
TORREON®

GRILLE

PRELUDES

FEATURED RISOTTO 8 GF

chef spencer's savory risotto
as an entrée 16

SAFFRON MUSSELS 10

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

SHRIMP COCKTAIL 11 GF

5 shrimp, cocktail sauce,
lemon wedge

CHICKEN & WAFFLES 9

buttermilk fried chicken, rosemary herb
waffles, sriracha honey sauce

CHEF'S FEATURES

Chef Spencer Gorman-Prow proudly presents a fresh catch of the week in addition to unique appetizer and entrée features. Please allow our servers to share the features for this evening, including our risotto of the day and house desserts.

GREENS

TORREON WEDGE SALAD 9 GF

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

CLASSIC CAESAR 8 GF

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

FRUIT & GORGONZOLA 10 GF

mixed greens, fresh seasonal fruit,
candied pecans, gorgonzola cheese,
balsamic dressing *add chicken 4*

CLASSIC CAPRESE SALAD 10 GF

fresh mozzarella, sliced tomatoes, fresh basil,
balsamic reduction

LIGHTER FARE

CUP AND A HALF 10

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

CHICKEN FAJITA WRAP 11

grilled chicken fajita, caramelized peppers,
onions, lettuce, tomatoes, cheddar, black beans,
tomato wrap, chips & salsa

QUINOA & KALE SALAD 12

fresh chopped kale, toasted quinoa,
dried berries, candied pecans,
feta cheese, citrus dijon dressing
add chicken 4

BLACKENED MAHI TACOS 11

grilled ahi tuna, sweet sriracha slaw,
green onions, sriracha sauce
on a wonton taco shell

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FROM THE GRILL

TORREON BURGER 12

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

FILET* 37 GF

8oz prime cut grilled filet,
yukon gold mashed potatoes,
blistered asparagus

NEW YORK STRIP* 34 GF

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

PRIME RIB EYE* 33 GF

12oz prime cut rib eye, red wine demi,
yukon gold mashed potatoes,
bacon brussels sprouts mix



SOUP OF THE DAY 3/5

our culinary team's fresh creation



ENTRÉES

ENGLISH SALMON* 21 GF

pan seared atlantic salmon, english peas,
asparagus, crumbled egg, herb vinaigrette,
rice pilaf, seasonal vegetables

CREAMY CHICKEN POMODORO 18

grilled chicken breast, tomato, basil, cream,
penne pasta, chef's selection of vegetables

SEAFOOD SCAMPI 22

jumbo sautéed shrimp, mussels,
hard-shelled clams, garlic, lemon, butter,
fresh herbs, linguini, fresh vegetables
served gluten free with orzo rice GF

PAN SEARED CHILEAN SEABASS 28

8oz chilean seabass, wilted spinach,
saffron rice, chardonnay beurre blanc
lighter fare 4oz grilled seabass 15

OSSO BUCCO 25

house slow braised pork osso bucco,
mashed potatoes, baby carrots,
broccolini, pan au jus

GF gluten free

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