

# Restaurant Week Menu

## GREAT 3 COURSE MEAL

Dinner \$40 per person, plus tax and gratuity



### STARTER

#### GUACAMOLE DIP

Guacamole & flour chips

#### TAQUITOS VERACRUZ

Shredded chicken, fried corn tortilla, guacamole, pico de gallo & sour cream

#### HOUSE SALAD

Romaine lettuce, tomato & avocado. House dressing

#### ADD A MARGARITA: GL \$8.50 HALF PITCHER \$22 FULL PITCHER \$40

House rocks & frozen flavors: strawberry, lime, peach & blue heaven

### ENTREE

#### SALMON MEXICANO

Grilled salmon, rice, black beans, vegetables, shrimp & scallops

#### LOMO SALTADO

New York steak strip, French fries, vegetables, jalapeño, beans & rice

#### HAWAIIAN FAJITA

Grilled steak or chicken, pineapple slices, mexican sides & tortilla.

#### CARNE ASADA

Grilled sirloin steak, rice, sauteed onions, salad, tortillas & beans

### DESSERT

#### TRES LECHEs

#### FRIED ICE CREAM