

Southwestern Dinner

First Choice:

Desert Tears

Four fresh jalapeños, blanched and stuffed: 2 with chorizo and bleu cheese and the other 2 with shrimp and spiced cheeses.

CAMPECHANA

A ceviche style blend of shrimp, halibut and scallops with cucumber, avocado, lime, tomato and onion.

Choice of Entrees:

Santa Fe Pasta

Large day boat gulf shrimp are sauteed and served over pasta with a sauce of tequila, shallots, serrano chilies, tomatoes and spices with a touch of cream.

* Gluten free rice noodles available

BORDER SCALLOPS

Giant sea scallops pan seared and sauced with a blend of tomatillo verde, bacon, scallions, garlic and a touch of tequila. Served with cilantro rice.

CHILE RELLENO

Poblano chile served open face and stuffed with green chile pork, cheddar, jack, and asadero cheeses. Served with a delicate cheese sauce, red chile sauce and green chile fideo.

Huarache con Bistec en Cebollada

Diced flat iron steak with onions, jalapeños and spices. Topped with a tomatillo sauce served open faced over a refried bean stuffed masa cake. Served with a fresh salad of lettuce, cucumber, radish, tomato and lime.

MARISCOS ALA BAJA

A mixture of shrimp, lobster and whitefish slow cooked with jalapenos, onions, tomatoes in a flavorful light broth. Served with avocado fresca and cilantro rice.

Dessert Choice:

Tres Leches Cake,
Ancho Chile Brownie
Desert Nachos