

Chef Beth LittleJohn Mexican Weekly Features

Available after 5:00 Thursday August 3- Saturday August 5

Appetizer Features

Chips and pico 5.95

Chips and Guacamole 7.95

Posole Rojo-6.95

Hominy, red chile, chicken soup

Entrée Features

Mexican Braised Spare Ribs 16.95

Braised with zucchini and corn. Cilantro lime rice

Pan Seared Catfish 12.95

Local Fresh Chili relish, cilantro lime rice, cumin crema

All of the following items are served with rice and beans

Pick 1 11.95, Pick 2 13.95

Shredded Chicken, poblano, corn, tomato Tamal- corn salsa, queso fresco

Beef and cheese Relleno-tomato sauce

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

Cajeta filled Cupcakes, buttercream \$3.00

Lime Sherbet, house made graham cracker \$6.95

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 SINGLE MALT SCOTCH CLUB

Currently 88 Single Malts Included

*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.