



\$39 Restaurant Week Menu

APPETIZERS

HOUSE SALAD

GRAPE TOMATOES , ROASTED CORN,
AVOCADO , QUESO FRESCO, AND
RANCH DRESSING

MUSSELS

WITH FRADIAVOLO SAUCE AND
GARLIC BREAD

EMPANADAS

BEEF AND CHICKEN EMPANADAS
DRIZZLED WITH CHIPOTLE AIOLI

CARNITAS QUESADILLA

WITH ONIONS, PEPPERS, CHEESE,
AND SOUR CREAM

COCONUT SHRIMP

DRIZZLED WITH RASPBERRY
REDUCTION

SOUP OF THE DAY

ASK SERVER

DESSERTS

MEXICAN CANNOLI

PUMPKIN GELATO

PUMPKIN FLAN

ENTREES

ENCHILADAS SUIZAS

SHREDDED CHICKEN , SALSA TOMATILLO
CON CREMA, QUESO FRESCO, ONIONS,
CILANTRO, RICE AND BEANS

SALMON ALA VERACRUZANA

PAN SEARED SALMON , TOMATOES,
CAPERS, OLIVES, AND CILANTRO
SAUCE SERVED WITH RICE AND BEANS

FAJITAS

(CHICKEN, STEAK, OR VEGGIES)
ONIONS, PEPPERS, CHEESE, SERVED
WITH FLOUR TORTILLAS, RICE AND
BEANS

TACOS AL CARBON

(CHICKEN, SHRIMP, OR STEAK)
SOFT TACOS TOPPED WITH PICO DE
GALLO

PORK CHOP AL AJILLO

SERVED WITH POTATOES AND
VEGETABLES

SEAFOOD PAELLA (+10)

SHRIMP , SCALLOPS, MUSSELS, CLAMS
WITH YELLOW RICE AND PEAS

MARINATED SKIRT STEAK (+10)

TOPPED WITH PICO DE GALLO, RICE
AND BEANS