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# TORREON®

## GRILLE

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### PRELUDES

**BRAISED PORK BELLY 9** 

braised pork belly,  
blood orange coulis, apple slaw

**SAFFRON MUSSELS 10**

saffron and basil-infused garlic, white wine, butter,  
tomatoes, onions, italian parsley, crusty bread

**BAKED LOBSTER MAC N CHEESE 10**

creamy house macaroni & cheese, fresh lobster

### CULINARY FEATURE

Our culinary team proudly presents unique appetizer  
and entrée features. Please allow your server to share the  
features for this evening, including our house desserts.

### GREENS

**TORREON WEDGE SALAD 9** 

iceberg lettuce, bleu cheese crumbles, tomatoes,  
bacon, green onion, bleu cheese dressing

**SOUTHWEST CHOPPED SALAD 11** 

mixed lettuce, roasted sweet corn,  
black beans, radish, avocado, queso fresco,  
creamy cilantro dressing, fried corn tortilla chips  
*add chicken 4 half salad 7*

**HEIRLOOM TOMATO SALAD 11** 

heirloom tomato wedges, golden beets,  
bleu cheese crumbles, chopped apples,  
apple cider vinaigrette *add chicken 4*

**CLASSIC CAESAR 8**

tossed hearts of romaine, classic caesar  
dressing, parmesan, house-made croutons  
*add chicken 4*

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**SOUP OF THE DAY 4/6**

our culinary team's fresh creation

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### LIGHTER FARE

#### CUP AND A HALF 11

cup of soup with your choice of  
half sandwich: roast beef, turkey or ham

#### BLACKENED CHICKEN SANDWICH 12

blackened chicken breast, havarti, grilled tomato,  
black pepper, avocado, lettuce, chipotle aioli,  
brioche bun, choice of side

#### AHI TUNA TACOS 12

3 wonton shells, seared ahi tuna,  
sriracha asian slaw, lime

#### MEDITERRANEAN VEGETARIAN TACO

grilled flatbread, cilantro hummus, feta,  
cucumbers, bell peppers, cabbage,  
cilantro micro greens *add chicken 4*

### ENTRÉES

#### ATLANTIC SALMON 22 <sup>GF</sup>

pan seared, lightly blackened fresh  
atlantic salmon, lime and honey glaze,  
cauliflower rice, fresh seasonal vegetables

#### BONE-IN CHICKEN 18 <sup>GF</sup>

slow roasted chicken, roasted pepper  
and sundried tomato vinaigrette, rice pilaf,  
blistered asparagus

#### SHRIMP SCAMPI 23

jumbo sautéed shrimp, garlic, lemon, butter,  
fresh herbs, linguini, fresh seasonal vegetables  
*gluten free with zoodles* <sup>GF</sup>

#### HOUSE MEATLOAF AND MUSHROOM DEMI 21

slow roasted house meatloaf, whipped potatoes,  
fresh seasonal vegetables, mushroom demi glaze

### FROM THE GRILL

#### TORREON BURGER 13

usda choice ground beef patty  
or veggie burger, choice of: swiss, cheddar or  
pepper jack cheese, *add the works: green chile,  
smoked bacon, caramelized onions,  
mushroom, jalapeño 2*

#### GRILLED PORK CHOP 24 <sup>GF</sup>

10oz grilled pork chop, wild mushrooms,  
brandy cream sauce, roasted baby carrots,  
yukon gold mashed potatoes

#### NEW YORK STRIP\* 36 <sup>GF</sup>

12oz prime cut grilled strip, yukon gold mashed  
potatoes, blistered asparagus, baby carrots  
*lighter fare 6oz grilled strip 18*

<sup>GF</sup> gluten free

\*consuming raw or undercooked meats and eggs may increase your risk of food-borne illness