

Shared Plates

- An Assortment of Mediterranean Olives \$16
With Basil Pesto and Pita
- Chef Catie's Cheese Board \$18
4 Imported & Domestic Cheeses, Roasted Garlic & Fruit
- Our Famous Onion Rings \$10
Chipotle Ranch Dip ~ You Won't Want to Share!
- Warm Shrimp, Ricotta and Caramelized Corn Dip \$18
House Made Potato Chips
- Fire Roasted Red Pepper Hummus \$12
Chick Peas, Ground Sunflower Seeds and Preserved Lemon
Accompanied by Crudite and Pita Triangles
- Jumbo Shrimp Cocktail \$18
Traditional Cocktail Sauce

Bruschetta ~ Choice of 4 ~ \$24

- Brie with Fig & Port Jam
- Spiced Shrimp, Feta and Guacamole
- Italian Sopressata, Basil Pesto Ricotta
- Smoked Gouda and Grilled Pear
- Fresh Mozzarella, Grape Tomato & Balsamic
- Salmon 'Bacon' and Preserved Lemon Ricotta
- Red Pepper Hummus, Cucumber, Sunflower Seeds
- Prosciutto, Mascarpone and Apricot Preserves

Soups & Salads

- TerraCotta Soup Inspiration \$10
- French Onion Soup \$12 / 14
Topped with Melting Jarlsberg and Provolone
- Casa Salad \$10 / 12
Mixed Greens with Apples, Celery, Tomatoes, Sunflower Seeds and
Tumbleweed of Crispies ~ Raspberry Vinaigrette
- Wedge Salad \$12 / 16
Gem Iceberg, Tomatoes, Cucumber, Sliced Egg, Bacon, Blue Cheese
Served with Ranch Dressing
- Greek Salad \$12 / 16
Romaine, Cucumber, Tomato, Red Onion, Olives and Feta
Lemon Oregano Vinaigrette
- Caesar Salad \$12 / 16
Baby Romaine, Parmesan Frico, Tomatoes, Anchovies and Croutons
~ Caesar Dressing
- Grilled Pear, Crumbled Blue and Walnut Salad \$12 / 16
On a Nest of Crisp Greens ~ Raspberry Vinaigrette
- Simply the Best \$32
Planked Salmon with Whole Grain Mustard & Brown Sugar, Field
Greens, Fresh Fruit ~ Raspberry Dressing
- Bakery Bread Basket \$4

Chef's Entrées

- Planked Salmon \$34
Lightly Smoked Salmon Fillet Brushed with Whole Grain Mustard and
Brown Sugar ~ Roasted Yukon Golds and Market Vegetables
- Crawfish Cakes \$28 / 38
Studded with Sweet Corn, Celery and a Touch of Old Bay ~ Tartar
Sauce, Cider Vinegar Cole Slaw ~ Waffle Fries
- Rancher's Reserve Rib-Eye Steak \$46
Well Marbled Tender Beef With Cremini Mushroom Demi-Glace,
Oven Roasted Yukon Gold Potatoes and Market Vegetables
- Chicken Cacciatore \$32
Grilled Chicken Thigh in a Hearty Red Wine,
Vegetable and Tomato Sauce ~ On Fettuccini Pasta
- Flounder Francaise \$34
Delicate White Fish Fillets Dipped in Egg Batter, Sautéed and Served
with Herb Aioli ~ Market Vegetables ~ Roasted Yukon Gold
Potatoes
- Sicilian Caponata \$26
Chunky Eggplant, Squash, Red Pepper, Sweet Onions and Olives
Sautéed in a Sweet and Sour Sauce ~ Polenta Fries
- Fish & Chips \$29
Crispy Grouper Fillets & Waffle Fries ~ Apple Cider Vinaigrette Slaw
- Tenderloin Shepherd's Pie \$35
Beef Tenderloin with Carrots, Red Pepper, Mushrooms & Onions
Crowned with Yukon Gold Mashed Potatoes ~ Market Vegetables
- Catie's Barbecue Platter \$34
Smoked Beef Brisket with Bourbon Barbecue Sauce ~ St Louis Pork
Rib with Golden Barbecue Sauce ~ Cider Vinegar Cole Slaw and
Waffle Fries

Chef's Specials Prix-Fixe or A La Carte

Prix-Fixe Menu ~ Soup or Salad, Entrée & Dessert

\$48

Choice of Soup Inspiration Or Casa Salad

Pork Schnitzel

Duroc Pork Cutlet Dipped in Panko and Parmesan
Finished with Capers, Lemon & Tomatoes
Red Cabbage with Apples ~ Roasted Yukon Golds
\$34

Portuguese Pasta

Succulent Clams, Spicy Sausage, Ripe Tomatoes and Red Peppers
Tossed with Fresh Fettuccine Pasta in White Wine Sauce
\$34

Oven Roasted 1/2 Chicken

Brushed with Orange Gastrique
Market Vegetables and Oven Roasted Yukon Golds
Please Allow 25 Minutes
\$34

Choice of Any Dessert on Our List

Sweet Indulgences

Dessert Of The Day

Ask Your Server For Today's Delicious Offering
\$10

Crème Brulee Cheesecake

Creamy Traditional Cheesecake Finished with Caramelized Sugar
\$10

Melting Chocolate Cake (GF)

\$10

Key Lime Pie

Sweet, Tart and Refreshing
\$10

Ice Cream

\$7

Sorbet of the Day

\$7

Water is Served on Request. Gluten Free Bread Available +\$2
Consuming undercooked meats
may increase your risk of food-borne illness.
20% gratuity will be added to all parties 6 or larger.

TERRACOTTA
wine bistro

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