

CHEF'S SELECTIONS

Include 2 sides, unless otherwise noted

Pollo Parado: "Stand Up Chicken". Chicken breast stuffed with poblano peppers & cheese, baked in panko bread crumbs & topped with Tomato Cream Sauce 17

Stuffed Chicken Mole: Succulent Chicken breast stuffed with white cheese & Poblano Rice, topped with Mama Hermalinda's Mole sauce 16

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**
- ★ Crab-Stuffed Shrimp 34
- ★ Lobster Tail **GF** 48
- ★ Agave Chicken **GF** 28
- ★ Cajun Ahi Tuna **38

Filet Osorio: **: Hand-cut, Black Angus, Filet Mignon topped with succulent Crab meat, nopalitos, diced red peppers & Tequila Cream Sauce 29

Carne Cubano: ** **GF** Tender & flavorful Butcher's Cut Steak served on a plantain cake & topped with fresh herb Chimichurri Sauce 24

Carne Asada: **GF** Thinly sliced, incredibly flavorful, marinated Skirt Steak with grilled scallions & a toreado (grilled jalapeño) 20

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

Agave Salmon: Fresh, hand-cut Salmon topped with our sweet & savory Agave Sauce 22

Pineapple Glazed Mahi Mahi: **GF** Fresh Mahi Mahi topped with Caramelized Pineapple Sauce 22

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

Shrimp ala España: **GF** Jumbo Shrimp sautéed with Chorizo sausage, Applewood Smoked Bacon, chopped bell peppers, mushrooms, and a splash of seafood broth; served over Poblano Rice *1 side* 20

JumbaLatin: **GF** All you love about a New Orleans-style Jambalaya, but with Latin flair. Chicken, Shrimp, and Chorizo with peppers, tomatoes, & rice, simmered with secret seasonings *no sides included* 19

Pastas: Linguini noodles tossed with:
(served with garlic bread; no sides included)

- ★ **Seafood** – Shrimp, Scallops, mushrooms, spinach, & Tequila Cream Sauce 19
- ★ **Cajun Shrimp** – Succulent, jumbo Shrimp and bell peppers sautéed in our homemade, Cajun seasoning in a light, Cajun Cream Sauce 19
- ★ **Vegetarian** – bell peppers, scallions, tomatoes, spinach, mushrooms, black beans, corn, nopalitos & Tomato Cream Sauce 12

TRADITIONAL LATIN FARE

Include 2 sides, unless otherwise noted

Grilled Fish Tacos: **GF** Flaky Whitefish sautéed with pico de gallo served atop corn tortillas, shredded lettuce, & cotija cheese 11 ** substitute Mahi Mahi 15

Tacos Burrachos: Flaky Whitefish dipped in our own beer batter, fried to a golden brown, and served atop corn tortillas, shredded lettuce, & Cotija cheese 11

Steak Chiltepin: **GF** Strips of tender Steak sautéed with our spicy, Chiltepin seasoning mixture of peppers, spices, & peanuts. Medium-spicy; made spicier on request 17 *Contains Peanuts*

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: Built like our original, Inside Out Burrito, these big burritos are stuffed with cheese, lettuce, rice, beans, & pico de gallo, then topped with your choice of: *no sides included*

- ★ **Chicken**, mushrooms, onions, Tomato Cream Sauce 11
- ★ **Steak** with bell peppers, onions, & Verde Sauce 12
- ★ **Carnitas** with onions & Verde Sauce 11

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

Seafood Molcajete: **GF** Shrimp, Scallops, Jumbo Clams, Whitefish, nopalitos, scallions, bell peppers, & cheese in a hot, lava rock dish; served with tortillas 29

Molcajete Mixed Grill: **GF** Shrimp, Carnitas, Chicken, Steak, nopalitos, scallions, bell peppers, & cheese in a hot, lava rock dish; served with tortillas 26

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

- ★ Vegetarian 12
- ★ Grilled Steak 15
- ★ Grilled Chicken 14
- ★ Steak & Chicken 16
- ★ Jumbo Shrimp 17
- ★ Steak, Chicken, & Shrimp 19

Enchiladas de Osorio: Three cheese & onion enchiladas topped with lettuce & pico de gallo & choice of Grilled Steak, Grilled Chicken, OR Carnitas, covered with your choice of sauce: Tequila Cream, Salsa Verde, Mole, or Tomato Cream 10

Chile Relleno: Our "unfried" version of traditional favorite. We stuff a large, Poblano pepper with our Signature Veggie Blend & top with cheese & Tequila Cream Sauce 9

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

La Familia de Osorio welcomes you to Osorio's Latin Fusion! Since October of 2012, we have been thoughtfully preparing creative cuisine and lively libations with a Latin flair completely from scratch. We have a strong background in Latin cuisine and culture and have merged some of the sensational Latin flavors with our other favorite foods. Join us for monthly food & drink pairing dinners, daily lunch, daily Happy Hour, events, banquets, & off-site catering functions.

APPETIZERS

Guacamole: GF Fresh avocados, pico de gallo, & secret spices served with warm tortilla chips 8

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

Queso Dip: GF A blend of cheeses & mild chiles 6

~**Loaded Queso:** GF with chorizo & veggies 8

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

~**AguaChile:** GF Ceviche marinated in a refreshing, mildly spicy, green sauce of lime, jalapeno, & cilantro 13

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

★ Ground Beef & chili GF 7 ★ Chicken & chili GF 7

★ Veggies & refried black beans GF 7

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

Calamari Strips: Lightly breaded strips of Calamari Steak served with Tomato Cream Sauce 8

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

Ahi Tuna Tacos: ** GF Fresh, blackened Ahi Tuna, seared medium rare, atop thinly sliced, jicama "tortillas"; topped with lettuce, cucumber, & Mango Habanero Sauce 13

Veggie Flautas: Sautéed spinach, mushrooms, black beans, corn, & red peppers rolled in crispy flour tortillas. Served with Tequila Cream Sauce for dipping 6

Chicken Taquitos: Shredded Chicken Breast simmered with tomatoes rolled in crispy, corn tortillas served on a bed of lettuce; topped with Salsa Verde 7

Quesadillas: Flour tortillas stuffed with cheese, served with sour cream, pico de gallo, and shredded lettuce 6 ★ grilled Chicken 7 ★ grilled Steak 8
★ Carnitas 7 ★ Spinach & Mushroom 7

GF = GLUTEN FREE

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 3 Bowl 6

Siete Mares Soup: GF Jumbo Shrimp, Scallops, Clams & Whitefish in mouthwatering seafood broth 18

Mama's Homemade Chili: GF Family specialty! Perfectly seasoned beef and bean chili Cup 3 Bowl 6

House Salad: GF Artisan greens topped with black beans, tomatoes, cucumbers, pepitas, tortilla strips, & Cotija cheese; served with Cotija Ranch Dressing 5

★ Grilled Chicken House Salad 10

★ Grilled Steak House Salad 11

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

AguaChile Salad: GF Guilt-free dining at its finest! Fresh AguaChile with avocado tops our house salad so deliciously, it needs no dressing! 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 10

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

SIDES

Refried Black Beans 2 **Poblano Rice** 2

Rosemary Red Potatoes 3

Signature Vegetables 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 --