Owner/Wine Buyer

8/30/2007