

## **Chef Beth LittleJohn Mexican Weekly Features**

Available after 5:00 Thursday October 5-Saturday October 7

### **Appetizer Features**

Chips and pico 5.95

Chips and Guacamole 7.95

### **Posole rojo-6.95**

Chili chicken broth, hominy, onions, cilantro, radish

### **Entrée Features**

All of the following items are served with rice and beans

Pick 1 11.95, Pick 2 13.95, Pick 3 15.95

### **Chicken Tinga Tostada**

Tinga chicken, lettuce, sour cream, queso fresco, salsa

### **Catfish in Adobo**

Catfish, chili adobo sauce, lime juice, roasted in oven

### **Pollo en salsa verde tamal**

Salsa verde, braised chicken

### **Beef and cheese Relleno**

Roasted stuffed poblano, tomato sauce

### **Dessert Features**

Tres leches cake \$6.95

Raspberry buttermilk sherbet \$6.95

*These Items Are Available On The Menu Everyday*

### **Hand Cut Certified Choice Beef\***

12 oz NY Strip, Ribeye or 8 oz. Filet Mignon 27.95

Choice of side and Garden Salad or Sub Small Chopped Salad Add \$2.50

### **Dessert Features**

Sticky Toffee Pudding \$5.95

Bourbon Pecan Pie \$5.95

Key Lime Pie \$5.95

Cheese Cake of the day \$5.95

Vanilla Ice Cream \$5.95

### **Featured Wines**

Domaine Houchart Blanc Cotes de Provence France Clairette 2014 \$7/28

Domaine Houchart Rouge Cotes de Provence France 2015 \$7/28

### **CHECK OUT OUR 103 SINGLE MALT SCOTCH WHISKIES**

\*These menu items are cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical issues.