



LUNCH

Starters

Chilled Seafood Platter 48
Half Lobster, Shrimp, Smoked Fish Dip, Salmon Roe,
Served with Spicy Cocktail Sauce, Crackers

Soup Du Jour 12
Please Check with Your Server

Salads

Add Shrimp 12 | Salmon 14 | Grilled Chicken 12

A La Rousse Salad 20
Salmon Roe, Soft Boiled Egg, Celery,
Carrots, Haricots Verts, Beets

Organic Mixed Greens 18
Heritage Blend, Shaved Fennel, Tomatoes,
Pickled Onions, Pecan Brittle, Humble Fog
Bleu Cheese, Poppy Seed Vinaigrette

Caesar Salad 18
Artisanal Romaine, Brioche Crouton,
Herb Gremolata, Classic Caesar Dressing

Luminaria Tacos

Three Warm Tortillas, Guacamole, Red Cabbage, Roasted Corn Slaw
Choice of Salsa Roja or Verde Chipotle Aioli

Chicken Asado 16 | Grouper 18 | Lobster 24 | Vegetable 16

Sandwiches & Burgers

Choice of French Fries, Fruit, or House Salad

Blackened Gulf Black Grouper 24
Brioche Bun, Hydro Boston Lettuce, Heirloom Tomato,
Red Onions, Tarragon Remoulade

Hot and Crunchy Chicken 22
Brioche Bun, Cucumber Kimchi, Chile Aioli

Loretto Burger 22
Brioche Bun, Flame Roasted Hatch Green Chile,
Tucumcari Green Chile Cheddar Cheese,
Chimayó Red Chile Bacon, House-Made Guacamole,
Bibb Lettuce, Heirloom Tomato, Yellow Onion,
Chipotle Aioli

Specialties

Carne Asado Burrito 22
Flour Tortilla, Marinated Tenderloin Tips, Rice,
Tomato, Lettuce, Smothered in a Choice of
New Mexico Red or Green Chile, Cheddar Jack,
Served with Charro Beans

Roasted Cauliflower 28
Eggplant Mousse, Herb Paste

Steak Frites 34
Manhattan Cut, Peppercorn Sauce

Seared Salmon 30
Seasonal Vegetables, Ratatouille Vinaigrette,
Black Olive Purée



** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*