

Thank You Veterans  
 Bring in this coupon and  
 receive one **10% off**  
**your food** Veterans only, please  
 not valid with any other offer

Bring in this coupon for  
 one **FREE DESSERT** with  
 the purchase of an  
**entrée.** Limit one per table, not valid  
 with any other offer



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 roastedclove.com

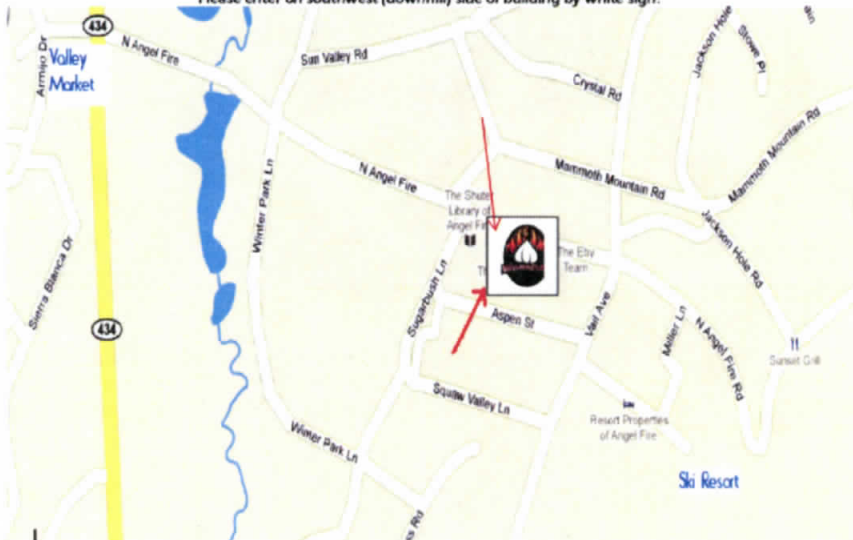


RECENT TESTIMONIALS

"We have eaten in fine restaurants worldwide, and this ranks right at the top."  
 "This rivals the best restaurants in Dallas and honestly we think tops them!"  
 "The best food and service we've had in a lifetime of fine dining."

Directions

Drive south into Angel Fire from U.S. Highway 64  
 At Valley Market (on right), turn left onto N. Angel Fire Road (toward ski mountain)  
 Drive about one-third mile and The Roasted Clove is on your right  
 We share a building with a mountain gear shop called Trailhead.  
 Please enter on southwest (downhill) side of building by white sign.



48 N Angel Fire Road | PO Box 1648 | Angel Fire, NM 87710  
 575.377.0636 | roastedclove.com

WINTER 2011 - 2012

Seasonal Menu • Items and Prices Subject to Change

DINNER

M, W, TH, SU 5-8:30PM  
 FRI, SAT 5-9PM  
 48 N. ANGEL FIRE ROAD  
 ANGEL FIRE, NM 87710  
 575-377-0636  
 ROASTEDCLOVE.COM  
 RESERVATIONS  
 RECOMMENDED



AWARD WINNING  
 ROCKY MOUNTAIN REGIONAL CUISINE

WINE FLIP SUNDAYS & THURSDAYS  
 SELECTED BOTTLES UP TO 50% OFF

HAPPY HOUR • EVERY DAY 5-6PM  
 \$2 OFF APPS • \$3.50 BEERS • \$3.50 HOUSE WINE  
 MONDAY • BURGER NIGHT • HAPPY HOUR ALL NIGHT



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## APPETIZERS

### *Award Winning* Filet Mignon Tacos

4 piece 12.95 • 6 piece 15.95 (Gluten Free) (Spicy)

filet mignon mini tacos, guacamole, smoky chile sauce, lime crema

• • *Awarded "Best Uptown Taco in New Mexico"*  
by *New Mexico Magazine* • •

### Coconut Shrimp • 12.95

6 coconut shrimp, raspberry chipotle sauce, sweet chili sauce

### Calamari • 11.95

chili dusted calamari, lemon lime aioli, tomato basil confit

### Seared Tuna Tostadas • 10.95 (Spicy) (Gluten Free)

coriander dusted ahi tuna seared rare, guacamole, pico de gallo

### Roasted Clove Appetizer • 18.95

4 coconut shrimp, 4 pot stickers, 4 crab cakes,  
raspberry chipotle sauce, sweet chile sauce, chipotle tartar

### Escargot "Poppers" • 10.95

8 escargots and fresh herbs in petite puff pastry cups, minced garlic, white wine

### Mini Southwestern Shrimp & Corn Cakes • 10.95 (Spicy)

appetizer portion of a guest favorite... grilled shrimp, southwestern corn cakes,  
chipotle cream, avocado, pico de gallo

## SOUPS

Signature French Onion • 6.95

Daily Seasonal • 6.95

## SALADS

### House • 8.95 (Spicy) (Gluten Free)

organic mixed greens, fruit and berries, feta, pine nuts, spicy chile vinaigrette

### Goat Cheese • 8.95 (Gluten Free)(Spicy)

organic mixed greens, cherry tomatoes, goat cheese medallions,  
roasted garlic balsamic dressing, candied pecans

### Classic Caesar • 8.95 (Gluten Free without croutons)

romaine, Caesar dressing, parmesan crisp, croutons

Salads also available as entrée \$13.95 • with grilled chicken breast or 6 shrimp \$17.95

*Children's Menu Available Please allow approximately 30 minutes for to go orders*

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## SMALL PLATES

### Grilled Salmon with Spinach Ravioli and Fennel • 22.95

grilled 4 ounce Atlantic salmon filet, four-cheese  
spinach ravioli, roasted fennel, lemon cream

### Butternut Squash Relleno • 18.95 (Spicy) (Gluten Free)(Veggie)

Butternut squash, grilled corn, Monterey Jack, black bean and  
basmati rice stuffed poblano relleno, ancho sauce, guacamole, lime crema

## ENTREES

### Grilled Elk Rack • 34.95 (Gluten Free)

grilled elk tenderloin medallions, jalapeno cheddar grits,  
seasonal vegetables, raspberry chipotle sauce

### Pork Tenderloin • 25.95 (Gluten Free)

grilled all natural pork tenderloin medallions, maple pecan glaze,  
mashed sweet potatoes, braised red cabbage

### Volcano Ahi & Crab • 25.95 (Spicy)

panko crusted soft shell crab, seared ahi tuna, cilantro basmati rice,  
sautéed edamame, spicy sriracha coconut cream

### Southwestern Shrimp & Corn Cake Short Stack • 25.95 (Spicy)

6 grilled shrimp, southwestern corn cakes, chipotle cream, avocado, pico de gallo

### Lonesome Dove Sirloin & Grilled Quail • 32.95 (Gluten Free)

grilled 12 oz. dry aged beef sirloin, marinated quail, roasted garlic mashed potatoes,  
seasonal vegetables, ancho demi-glace

LONESOME DOVE WAS FILMED IN ANGEL FIRE / BLACK LAKE

### Filet Mignon • 34.95 (Gluten Free without onion rings)

mesquite grilled 8 ounce pepper crusted bacon wrapped filet,  
roasted garlic mashed potatoes, seasonal vegetables,  
truffled mushroom merlot demi-glace, fried red onions

*Chef's Special Every Evening • Priced Nightly*

## DESSERTS

Vanilla Crème Brûlée • 7.95

Warm White Chocolate Bread Pudding & Cinnamon Ice Cream • 8.95

Warm Diablo Brownie Sundae & Vanilla Ice Cream • 8.95

Chocolate Truffle with choice of Powdered Sugar or Cocoa • 2.95

Sorbet (please inquire as to nightly flavor) • 4.95

Vanilla or Cinnamon Ice Cream • 5.95

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