

Pink Adobe

406 Old Santa Fe Trl 87501-2770 · +15059832979 · Updated: Jan 14, 2026

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APPETIZERS 8

Escargots

\$10.00

the classic french appetizer. five large snails in mushroom caps

Clams Lucifer

\$15.00

best of santa fe grand tasting winner. manila clams served in a spicy red chile cream & tequila based broth

French Onion Soup

\$9.00

rosalea first served this soup in 1944. topped with croutons & gruyere cheese

The Trio

\$10.00

salsa, guacamole, and chile con queso with chips

Shrimp Remoulade

\$10.00

begin your meal with creole cooking. fresh shrimp in creole mustard dressing

Whole Artichoke

\$12.00

straight from the garden district of new orleans. served chilled with vegetables & sour cream & onion dipping sauce

Pink Adobe Salad

\$7.00

mixed greens, chopped tomatoes, bleu cheese crumbles and house vinaigrette

Cup Of Your Favorite Soup Or Stew

\$5.00

gypsy stew, green chile stew or onion soup

ENTREES 10

Steak Dunigan

AVAILABLE OPTIONS

world famous for over fifty years. 13 oz. new york strip steak, charbroiled, topped with mushrooms, green chile & served with a browned potato

\$30.00

Petite Cut: \$22.00

Poulet Marengo

\$26.00

half chicken slowly pan roasted in madeira wine, onions, tomatoes, mushrooms, topped with a shrimp & served with a browned potato

Tournedos Bordelaise

\$28.00

the most tender, perfectly-sized steak atop a puff pastry, topped with a mushroom cap & homemade bordelaise sauce & served with a browned potato

Spaghetti Rossi

\$18.00

a family favorite for five generations. spaghetti, bolognese sauce; beef, tomatoes, mushrooms & a side of freshly grated parmesan

Fried Shrimp Louisianne	\$28.00
only one from new orleans could offer this seafood dish. five prawns battered & deep fried golden brown served with a browned potato	
Grilled Salmon	\$28.00
ocean to desert, served santa fe style, spiced up and perfectly grilled with green chile beurre blanc, quinoa compote & sautéed vegetables	
The Verde	\$20.00
ideal for the vegetarian, gluten free. steamed whole artichoke, quinoa, mushroom compote & sautéed vegetables	
Seafood Enchilada	\$28.00
a perfect combination of lobster, shrimp & crab in rolled blue corn tortillas covered with a green chile lobster bisque and cheese	
Whole Avocado Shrimp	\$24.00
a classic from the old south. fresh shrimp salad served in a ripe avocado garnished with seasonal vegetables	
Lobster Salad	\$30.00
our most luxurious and artistic. lobster chunks, grated cheese, lettuce, hard-boiled egg & seafood dressing	

NEW MEXICAN DISHES ³

Enchilada Pink Adobe	\$18.00
a classic cheese enchilada with new mexico chile, red or green. served on blue corn tortillas with beans, rice & posole	
Chicken Enchiladas	\$18.00
fresh corn tortillas generously filled with chicken, cheese, sour cream, covered with homemade green chile, served with pinto beans, rice & posole	
Plato Mexicano	\$20.00
cheese enchilada, pork tamale, chicken taco, red & green chile, pinto beans, rice & posole. served with guacamole, sour cream, lettuce & tomato	

DESSERTS ⁶

Rosalea's Legendary French Apple Pie	\$6.00
made with golden raisins, pecans, nutmeg & cinnamon. topped with rum hard sauce	
A La Mode	\$7.00
Chocolate Denise	\$6.00
our special mousse topped with fresh whipped cream	
Southwestern Bread Pudding	\$6.00
french bread, pineapple, pinon nuts & golden raisins drizzled with a tequila lime hard sauce	
Pear Amaretto	\$6.00
half a pear filled with vanilla custard topped with amaretto liquor, almonds & whipped cream	
Ice Cream & Sherbet	\$3.50