

ENJOY 3 SAVORY COURSES FOR \$20.19

SOUP OR SALAD

SANTA FE SALAD

Mixed greens with tomatoes, tortillas and cheese, tossed with ground beef and red beans with a cilantro dressing

CAESAR

California romaine and shaved parmesan cheese with Southwestern croutons

-OR-

PAINTED DESERT SOUP

Corn & red pepper soup with Mexican cream and mole

BLACK BEAN SOUP

Black beans simmered with ham, Mexican cream and salsa fresca

SOPA AZTECA

Traditional tortilla soup with chicken and classic garnishes

SPECIALTIES

OUTRAGEOUS CHIMICHANGA

Beef, chicken, black beans, cheese, sour cream, onions and tomatoes wrapped in a flour tortilla and fried to a pastry crust. Served over green & red chile sauce

SOUTHWESTERN CRAB CAKE

Served with rice and asparagus over a red bell pepper sauce

BLACKENED REDFISH

Served with rice and Southwestern vegetables topped with a chipotle aioli and fresh pico de gallo

STEAK FAJITAS

With warm flour tortillas, peppers, onions, black beans, sour cream and guacamole

PORK CHOP VERDE

A boneless pork chop topped with a green chile sauce and cheddar Jack cheese, served with Mexican rice and beans, garnished with a pico de gallo, mixed greens, and grilled flour tortilla

STUFFED PORTABELLA

Mesquite grilled and oven baked with green chiles, artichokes, caramelized onions, parmesan and cheddar Jack cheese, finished with a smoked roma tomato coulis and fresh corn and bean pico de gallo, served with grilled hearts of romaine and rice pilaf

DESSERT

CHURROS

Fried Mexican pastry dusted with cinnamon and sugar

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES AS ALL INGREDIENTS ARE NOT LISTED IN DESCRIPTION.
Please refrain from using cell phones inside the restaurant.

** Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*