

# The Grille

## at Las Sendas

### APPETIZERS

#### Blue Point Fresh Oysters\* 24

6 Fresh Oysters on a half shell, prepared with Shrimp, Scallops, Avocado served with our Spicy Citrus Sauce, Cocktail Sauce & Horseradish



#### Panko Fried Oysters 18

Dusted with Seasoned Flour & Panko Crumbs served with Sweet Chili Sauce

#### Amazing Truffle Fries 12

Shoestring Fries tossed with Fresh Herbs & Truffle Oil

#### Las Sendas Bruschetta 12

Tomatoes, Feta & Herbs served on a Crostini drizzled with Extra Virgin Olive Oil & balsamic reduction

#### Fig Jam Bruschetta 14

Crostini, Mascarpone Cheese, Fig Jam, Arugula & topped with a drizzle of Balsamic Glaze

#### Boursin Queso Dip 12

Andouille Sausage, Boursin Cheese, Garlic, Spices, served with Pretzel Thins & Homemade Chips

#### The Greatest Bang Bang Shrimp 14

Seasoned Lightly Breaded Shrimp Fried to perfection, tossed with a Chipotle Sauce served on a Bed of Mixed Greens & presented in a Rice Box



#### Las Sendas Famous Wings 17

Regular or Hickory Smoked Jumbo Wings with Celery & Carrots served with Ranch or Blue Cheese  
*Choice Of: Dry Rub Jakes, Salt & Pepper, or Lemon Pepper*

*Sauces: Mild, Hot, Spicy Honey BBQ, or Javi's Fire Habanero Sauce*

#### Fresh Spring Rolls 12

Shrimp or Tofu, Fresh Herbs, Rice Noodles, all wrapped in a Rice Paper served with Sweet Chili & Peanut Sauce

#### Shrimp Toritos 18

Caribbean Chiles Stuffed with Cream Cheese, Shrimp, Wrapped with Crispy Bacon served with Chipotle Aioli & Soy Lime Sauce



#### The Friendship Sampler Platter 26

Enough to Share or a Meal by Itself; Fried Oysters, Bruschetta, Wings & Toritos

### SALADS

*Chicken +6, Steak +7, Shrimp +7, Salmon +7*

#### Classic Caesar\* 10

Crispy Romaine, Shredded Parmesan, Croutons & Fresh Homemade Anchovy Caesar Dressing

#### Summer Fruit/Gorgonzola Salad 14

Baby Kale, Watermelon, Berries, Pear, Nuts, Gorgonzola Cheese & Honey Lime Dressing



#### Al Fresco Salad 14

Mix Greens, Roasted Corn, Grape Tomatoes, Roasted Garbanzo Beans, Queso Fresco, Cucumbers, topped with Tortilla Strips & Dressing of Your Choice  
*Dressings: Peanut Lime, Honey Lime, Balsamic Vinaigrette, Spicy Honey Mustard, Sesame, Caesar, Thousand Island, Ranch, Bleu Cheese, Oil & Vinegar*

#### Asian Mandarin Salad 14

Mix Greens, Mandarin Oranges, Roasted Peanuts, Thai Basil, Cilantro, Peppermint, & Kewpie Roasted Sesame Dressing

### LIGHT FARE

*Choice of Fries, Tots, Sweet Potato Fries, Coleslaw, Fresh Fruit*

#### Famous Prime Dip 17

Slow Roasted Prime Rib, Au Jus, Creamy Horseradish Sauce, Topped with Grilled Onions & Provolone Cheese

#### Classic Pastrami 16

Rye Bread, Sliced Pastrami, Sauerkraut, 1000 Island Sauce & Swiss Cheese

#### Old Cali Chicken Sandwich 16

Grilled Chicken Breast, Bacon, Avocado, Mozzarella Cheese, Spicy Honey Mustard served on a Kaiser Roll

#### Las Sendas Best Grille Burger\* 15

8oz Black Angus Burger Grilled to your liking, topped with Bacon, BBQ Sauce & Cheddar Cheese

#### New York Strip Sandwich\* 18

Hand Cut Seasoned & Grilled served open face on a Garlic Texas Toast, topped Grilled Onions



#### Prime Rib Sliders 14

Three Juicy Sliders topped with Grilled Onions & Cheddar served with Horseradish Sauce, served on a Pretzel Bun

#### Berry Shaved Turkey Rollup 14

Turkey, Raspberry Cream Cheese, Arugula, Craisins, Toasted Pepitas, Rolled in a Flour Tortilla

#### Roasted Pork Sandwich 14

Slow Roasted Pork Butt, Chorizo, Bell Peppers, Pepperoncini, Spices, Provolone Cheese, served on a Hoagie Roll

### DINNER ENTREES

*Available after 5pm*

#### Wild Scallop Pasta\* 25

5 Wild Fresh Scallops, Spinach, Mushrooms, Spices, Pappardelle Pasta, Choice of Vodka Sauce, Pesto Sauce or Javi's Baja Sauce

#### Javi's Baja Shrimp Pasta\* 25

Jumbo Shrimp Sauteed with White Wine & Olive Oil, Fresh Jalapenos, Cilantro, Garlic & tossed with Penne Pasta

#### Pasta Primavera 18

Seasonal Garden Vegetables, Olive Oil, Garlic, Choice of Vodka Sauce, Pesto Sauce or Javi's Baja Sauce

#### Bourbon Pork Chops\* 29

Two 7oz Bone in Pork Chops Seasoned in Bourbon Marinade, Grilled, & topped with Sauteed Onions served with Mashed Potato & Seasonal Vegetable

#### Mom's Fried Chicken 22

Half of a Young Chicken, Lightly Breaded, Fried, & served with Brandied Mustard Sauce served with Mashed Potato & Seasonal Vegetable

#### Chef Ponce's Own Chicken Platter\* 21

Grilled Chicken Breast Marinated with Fresh Lemon, Garlic, & Turmeric, served with Jasmine Rice, Tzatziki Sauce & Grilled Pita

#### Curry Red Snapper\* 24

Red Snapper Fillet Lightly Dusted with Seasoned Flour, Sauteed & topped with Mild Coconut Curry Sauce served with Spanish Rice & Seasonal Vegetables



#### Hand Cut Fillet Mignon\* 6oz 35 / 10oz 45

Choice of 6/10oz Seasoned & Grilled to Perfection finished with Wild Mushrooms & Demi Glaze served with Mashed Potato & Seasonal Vegetable

#### Hand Cut New York Steak\* 45

14oz Steak Hand Cut, Seasoned, Grilled & finished with Grilled Onions, Mushrooms & Smothered with Blue Cheese served with Mashed Potato & Seasonal Vegetable

#### Prosciutto Flat Bread\* 22

Brie Cheese, Fig Jam Base, Prosciutto, Arugula, Topped with Fried Egg & Garnished with Local Honey & Chili Oil

### DESSERTS

#### Berries & Cream 8

Seasonal Berries & Whipped Cream served in a Martini Glass

#### Homemade Vanilla Crème Brulee XX

Topped with Strawberry slices

#### Bread Pudding 10

Our House Made Specialty served with Vanilla Ice Cream, Topped with Caramel Sauce

*\*May contain raw or undercooked ingredients. Arizona State Food Code requires us to inform you that raw or undercooked meats, pork, poultry & seafood may increase your risk of food borne illness. 18% Gratuity Added To Parties Of 8 Or More.*

# Cocktails



## EVERY HOUR IS HAPPY HOUR! *Las Sendas Happy Hour*

Daily from 2pm-6pm

### SMALL BITES & SHAREABLES

Truffle Fries \$8

Bruschetta \$8

Fresh Spring Rolls \$8

Queso Dip \$10

Fried Oysters \$14

### COCKTAILS, BEER, AND WINE... OH MY!

Maker's Mark Old Fashioned \$12

Classic Martini \$12

Dobell Frozen Margarita \$10

Choice Of Strawberry Or Lime

Pomegranate Martini \$12

\$2 Off Draft Beers

\$2.50 Off 6oz Glasses  
Of Wine \$10 & Under

### Just Peachy 10

Deep Eddy's Peach Vodka, Agave, Lemon

### Tipsy Cucumber 10

Cucumber Vodka, Triple Sec, Elderflower, Lime

### "THE" Original Martini 14

Wheatley Vodka, Bombay Gin, Shaken Not Stirred

### Grapefruit Cosmo 14

Deep Eddy's Ruby Red Vodka, Thatcher's Elderflower Liqueur, Lime Juice, Simple Syrup A Splash of Cranberry Juice Topped with Fresh Basil

### Pear Martini 15

Absolut Pear Vodka, Thatcher's Elderflower Liqueur, Simple Syrup & Fresh Lemon Juice

### Moscow Mule 12

Wheatley Vodka, Goslings Ginger Beer, Topped Fresh Squeezed Lime

### Mexican "Mai Tai" 11

Mezcal, Passionfruit, Lemon, Coconut, Egg White

### Blackberry Cooler 10

Reposado Tequila, muddled blackberries, Lemon, Honey, Topped with Apple Juice

### Traditional Margarita 12

On the Rocks with Salt (Make It Cucumber or Mango For \$1)

### Frozen Margarita 12

Your Choice of Lime or Strawberry

### Paloma 14

Dulce Vida Grapefruit Tequila, Agave Nectar, Lime Juice

### Purple Haze 11

Hendricks Gin, Lemon, Crème de Violette & Lavender

### Vera Spa 10

Beefeaters Gin, Aloe, Lemon

### The French Hendricks 14

Hendricks Gin, Simple Syrup, Lemon Juice, Prosecco

### Desert Queen 11

Bacardi Rum, Prickly Pear, Lime, Splash of Pineapple

### Belmont Breeze 11

Bacardi Rum, Lime, Strawberry, Topped with Ginger Ale

### Smokey Sunrise 11

Moonshine, Lime, Pineapple

### Mesa To Manhattan 15

Basil Hayden's, Sweet Vermouth, Angostura Bitters

### Buffalo Trace Old Fashioned 15

Buffalo Trace Bourbon, Simple Syrup, Orange Bitter

### The Sazerac 14

Sazerac Rye, Orange Bitters, Simple Syrup, Absinthe Wash

## DESSERT COCKTAILS

### Espresso Martini 10

Absolut Vodka, Fresh Espresso, Bailey's, Kahlua

### Chocolate Strawberry-tini 10

Strawberry Syrup, Godiva Chocolate Liqueur, Absolut Vodka, Bailey's, Kahlua

### Vanilla Elixir 11

Absolut Vanilla, Bailey's, Chocolate Syrup, Club Soda

## LAS SENDAS GRILLE & PATIO

### Nightly Specials

#### MONDAY

Build Your Own  
Perfect Burger Night

#### TUESDAY

An Evening of Latin Flair  
& Mexican Wines

#### WEDNESDAY

Chef's Pasta Creation  
& Italian Wines

#### THURSDAY

BBQ - Time to Grill & Chill!

#### FRIDAY, SATURDAY & SUNDAY

Prime Rib & Sea Food Special

[WWW.LASSENDAS.COM](http://WWW.LASSENDAS.COM)

7555 E. EAGLE CREST DRIVE  
MESA, ARIZONA

