



High Finance

RESTAURANT & TAVERN

DINNER

APPETIZERS

Forest Mushroom & Leek Bruschetta

*roasted mushrooms & caramelized leeks
on a garlic rubbed crostini*
7.95

Green Chile Chicken Quesadilla

*grilled with chicken, jack cheese,
sour cream & salsa*
8.25

Pan Seared Salmon Cake

with a chive crème fraîche
8.95

Shrimp Cocktail

served with cocktail sauce & lemon
9.95

Shrimp Quesadilla

with pepper jack cheese & pineapple salsa
8.25

Sesame Fried Calamari

served with greens and Thai dipping sauce
9.25

SALADS & SOUPS

Caesar Salad

4.95
with chicken \$10.95
with shrimp \$11.95

Field Green Salad

*freshly tossed greens with tomato, red
onion & peppers with choice of dressing*
3.95

Soup du Jour

3.25

Green Chile Stew

with a flour tortilla
4.25

PASTA

Capellini with Lobster & Shrimp

in tomato basil cream
22.95

Spinach Fettuccini

*with seasonal vegetables & asparagus in a garlic
white wine sauce*
15.95

with chicken \$17.95
with shrimp \$18.95

VEGETARIAN

Grilled Filet of Eggplant

with white bean puree, roasted mushrooms & pomegranate molasses
15.95

STEAKS, CHOPS & CHICKEN

Grilled Filet Mignon

*atop Boursin cheese mashed potatoes
with a roasted shallot fondue*

26.95

New York Strip

*grilled with potato puree, vegetable
du jour & roasted sweet corn relish*

24.95

Roasted Black Angus Prime Rib

*horseradish cream, thyme scented
au jus & vegetable du jour*

23.95

Herb Marinated Sirloin Cap

*over potato puree, vegetable
du jour & roasted garlic butter*

19.95

Pork Sirloin Chop

*with white cheddar cheese grits, sherry braised
collard greens & brandy scented apple marmalade*

19.95

Pan Seared Chicken Breast

*in a citric cognac sauce over basmati rice
with vegetable du jour*

18.95

SEAFOOD

Grilled Filet of Salmon

*on basmati rice topped with
a mango & red pepper gastrique*

19.95

Pan Seared Mahi-Mahi

*with roasted yukon gold potatoes in
a fennel & thyme scented tomato broth*

21.95

Lobster Tail

with basmati rice & vegetable du jour

AQ

COMBINATIONS

Sirloin & Lobster

AQ

Prime Rib & Lobster

AQ

Combinations are served with potato puree and vegetable du jour

SIDES

Grilled Asparagus

3.95

Potato Puree

2.95

Baked Potato

2.95

Vegetable du Jour

2.95

WINE LIST

REDS

	BOTTLE	GLASS
1. GLEN ELLEN Merlot CA	18.00	4.75
2. BERINGER Merlot CA	25.50	6.50
3. SEVEN PEAKS Cabernet Sauvignon CA	29.00	7.25
4. HESS SELECT Cabernet Sauvignon CA	30.00	7.50
5. STONE CREEK Cabernet Sauvignon CA	18.25	4.75
6. BEAULIEU Pinot Noir CA	23.00	5.75
7. RAVENSWOOD Zinfandel CA	27.25	6.75
8. STRACALI Chianti ITY	18.00	4.75
9. HARDY'S NOTTAGE HILL Shiraz Cabernet AUST	19.75	5.00
10. ROSEMONT Shiraz AUST	27.25	6.75

WHITES

	BOTTLE	GLASS
11. INDIGO HILLS Chardonnay CA	27.50	6.75
12. KENDALL JACKSON Chardonnay CA	29.00	7.25
13. COLUMBIA CREST Chardonnay WA	18.00	4.75
14. ST. FRANCIS Chardonnay CA	27.50	6.75
15. GRUET Chardonnay NM	29.00	7.25
16. LINDEMANS 65 Chardonnay AUST	18.25	4.75
17. ROSEMONT Chardonnay AUST	22.75	5.75
18. SCHMITT SOHNE Riesling GR	18.00	4.75
19. CASA RONDEÑA Reisling NM	23.00	5.75
20. CAVIT Pinot Grigio ITY	19.50	5.00

BLUSH

	BOTTLE	GLASS
21. BERINGER White Zinfandel CA	17.00	4.50

CHAMPAGNE

	BOTTLE	GLASS
33. FREIXENET Spain	19.25	6.75
34. KORBEL CA	33.00	
35. GRUET NM	30.00	
36. MUMMS CORDON ROUGE FR	53.00	
37. PERRIER-JOUET FR	120.00	
38. DOM PÉRIGNON FR	140.00	

SPECIAL LIQUORS

SCOTCH

BALVENIE 12yr	7.00
CHIVAS REGAL 18yr	7.25
CRAGGANMORE 12yr	7.75
DALWHINNIE 15yr	8.00
GLENDRONACH 12yr	6.75
GLENFIDDICH 12yr	7.75
GLENKEITH 15yr	9.75
GLENKINCHIE 10yr	7.75
GLENLIVET 12yr	7.25
GLENLIVET 18yr	9.75
LAGAVULIN 16yr	7.75
LONGMORN 15yr	9.75
PINCH 15yr	6.25
ROYAL LOCHNAGAR	7.00
STRATHISLA 12yr	9.75
TALISKER 10yr	7.75

COGNACS

COURVOISIER VS	6.50
COURVOISIER VSOP	8.75
COURVOISIER XO	20.00
HENNESSY VSOP	8.75
HENNESSY XO	20.00
MARTELL VSOP	8.75
MARTELL CORDON BLEU	15.75
REMY MARTIN VSOP	8.75
REMY MARTIN XO	20.00

TEQUILA

	SHOTS	MARGARITAS
CUERVO 1800	6.00	8.00
CUERVO TRADITIONAL	6.00	8.00
EL TESORO AÑEJO	8.50	10.50
EL TESORO SILVER	7.50	9.50
HERRADURA REPOSADO	5.50	7.50
HERRADURA SILVER	5.25	7.25
PATRON AÑEJO	6.00	8.00
PATRON SILVER	5.50	7.00
SAUZA	5.25	7.25
CONMEMORATIVO		

HIGH FINANCE RESTAURANT

sits at an elevation of 10,378 feet, making it the highest full service restaurant in North America. On a clear day, you can see 11,000 square miles of New Mexico's beautiful landscape. In the evenings, sunsets and the city lights are spectacular. We hope that you enjoy your dining experience and the fantastic views.

