



# EL MONTE

S A G R A D O

## SOUPS

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**southwestern chicken tortilla soup 7**  
garnished with sour cream & tortilla strips

**white miso soup 6**  
with tofu, scallions & edemame

## SALADS

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**house salad 8**  
spring greens medley, sugared walnuts, shredded apple & balsamic vinaigrette entrée

**caesar salad 9**  
crispy sourdough croutons, house made caesar dressing

**taos tumbleweed salad 13**  
with shredded lettuce, chopped egg, blue cheese, avocado & bacon

**cobb salad 12**  
with hard boiled egg, ham, turkey, cucumbers, tomatoes, shredded carrot & ranch dressing

**add shrimp, chicken, or beef 7**

## SANDWICHES

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Served with choice of parmesan fries, fruit or mixed greens.  
Add \$2 for sweet potato fries or blue cheese chips.

**south western grilled chicken 10**  
chicken breast, toasted ciabatta roll, avocado cilantro mayonnaise

**roasted vegetables wrap 10**  
whole wheat tortilla, lemon basil pesto spread, feta cheese, low fat raspberry vinaigrette dressed greens

**rueben 13**  
corned beef, melted swiss cheese, toasted marbled rye bread, sauerkraut & thousand island dressing

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## SIGNATURES

**FRIED *Kessler* CALAMARI 10**

with tomatoes, olives, cilantro, moroccan aioli, & freshly shredded asiago cheese

**EL MONTE NACHOS 12**

cotija, cheddar & jack cheese  
black beans, onions, green chili, pico de gallo, guacamole & sour cream

**ADD SHRIMP, CHICKEN, OR BEEF 7**

## LIGHT BITES

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**lump crab cakes 13**  
house made remoulade balsamic dressed salad garnish

**blue cheese chips 9**  
house made with smoked blue cheese sauce, tomatoes & cilantro

**mushroom enchiladas 12**  
oaxaca style mole, mushroom & cheese enchilada, served with guacamole, sour cream & pico de gallo

**fearless frank 12**  
smoked bacon wrapped all beef frank stuffed with jalapeño, house made ground mustard, chopped onion, served with blue cheese potato chips

**butcher's plate to share 18**  
prosciutto di parma, pepper crusted salami, assorted hard and soft cheeses, mustard, spanish marcona almonds, olives, & rustic bread

**green chili mac-n-cheese 10**  
with jalapeño, peppered bacon, elbow macaroni & aged cheddar cheese

**steamed mussels 12**  
white wine, butter, garlic, cilantro, fresh herbs & chipotle peppers with toasted baguette

**tuna tacos 8**  
house-made blue corn tortillas, ahi tuna, black beans & pico de gallo

## EL MONTE SPECIALTY PIZZAS

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**margherita 11**  
diced fresh tomatoes, fresh mozzarella, parmesan cheese, fresh basil, drizzled with extra-virgin olive oil

**the carnivore 15**  
italian sausage, bacon, pepperoni, tomato & mozzarella

**four cheese 14**  
mozzarella, asiago, brie, parmesan, basil & piñon pesto

**greek 15**  
artichokes, garlic, spinach, tomatoes, olives, & feta cheese

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# Kessler CHOPHOUSE

featuring

## CERTIFIED PREMIUM BEEF

*Premium center cuts, hand-selected by Richard Kessler. The most tender cuts of Midwestern, grain-fed beef. Aged for over 28 days. Hand cut and cooked to perfection.*

*All steaks are served with your choice of one side & choice of Béarnaise or Au Poivre Cabernet Demi-glace*

### bone-in ribeye 36

16oz center cut

### ny strip 29

12oz barrel cut

### filet mignon

5oz center cut 26

8oz center cut 32

### sides 5

sweet potato fries  
parmesan herbed fries  
southwestern style beer battered onion rings  
hand whipped chive potatoes  
grilled asparagus  
grilled baby bok choy  
red or green chili  
sautéed mushrooms, onions with garlic

## CHOPHOUSE BURGERS

½ lb of premium black angus beef with lettuce, tomato & red onion on a toasted Kaiser roll. Served with choice of parmesan fries, fruit or mixed greens. Add \$2 for sweet potato fries or blue cheese chips

### additional toppings

pepper jack cheese, swiss cheese, cheddar cheese, blue cheese, chili mayo, sautéed mushrooms, roasted jalapeño, crispy bacon, avocado, or grilled onions  
\$1.00 per topping

### chophouse burger 13

with your choice of two toppings, listed above

### spicy bison burger 14

lean bison meat, cajun seasoned, melted pepper jack cheese & topped with a grilled jalapeño

### grilled portobello 12

stacked with sun dried tomato pesto, swiss cheese, avocado, roast tomato & grilled onions

## SPECIALTIES

### Kessler MEATLOAF 16

Served atop butter whipped potatoes, braising gravy, asparagus, blistered cherry tomatoes

### elk tenderloin 34

hand whipped chive potatoes, seasonal greens & wild berry demi-glace

### grilled duck breast 28

pan seared herbed finger potatoes, baby bok choy, asian apricot soy glaze

### poulet rouge provencal 24

1/2 roast free range organic chicken served au jus, hand mashed sweet potatoes, grilled asparagus

### seared whole rainbow trout 26

lemon herb wild rice pilaf, grilled asparagus

### cashew crusted salmon sriracha 28

sautéed garlic & spinach with sriracha chili sauce

### eggplant chard lasagna 18

layered noodles with mozzarella, roasted garlic & tomato, grilled eggplant & green chard

20% gratuity is added to split checks and to parties over 6. Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of food borne illness.