

# CHEF'S SELECTIONS

Include 2 sides, unless otherwise noted

## Panko Crusted Stuffed Chicken

★Pollo Parado – stuffed with poblano peppers & cheese, topped with Tomato Cream Sauce 18

★Chicken Molé – stuffed with Poblano Rice & cheese, topped with Mama Hermelinda's Molé Sauce 18

★Chicken Mutoleño – stuffed with plantains, red peppers & cheese, topped with Orange Rum Sauce 19

Filet Mignon Combinations: \*\* Hand-cut Filet Mignon on a bed of Raspberry Merlot Sauce OR

Mushroom Sauce paired with:

★ Jumbo Grilled Shrimp **GF** 29 ★ Sea Bass **GF MP**

★ Agave Chicken **GF** 32 ★ Crab Stuffed Shrimp 36

Filet Osorio: \*\* Hand-cut, Black Angus Filet Mignon topped with succulent Crab meat, nopalitos, diced red peppers & Tequila Cream Sauce 28

Chimichurri Flank Steak: \*\* **GF** Tender, flavorful Flank Steak shingled on a plantain cake & topped with fresh herb Chimichurri Sauce \*best medium rare\* 24

Sofrito Portobello: **GFV** Earthy Portobello mushroom caps stuffed with slow-simmered zucchini, onion, tomato, & spices with melted cheese on top 15

Pastas: Linguini noodles tossed with:

(served with garlic bread; no sides included)

★ Seafood – Shrimp, Scallops, mushrooms, & spinach tossed in Tequila Cream Sauce 19

★ Vegetarian **V** – bell peppers, scallions, tomatoes, & our Signature Vegetables in Tomato Cream Sauce 12

Cucumber Lime Sea Bass: **GF** Rich & delicate Chilean Sea Bass topped with creamy, Cucumber-Cilantro-Lime Sauce *Market Price*

Margarita Salmon: Fresh, hand-cut Salmon, baked in panko breadcrumbs, topped with tangy lime Margarita Sauce 22

Black & White Mahi Mahi: **GF** Fresh Mahi Mahi, coated in our homemade Cajun seasoning, topped with Cotija Butter Cream Sauce 22

Pina Colada Grouper: Mild & flaky Grouper, crusted in panko breadcrumbs, topped with a sweet & tangy Coconut Rum Sauce 24

Cajun Ahi Tuna: \*\* Fresh Ahi Tuna, seared in our Cajun seasoning, topped with Tequila Cream Sauce 26

Crab-Stuffed Shrimp: Jumbo Shrimp stuffed with our Crab mixture, wrapped with Applewood Smoked Bacon, & topped with Tequila Cream Sauce 24

Avocado Lemon Shrimp: **GF** Jumbo Shrimp in Avocado Lemon Butter Sauce over Poblano Rice \*1 side\* 19

Seafood ala Diabla: **GF** Fresh Mahi Mahi, Scallops, & Shrimp sautéed with bell peppers & onions in a spicy tomato sauce (spicy level= 3 ½ out of 5) 20

JumbaLatin: **GF** New Orleans-style Jambalaya with Latin flair! Chicken, Shrimp, and homemade Chorizo with peppers, tomatoes, rice, & our slow-simmered seafood broth \*no sides included\* 19

# TRADITIONAL LATIN FARE

Include 2 sides, unless otherwise noted

Signature Fish Tacos: Soft, white corn tortillas topped with shredded lettuce, Cotija cheese, and:

★ Whitefish sautéed with pico de gallo **GF** 12

★ Mahi Mahi sautéed with pico de gallo **GF** 15

★ Borrachos – beer battered fish with pico de gallo 12

Molcajetes: **GF** Hot, lava dish brimming with bell peppers, nopalitos, scallions, & Menonita cheese; served with tortillas:

★ Mixed Grill – Shrimp, Carnitas, Steak, Chicken 26

★ Seafood – Shrimp, Scallops, Clams, Whitefish 30

★ Vegetarian **V** – Signature Vegetables 16

Carne Asada en Tomatado: **GF** Thinly sliced Skirt Steak in a flavor-packed tomato sauce 20

Chile Relleno: **V** We stuff a large, Poblano pepper with our Signature Veggie Blend, cheese & Tequila Cream Sauce, then bake it 10

Fajitas Grandes: **GF** Bell peppers, onions, & tomatoes sautéed with signature spices; served with tortillas & your choice of guacamole or sour cream

★ Signature Veggies **V** 12

★ Grilled Steak 15

★ Grilled Chicken 14

★ Steak & Chicken 16

★ Steak, Chicken, & Shrimp 18

★ Jumbo Shrimp 18

Sofrito Tamales: **GFVV** Slow-simmered zucchini, tomato, onion, spices in masa dough with Salsa Verde 14

Enchiladas de Osorio: Cheese & onion enchiladas with lettuce, pico, choice of protein & choice of sauce: 10

★ Veggie **V** ★ Steak ★ Chicken ★ Carnitas

★ Tequila Cream ★ Molé **GF** ★ Verde **GF** ★ Tomato Cream

Inside Out Burrito: A flour tortilla stuffed with cheese, lettuce, rice, beans, & pico de gallo, topped with grilled Chicken, grilled Steak, and a duo of sauces: Tomato Cream and Tequila Cream \*no sides included\* 13

Burritos Grandiosos: Stuffed with cheese, lettuce, rice, beans, & pico: \*no sides included\*

★ Chicken, mushrooms, onions, Tomato Cream Sauce 12

★ Steak with bell peppers, onions, & Verde Sauce 12

★ Carnitas with onions & Verde Sauce 12

★ Veggie **V** Signature Veggies, Tequila Cream Sauce 10

Seafood Burrito: A seafood explosion of Mahi Mahi, Scallops, & Shrimp sautéed with tomatoes, bell peppers, & onions, stuffed in a large, flour tortilla & topped with Tequila Cream sauce 19

Carnitas: **GF** Extremely slow roasted Pork with hints of citrus & secret seasonings, served with tortillas 12

# APPETIZERS

**Guacamole:** GFV Fresh avocados, pico, secret spices, & Cotija cheese; served with warm tortilla chips 8

~**Mango Guacamole:** GFV mango, cilantro, onion, jalapeño, pepitas, & Cotija cheese, mixed in tableside 10

**Queso Dip:** GFV A blend of cheeses & mild chiles 6

~**Loaded Queso:** GF with chorizo & veggies 9

**Ceviche:** GF Marinated, fresh Shrimp and Scallops blended with lime juice, pico de gallo, & special seasonings 13

**Nachos:** Crisp, homemade tortilla chips topped with cheese and your choice of:

★ Ground Beef & chili with lettuce & pico GF 8

★ Shredded Chicken & chili with lettuce & pico GF 8

★ Carnitas (Pork) & chili with lettuce & pico GF 10

★ Roast Duck & Sweet Chile Sauce GF 12

★ Seafood, spinach, mushroom & Tomato Cream 14

★ Veggies & black beans with lettuce & pico GFV 8

★ Sofrito (slow-simmered zucchini, tomato, onion) GFV 8

**Duck Tacos:** GF Slow roasted Duck sautéed with pico de gallo & Sweet Chile Sauce on corn tortillas 12

**Calamari Verde:** Lightly breaded strips of Calamari Steak topped with Agave Verde Sauce, crema, & tortilla strips 9

**Coconut Shrimp:** Jumbo Shrimp coated in coconut flakes, fried to a golden brown & served with Chipotle Marmalade Sauce for dipping 15

**Sesame Ahi:** \*\* GF Fresh, Ahi Tuna seared in black sesame seeds & topped with Ancho Balsamic Glaze; served atop a simple, Latin Salad 13

**Veggie Flautas:** V Sautéed mushrooms, corn, black beans, spinach, & red peppers rolled in crispy flour tortillas. Served with Tequila Cream Sauce 7

**Carnitas Taquitos:** Carnitas (slow-cooked Pork) rolled in crispy, corn tortillas served on a bed of lettuce; topped with Salsa Verde 7

**Quesadillas:** V Flour tortillas & melty cheese, pico, & shredded lettuce; served with Tequila Cream Sauce 6

★ grilled Chicken 8    ★ grilled Steak 9

★ Carnitas 8    ★ Spinach & Mushroom V 8

**Crisps:** Large, crispy, flour tortilla cut pizza-style

★ Cheese & pickled jalapeño V 8

★ Roasted Duck with spinach & Ancho Balsamic 12

★ Seafood with spinach, mushroom, Tomato Cream 14

**Chorizo Mussels:** GF Huge, New Zealand Mussels simmered in Chef's slow-cooked seafood broth with our homemade Chorizo Sausage; served with bread 15

# SOUPS & SALADS

**Tortilla Soup:** GF Our signature soup presented with tableside flair! Chicken, cheese, pico de gallo, tortilla strips, lime, & our slow-simmered broth. Cup 4 Bowl 8  
~add a cup of Tortilla Soup to any entrée for only 1.99~

**Seafood Soup:** GF Jumbo Shrimp, Scallops, Clams & Whitefish in hearty, slow-simmered, seafood broth 18

**Mama's Homemade Chili:** GF Family specialty! Perfectly seasoned beef and bean chili Cup 4 Bowl 8  
~add a cup of Mama's Chili to any entrée for only 1.99~

**House Salad:** GFV Artisan greens topped with black beans, tomatoes, cucumbers, pepitas, tortilla strips, & Cotija cheese; served with Cotija Ranch Dressing 7

★ Petite House Salad (smaller version) 4

★ Grilled Chicken House Salad 10

★ Grilled Steak House Salad 11

~add a petite House Salad to any entrée for only 1.99~

**Latin Cobb Salad:** GF Mixed greens loaded with grilled Chicken, Chorizo, Cotija cheese, black beans, pico de gallo, diced egg, & avocado, with Spicy Ranch Dressing 12

**Ceviche Salad:** GF Marinated, fresh Shrimp and Scallops blended with lime juice, pico de gallo, & special seasonings atop our House Salad; served with Cilantro Lime Vinaigrette 14

**Blackened Chicken Salad:** GF Cajun Chicken Breast atop a bed of artisan greens, cucumber, tomato, pepitas, black beans & Cotija cheese; served with Spicy Ranch Dressing 12 ... sub Blackened Shrimp 15

~ **Dressings** ~ Cotija Ranch, Ranch, Spicy Ranch, Cilantro Lime Vinaigrette, Raspberry Vinaigrette

## SIDES

**Refried Black Beans** GFVV 2

**Poblano Rice** GFVV 2

**Rosemary Red Potatoes** GFVV 3

**Signature Vegetables** GFVV Fresh Spinach, Mushrooms, Black Beans, Corn, & Red Pepper 3

\*\*Steaks and fish served rare or medium rare may be undercooked and will only be served upon guests' request.

~ Whether dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions ~

**GF = GLUTEN FREE V = VEGETARIAN**

**VEGAN - Just Ask!**

**ALLERGIES - Please Tell!**