Chef’s Selections

Panko Crusted Stuffed Chicken
★ Pollo Parado – stuffed with poblano peppers & cheese, topped with Tomato Cream Sauce 18
★ Chicken Mole – stuffed with Poblano Rice & cheese, topped with Mama Hermalinda’s Mole Sauce 18
★ Chicken Muteleo – 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, poblano, diced red peppers & Tequila Cream Sauce 28

Chimichurri Flank Steak™” Tender, flavorful Flank Steak shingled on a plantain cake & topped with fresh herb Chimichurri Sauce “best medium rare” 24

Sofrito Portobello™ GF: 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

Traditional Latin Fare

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 GF 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 Rellenos: 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 Veggie V 12 ★ Grilled Steak 15
★ Grilled Chicken 14 ★ Steak & Chicken 16
★ Steak, Chicken, & Shrimp 18 ★ Jumbo Shrimp 18


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 20

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

Avocado Lemon Shrimp: Jumbo Shrimp in Avocado Lemon Butter sauce over Poblano Rice “side” 19

Seafood ala Diabla: GF Fresh Mahi Mahi, Scallops, & Shrimp sautéed with bell peppers & onions in a spicy tomato sauce (spicy level = 3½ out of 5) 20

JumboLatin: 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

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

Burritos Grandiosos: Stuffed with cheese, lettuce, rice, beans, & pico de gallo “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 Veggie, Tequila Cream Sauce 10

Seafood Burritos: 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: GF 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 15

Nachos: Crispy homemade tortilla chips topped with cheese and your choice of:
★ Ground Beef & chili with lettuce & pico 8
★ Shredded Chicken & chili with lettuce & pico 8
★ Carnitas (Pork) & chili with lettuce & pico 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

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 199~

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 199~

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 199~

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 GFV 2
Rosemary Red Potatoes GFV 3
Signature Vegetables GFV 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!