

L.I. Restaurant Week

Three Course Dinner \$ 44

*No substitutions / No sharing / Not valid with other promotions / Saturday till 7pm only
(Menu subject to change)*

First Course

Mixed Green Salad

Soup of the Day

Chiquito Guacamole

mashed avocado, red onions, cilantro, lime, tomatoes & tortilla chips

Clams Oreganata (4)

Quesadilla Mexicana flour tortillas w/ melted cheese

5 de Mayo Nachos

chorizo, mashed avocado, red onions, cilantro, lime

Maryland Crabcake +\$10

Jumbo Shrimp Cocktail (3) +\$10

Open Valentine's Day

*Offering Regular Dinner Menu plus
Chef's Specials including Surf & Turf,
Yellowfin Tuna, Prime Dry Aged Bone-in Sirloin,
Lobster Bisque...and much more*

A complimentary rose and chocolates to every lady!

RESERVE TODAY

Main Course

Salmon a la Veracruzana served w/ rice & beans

Grilled Chicken w/ ranchera sauce, avocado & melted cheese

Bandeja Azteca

NY Strip Steak, fried egg, sweet plantains, sour cream & guacamole

5 de Mayo Ground Beef Burrito

ground beef, cheese, sour cream w/ ranchera sauce served w/ rice & beans on the side

Swiss Style Enchiladas

melted cheese enchilada stuffed w/ chicken baked in tomatillo sauce w/ rice & beans

5 de Mayo Fajita

*Choice of: Chicken, Steak (+ \$8) or Shrimp (+ \$12)
tortillas, onions, peppers, rice, beans, guacamole, pico de gallo & sour cream*

Skirt Steak

sauteed peppers & onions served with rice & beans +\$12

8oz. Filet Mignon

mashed potatoes & sauteed string beans +\$14

12oz. Prime Dry Aged Sirloin Steak

mashed potatoes & sauteed string beans +\$18

Seafood Paella

shrimp, clams, chicken, sausage & rice +\$10

Sauteed Shrimp scampi or diavolo served w/ rice & string beans +\$12

Dessert choice of:

NY Cheesecake or Chocolate Mousse Cake or Flan

Book your Private Party

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Packages Starting at \$49.95 p.p.
Accommodating up to 150 guests

L.I. Restaurant Week

LUNCH

Two Course Luncheon \$ 22

No substitutions / No sharing / Not valid with other promotions

(Menu subject to change)

First Course

Mixed Green Salad

Black Bean Soup

Chiquito Guacamole

mashed avocado, red onions, cilantro, lime, tomatoes & tortilla chips

Clams Oreganata (4)

Quesadilla Mexicana flour tortillas w/ melted cheese

5 de Mayo Nachos

chorizo, mashed avocado, red onions, cilantro, lime

Maryland Crabcake +\$10

Jumbo Shrimp Cocktail (3) +\$10

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Bandeja Azteca

NY Strip Steak, fried egg, sweet plantains, sour cream & guacamole

5 de Mayo Ground Beef Burrito

ground beef, cheese, sour cream w/ ranchera sauce served w/ rice & beans on the side

Swiss Style Enchiladas

melted cheese enchilada stuffed w/ chicken baked in tomatillo sauce w/ rice & beans

5 de Mayo Fajita

Choice of: Chicken, Steak (+ \$8) or Shrimp (+ \$12)

tortillas, onions, peppers, rice, beans, guacamole, pico de gallo & sour cream

Skirt Steak

sauteed peppers & onions served with rice & beans +\$12

Seafood Paella

shrimp, clams, chicken, sausage & rice +\$10

Sauteed Shrimp scampi or al diavolo served w/ rice & string beans +\$12

Dessert

...add a dessert for \$8

NY Cheesecake or Chocolate Mousse Cake or Flan

Book your Private Party

Cocktail Events / Showers / Graduations
Christenings / Anniversaries / Rehearsals
Available 7 days a week / Lunch & Dinner

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