

R i o C h a m a

Prime Steakhouse

## starters

SIX CHEESE FONDUE 24  
served with bread, broccoli, cauliflower,  
granny smith apples - for the table

TUNA 17  
sesame seared tuna, avocado butter,  
tobiko, harissa, miso emulsion,  
local pea tendrils

HALF RACK OF RIBS 19  
hoisin bbq, mango-jicama slaw

SHRIMP COCKTAIL 18  
cocktail sauce, grilled lemon,  
gordita chips

FLASH FRIED CALAMARI 18  
sweet chile lime sauce, garlic aioli,  
cherry peppers

CRISPY CHICKEN TACOS 13  
three corn tortillas, habanero salsa,  
sour cream

## sandwiches

SNAKE RIVER FARMS  
WAGYU BURGER 24  
green chile, white cheddar, lettuce,  
tomato, and onion on a brioche bun  
served with french fries

BLACKENED PRIME RIB 25  
mushrooms, asadero, roasted garlic  
on toasted sourdough  
served with french fries

## soups

CHAMA CHILI  
beef, red chile, cheddar, pinto beans,  
sour cream, jalapeños, flour tortilla  
cup 8 bowl 10

SOUP OF THE DAY  
seasonally inspired  
cup 8 bowl 10

## salads

CAESAR SALAD 15  
romaine hearts, pecorino-romano,  
white anchovies, croutons,  
roasted garlic dressing

CAPITAL SALAD 14  
mixed greens, heirloom tomatoes,  
pepitas, jicama, cucumber, croutons,  
choice of dressing

WEDGE SALAD 16  
iceberg lettuce, smoked bacon, bleu  
cheese crumbles, heirloom tomatoes,  
cucumber, creamy bleu cheese dressing

CHAMA CHOP 18  
mixed greens, smoked bacon,  
bleu cheese crumbles, hard boiled egg,  
roasted peppers, chicken, grilled corn,  
avocado, pepitas, cilantro-cumin dressing

SIDE SALAD 9 SIDE CAESAR 9

add CHICKEN 8 SHRIMP 16  
WILD SALMON 18

## dressings

cilantro-cumin, bleu cheese vinaigrette, ranch,  
creamy bleu cheese, blueberry-balsamic, caesar

## chef's selections

LAMB RACK 40

chimayo red chile rub,  
wild mushroom gnocchi, sweet green peas,  
basil pesto, tucumcari romano cheese

COUNTRY FRIED CHICKEN 26

red bird farms bone-in chicken breast,  
bacon gravy, roasted garlic mashed potatoes,  
seasonal vegetables

WILD SALMON 39

saffron risotto, roasted tomatoes, onions,  
preserved lemon beurre blanc, asparagus

QUINOA RELLENO 24

roasted poblano stuffed with quinoa,  
squash, corn, smothered with asadero,  
charred jalapeño-corn sauce,  
mushroom mole, black beans

PROSCIUTTO WRAPPED SHRIMP 26

yellow corn grits, salsa verde,  
red pepper harissa emulsion

SEABASS 35

couscous, spinach, kalamata olives,  
artichokes, tomatoes, caramelized lemon

ACHIOTE 35

pineapple glazed pork ribeye,  
spanish chorizo-red bean ragout,  
local calabacitas, corn, chimichurri

PRIME RIB

grilled and brined for 48 hours,  
then slow roasted.  
served with mashed potatoes,  
seasonal vegetables, au jus,  
and whipped horseradish

8 oz. 34 | 12 oz. 41

## steaks

choose a sauce

bordelaise, peppercorn, gorgonzola, béarnaise

14 oz. Certified Angus Prime NY Strip 45

16 oz. Certified Angus Prime Ribeye 57

Prime Filet Mignon 6 oz. 35

10 oz. 52

12 oz. Snake River Farms Gold Grade  
Domestic Wagyu Top Sirloin 36

8 oz. Hangar 24

## add

CARAMELIZED ONIONS 4

DANISH BLUE CHEESE 5

SUPER LUMP CRAB CAKE 12

BLACKENED SHRIMP SCAMPI 14

## sides

all sides 8

CREAMED SPINACH

GRILLED ASPARAGUS  
WITH PARMESAN & LEMON

GREEN CHILE MAC & CHEESE

ELOTE

charred corn, lime, cotija cheese, chipotle aioli

LOADED BAKED POTATO

MASHED POTATOES

ONION RINGS

TRUFFLE FRIES

SWEET POTATO FRIES