



Restaurant Week Dinner Menu

Beverages, tax and gratuity not included.

3 COURSE MEXICAN DINNER 20.00

Appetizer Choice of One:

FIESTA SIDE SALAD Crisp salad greens with tomato, avocado, black beans and olives and your choice of dressing.

CONCHA de GUACAMOLE Served in a crispy concha shell.

Entree Choice of One:

CARNITAS Great to wrap in hot tortillas! Pork served in the traditional Mexican style with Pico beans, guacamole, salsa fresca, onions and cilantro.

FISH TACOS Pescado blanco crispy fried or grilled and served with cabbage, pico de gallo, chipotle jalapeño cream sauce, arroz amarillo and black beans.

PICO ENCHILADAS SUIZAS Two tortillas dipped in green tomatillo sauce and filled with shredded, seasoned chicken. Rolled and topped with more sauce and melted cheese. Served with rice and beans and garnished with sour cream.

3 COURSE MEXICAN DINNER 25.00

CARNE ASADA y CAMARONES Carne asada steak and a large skewered shrimp marinated in cilantro-garlic lime sauce, both grilled on an open flame. Served with rice, Pico beans and tortillas.

SEAFOOD ENCHILADAS SUPREMAS Two enchiladas with shrimp, peascado blanco and vegetables. Topped with creamy jalapeño sauce and served with rice and black beans.

Dessert Choice of One:

MEXICAN CARAMEL FLAN, CHOCOLATE LAVA CAKE or FRIED ICE CREAM

