**Starters**

**Steamers**
littleneck clams sautéed in lemon garlic butter sauce 12

**Shrimp Cocktail**
jumbo prawns, served over crushed ice with our house made cocktail sauce 14

**Calamari**
locals favorite, lightly breaded and served with lemon-caper aioli 12

**Oysters***
half dozen fresh oysters, your choice of on the half shell or classic rockefeller, baked with spinach, bacon and pernod 14

**Sante Fe Crab Cakes**
made with alaska king crab and lump blue crab, topped with chipotle aioli 13

**Pork Potstickers**
steamed asian dumplings, served with spicy plum sauce 10

**Tequila Shrimp**
jumbo shrimp, sautéed with fresh garlic and cilantro, finished with tequila-lime cream sauce 14

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**Soup & Salad**

**New England Clam Chowder**
cup 4.5 | bowl 6.5

**Soup of the Day**
cup 4.5 | bowl 6.5

**Salad Bar**
Durangos best salad bar a selection of over twenty fresh ingredients and your choice of mashed potatoes, wild rice or baked potato 12.5 substitute cup of soup +1

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*
Entrees

entrees are served with fresh breads, sautéed seasonal vegetables and your choice of mashed potatoes, baked potato or rice

add salad bar +9.5

Frutti di Mare
medley of lobster, shrimp, clams and mussels, sautéed in a spicy marinara broth over linguine 27

Tempura Shrimp
jumbo shrimp, in a tempura batter, served over asian slaw, topped with thai peanut sauce 20

Salmon*
grilled fresh salmon, finished with orange-bourbon beurre blanc 24

Flat Iron*
8oz premium shoulder cut grilled and served with onion confit 25

Ahi Tuna
pan-seared in a sesame crust over asian slaw, finished with a thai peanut sauce 26

Mediterranean Chicken
stuffed with prosciutto and fontina cheese, finished with a wild mushroom sage and brown butter sauce 22

Filet Mignon*
grilled beef tenderloin, served with a classic mushroom bordelaise sauce 37

Tequila Shrimp
jumbo shrimp, sautéed with fresh garlic and cilantro, finished with tequila-lime cream sauce served over linguine 20

Mahi Mahi
grilled and served over saffron risotto, finished with citrus butter 27

Ruby Red Trout
blackened and grilled, finished with crayfish creole sauce 23

Mixed Grill*
choose any two items from the selections below 46
Sauteed Shrimp
Lobster Tail
Flat Iron Steak
King Crab Legs

Entrees are served with fresh breads, sautéed seasonal vegetables and your choice of mashed potatoes, baked potato or rice.

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