starters

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

TUNA POKE 15
ahi tuna, sesame, avocado,
crispy shallots, hiyashi salad, wonton

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

SOUP OF THE DAY
seasonally inspired

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** 49
- citrus potatoes, yogurt, spiced baby carrots, cucumber-mint salsa

**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

**PORK CUTLET** 26
- breaded and pan fried, bacon jam, warm german potato salad, chipotle-bbq vinaigrette, seasonal vegetables

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### steaks

choose a sauce
bordelaise, peppercorn, gorgonzola, béarnaise

- 16 oz. Certified Angus Prime Ribeye 57
- 14 oz. Snake River Farms Gold Grade Domestic Wagyu NY Strip 78
- 8 oz. Hangar Steak 24

**Prime Filet Mignon**
- 6 oz. 35
- 10 oz. 52

**add**
- CARAMELIZED ONIONS 4
- DANISH BLUE CHEESE 5
- CRAB OSCAR 15
- JUMBO SHRIMP SKEWER 16

### sides

- all sides 8
- CREMINI MUSHROOMS, CIPOLLINI ONIONS & SPINACH
- GRILLED ASPARAGUS WITH PARMESAN & LEMON
- GREEN CHILE MAC & CHEESE
- ELOTE
- LOADED BAKED POTATO
- MASHED POTATOES
- ONION RINGS
- TRUFFLE FRIES
- SWEET POTATO FRIES

### 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