

Blue Mesa Grill

8200 Dallas Pkwy 75024-4000 · +12143874407 · Updated: Jan 14, 2026

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STARTERS 7

Texas Toothpicks with Queso - Black Bean Dip

eat fondue-style with grilled mesa panna bread.

AVAILABLE OPTIONS

3 Skewers: Steak, Chicken, and Shrimp: \$8.95

5 Skewers: Steak, Chicken, Shrimp, Red Chile Crusted Salmon, Sausage.:

\$11.50

4 Way Queso

classic, wild mushroom, ground beef-chorizo or spinach-artichoke. cheese by texas cheesemakers.

AVAILABLE OPTIONS

Cup: \$4.95

Bowl: \$6.95

Queso Flight

a sampler of any 3 of our quesos.

\$5.95

Mesa Nachos

blue corn chips topped with grilled chicken, smoky black beans and cheese. with guacamole and sour cream.

\$8.95

Tableside Guacamole

classic or fire roasted with smoked tomatoes, chipotle chiles and smoked gouda cheese.

\$8.50

Mesa Sampler

caramelized onion-basil quesadilla, new mesa nachos and chicken taquitos. enough to share.

\$11.50

Santa Fe Sampler

wild mushroom tamalito, beef tenderloin taquitos, black bean and roasted corn tostadita and grilled achiote shrimp on corn pancakes. great for sharing.

\$11.95

QUESADILLAS 3

Chicken Caesar Quesadilla

served with a parmesan crisp

\$9.95

Chicken-Bacon Club Quesadilla

\$9.95

Avocado-Sun Dried Tomato and Pesto Quesadilla

\$9.50

SOUPS & SALADS 7

Tortilla Soup

chicken, tomatoes, jack cheese, smoked chiles and fresh lime in chicken broth

AVAILABLE OPTIONS

Cup: \$3.95

Bowl: \$4.95

Painted Desert Soup

two soups in a bowl - as colorful as the southwest. black bean and corn chile chowder.

AVAILABLE OPTIONS

Cup: \$3.95

Bowl: \$4.95

Avocado, Mango & Jicama Salad with Grilled Shrimp

fresh and light! ginger-chipotle grilled shrimp on house greens with tequila-orange vinaigrette.

\$11.50

Navajo Chicken Salad

grilled chicken, house greens, smoky black beans, avocado and grilled corn with fried flatbread and a mild chile nut dressing.

\$10.95

Coriander-Corn Crusted Chicken Salad

with avocado, roasted corn, spiced pecans, black beans, red onion and our house greens. poblano ranch dressing.

\$10.95

Southwestern Caesar

prepared tableside with crisp romaine lettuce, roasted red pepper, grilled corn and corn bread croutons. our signature dressing gives this salad a kick

AVAILABLE OPTIONS

With Grilled Chicken:

\$10.95

With Grilled Salmon:

\$12.50

House Caesar

a side of our southwestern caesar

\$4.50

SAMPLER ⁴

Santa Fe Sampler

wild mushroom tamalito, beef tenderloin taquitos, black bean and roasted corn tostadita and spice rubbed shrimp on corn pancakes. great for sharing.

\$11.95

Mesa Sampler

mesa nachos, caramelized onion-basil quesadilla and chicken taquitos.

\$11.50

Churrascarita Sampler

grilled steak and chicken skewers, mesa panna bread, taquitos and a smoky black bean adobe pie.

\$11.95

Vegetable Sampler

black bean adobe pie, grilled asparagus, sweet potatoes, chimayo market corn and local seasonal vegetables.

\$9.95

TACOS FOR A CAUSE ³

Street Taco Platter

authentic tacos on 4 inch homemade flour or corn tortillas. choose any 3 tacos plus 2 sides.

\$11.95

Tacos

steak, chicken, shrimp, portabello, mushrooms, bq pulled pork, salmon

Sides

smoky black beans, pinto beans, chicken or black bean, adobe pie, ginger rice, chimayo market corn, seasonal vegetable

TACOS , ENCHILADAS & THE ADOBE 10

Adobe Pie \$8.95

our spicy original, only at blue mesa. chicken, cheese and roasted peppers baked in a dome of corn masa and topped with three chile and chipotle cream sauces.

Grilled Tacos & Blue Corn Enchiladas \$10.95

choose any two: grilled chicken tacos, steak tacos, chicken enchiladas, or cheese enchiladas. served with roasted tomatillo or three chile sauce. any combination of two 9.95 any combination of three

Southwestern Fajitas AVAILABLE OPTIONS

add cheese or sour cream for \$1.00

Chicken: \$12.95

Steak: \$13.95

Combo: \$13.50

Avocado Enchiladas \$9.50

with chipotle cream sauce

Spinach & Mushroom Enchiladas \$9.50

with sour cream sauce.

Smoked Chicken Enchiladas \$10.95

on onion-pinto beans, with tomatillo sauce and jicama slaw.

Blue Crab & Shrimp Enchiladas \$11.95

with chipotle cream sauce

Goat Cheese Enchiladas \$10.95

mozzarella co. of dallas goat cheese. served on smoky black beans with jicama slaw and quacamole.

Spa Chicken & Spinach Enchiladas \$10.95

fresh spinach, mushrooms and chicken. wrapped in steamed corn tortillas and topped with tomatillo sauce. served with grilled sweet potatoes, asparagus and salsa fresca. 363 calories, 9g total fat, 1g saturated fat, 792mg sodium, 56g carbohydrates, 9g dietary fiber, 16g protein. also available - spa spinach-mushroom enchiladas without chicken

Blue Corn Chile Relleno & Chicken Enchilada \$10.95

cheese stuffed poblano pepper. blue corn crust. a relleno revolution. smoked chile cream sauce tops the enchilada.

CHURRASCARITAS 4

Mixed Grill Churrascaritas \$15.50

skewers of jumbo shrimp, smoked pepper sausage, red chile glazed steak and ginger-chipotle chicken. served with mesa panna bread, chimayo market corn, guacamole and mango relish.

Blue Mesa Churrascaritas \$13.95

skewers of steak and chicken, quickly fired and served with chimayo market corn, guacamole and jalapeno relish.

Churrascarita Sampler \$12.50

grilled steak and chicken skewers, mesa panna bread, taquitos and a smoky black bean adobe pie.

Spa Churrascaritas \$11.95

skewers of chicken, steak and vegetables quickly fired and served with guacamole, pico de gallo and low carb tortillas.

GRILL & SPECIALTIES 8

Oaxaca Chicken	\$15.50
medallions of chicken breast stuffed with oaxaca goat cheese and herbs. poblano cream sauce. served with seasonal vegetables and rice.	
Slow Roasted Natural Chicken with Caramelized Honey Ancho Glaze	\$14.95
texas raised chickens fed natural grain, slow roasted with a signature blend of 15 herbs and spices. served with a black bean adobe pie and local seasonal vegetables.	
Las Cruces Steak Enchilada Stack	\$15.50
sliced tenderloin on a stacked cheese enchilada. served with pinto beans and corn cake.	
Beef Tenderloin Tacos	\$13.95
sliced beef tenderloin cooked to your liking. with fried onion rings and pico de gallo. served with chimayo market corn and ginger rice. go surf & turf - add a skewer of shrimp. 3.50	
Seafood Mixed Grill	\$16.50
grilled jumbo shrimp, grilled fresh red chile salmon, a blue crab enchilada with chipotle cream sauce and ginger rice.	
Red Chile Crusted Salmon	\$16.50
pan seared fresh salmon filet with a mild chile crust, lime butter sauce and mango relish. ginger rice and grilled asparagus.	
Baja Shrimp	\$16.50
jumbo shrimp wrapped in crisp bacon and served with black beans, rice and seasonal vegetables.	
Spa Grilled Fish-of-the-Day	\$16.50
with mango relish, sweet potatoes and asparagus.	

DESSERTS ⁴

Dark Chocolate Empanadas	\$4.95
with sangria sauce	
Guajillo-Apple Pan Dowdy	\$4.95
with dulce de leche ice cream	
Sweet Potato Pan Dulces	\$4.95
skewers of sweet potato cake with roasted banana, dark chocolate, and dulce de leche fondue	
Tres Flans	\$4.95
a seasonal flan sampler. three different flavors of a traditional favorite.	