



SHARE PLATES

Shrimp Chile Relleno *Guajillo and Cuitlacoche Sauce \$12*

Sautéed Calamari *Sausage, White Beans & Roasted Peppers \$12*

Stuffed Piquillo Peppers *Goat Cheese and Mushroom with Walnut-Basil Pesto \$10*

Ahi Tartare *Hand Cut Tuna, Avocado and Dungeness Crab Meat \$15*

Setá Roll *Spicy Tuna, Jalapeño, Avocado, Chili and Lemon Ponzu \$15*

Crab Cake *Dungeness Crab Cake Lobster Brandy Cream \$13*

Shrimp A La Diabla *Honey-Chipotle Glaze \$10*

Cheese Plate *Various Cheeses, Olives & Fruit \$20*

HAND TOSSED PIZZA

Cheese & Tomato *Burrata, Vine Ripened Tomatoes & Basil Olive Oil Base \$14*

Barbacoa Pulled Pork *Grilled Pineapple, Black Beans, Cilantro and Mozzarella \$15*

BBQ Chicken *Red Onions, Cilantro and Mozzarella Cheese \$15*

SOUP & SALADS

Soup Inspiration \$9

Caesar *Romaine Hearts, Caesar Dressing, Parmesan Pana Cotta (Add Chicken \$ 4) \$10*

Young Greens *with Mustard Vinaigrette and Parmigiano Reggiano \$9*

Apple-Curry *Butter Lettuce, Apples, Candied Nuts, Raisins, Blue Cheese, Curry Vinaigrette and Buttermilk Dressing (Add Chicken \$4) \$13*

Blackened Chicken *Smoked Gouda, Red Onions, Tomatoes, Black Beans, Avocado, Corn Ranch –Barbeque Dressing \$16*

Spinach Salad *Mushrooms, Warm Pancetta Vinaigrette and Crispy Onion (Add Steak \$5) \$13*

Award Winning Executive Chef Hugo Molina

Prices are subject to change at any time. Split meal charge \$4.00. Corkage fee \$20.00.

Filet Mignon (8oz.)

\$32

Rib Eye (14oz.)

\$36



RUBS

Cumin & Herb

Black Peppercorn & Garlic

Salt & Pepper

SAUCES

Cabernet Reduction

Green Peppercorn Cream

Habanero Chorizo Cream

Includes: Baked Tomato, One Rub, Sauce, Side, Soup or Salad (Substitute Caesar \$3)

SIDE DISHES

Creamed Spinach \$5

Truffle Mashed Potatoes \$5

Jalapeño Cream of Corn \$5

Portobello Steak Fries \$5

Grilled Broccolini with Lemon, Olive Oil \$5

Mac & Cheese (Green Peas, Bacon Bits) \$6

Shrimp Mac & Cheese \$8

French Fries (Garlic, Herbs, Truffle Oil) \$5

Apple Cider Caramelized Brussels Sprouts &

Apple-Wood Bacon \$5

CHEF HUGO MOLINA'S CREATIONS

Wild Alaskan Salmon *Shaved Brussels Sprouts, Cheese Mashed Potatoes, Chardonnay Mustard Cream* \$26

Boneless Short Ribs *Mashed Potatoes, Veggies and Cabernet Reduction* \$27

Half Roasted Chicken *Black Beans, Plantains and Lemon Butter Sauce* \$24

Short Rib Pappardelle Bolognese *Slow Cooked Short Rib Ragù with Wide Egg Noodle* \$18

Seafood Enchilada *Crabmeat, Sea Bass and Shrimp, Pasilla Cream Served with Rice and Black Beans* \$24

Yucatan Skirt Steak *Served with Homemade Salsa Quemada, Mexican Rice and Black Beans* \$20

Setá Burger *House Blend Filet & Ribeye Ground, Yellow Cheddar, Bacon, Arugula, Tomato, House Secret Sauce & Fries*

(Add Fried Egg \$ 3) \$17

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