



## DINNER ( Please no substitutions )

### appetizers

<b>Flat bread</b> <i>with olive oil &amp; herbs</i>	4
<b>Bruschetta</b> <i>fresh Roma tomato, basil &amp; garlic on grilled sour dough</i>	9
<b>Crispy Goat Cheese Quesadilla</b> <i>with caramelized onion, spinach &amp; mushrooms served with red Chipotle sauce</i>	10
<b>Crab Cakes</b> <i>with roasted garlic &amp; thyme aioli</i>	12
<b>Coconut Shrimp</b> <i>with caramelized onion-red wine dipping sauce</i>	12
<b>Fresh Guacamole &amp; Corn Tortilla Chips</b>	8

### soups & salads

<b>Spicy Tortilla or Special Soup</b>	cup 5 / bowl 7
<b>Dinner Salad</b> <i>mixed greens, tomato, cheeses &amp; dressing</i>	7
<b>Warm Spinach &amp; Smoked Applewood Bacon Salad</b> <i>with pan roasted chicken breast</i>	16
<b>Caesar</b> <i>with grilled Adobado chicken, romaine, Romano &amp; crouton</i>	15
<b>Mango &amp; Grilled Chicken</b> <i>with greens, black beans, Roma tomato, cheese &amp; honey-mustard vinaigrette</i>	16
<b>Chicken Adobado Tostada</b> – <i>crisp corn tortilla, black beans &amp; chopped greens, tossed with red wine vinaigrette &amp; pico de gallo, topped with guacamole, cheeses &amp; sour cream</i>	16
<b>Grilled Fresh Atlantic Salmon</b> <i>chopped tomato salad with cucumbers, pepitas fresh herbs, cotija cheese &amp; vinaigrette</i>	16
<b>Pear Salad</b> <i>mixed greens, endive, crumbled Danish bleu cheese, candied walnuts, french pear and Champagne vinaigrette</i>	15

### entrees ( add soup or dinner salad 5.00 )

<b>Shrimp Scampi Linguini</b> <i>shrimp sauteed in butter, lemon, capers, red chili flakes in white wine tossed with linguini</i>	20
<b>Fettuccine</b> <i>with grilled chicken in an herb, sundried tomato &amp; mushroom cream</i>	17
<b>Grilled Salmon Spagettini</b> <i>with seasonal vegetable and basil sauce</i>	20
<b>Homemade Three Cheese Ravioli</b> <i>with a wild mushroom and basil cream sauce</i>	16
<b>Roasted Vegetable Chilaquiles</b> <i>roasted vegetable &amp; tortilla casserole, baked with three cheeses &amp; Chipotle salsa on a black bean sauce topped with sour cream</i>	16
<b>Penne</b> <i>with Italian sausage, Kalamata olives, tossed with a house made marinara sauce topped with Romano</i>	18
<b>Slow Roasted Brisket</b> <i>with house steak sauce, mashed potatoes</i>	17
<b>Jerk Chicken</b> <i>topped with cilantro-lime cream and served with black beans, white rice &amp; jicama slaw</i>	17
<b>Hanger Steak</b> <i>with tomato-pepita salad, black bean charros &amp; warm flour tortilla</i>	18
<b>Grilled Rib Eye Steak</b> <i>bleu cheese-Worcestershire sauce, vegetable &amp; mashed potatoes</i>	26
<b>Pan Roasted Free Range Chicken</b> <i>with a light whole grain mustard sauce, mashed potatoes and vegetable</i>	18
<b>Bacon Wrapped Filet</b> <i>with sautéed spinach &amp; mashed potatoes</i>	28

### comidas mexicanas

<b>Grilled Soft Taco Plate</b> <i>with grilled chicken or steak, rice &amp; beans with fresh fish</i>	15 17
<b>Burrito Vegetarian</b> <i>greens, tomato, beans, cheeses, guacamole &amp; sour cream</i>	10
<b>Big Madre Burrito</b> <i>beans, rice, cheeses, grilled chicken or steak with guacamole &amp; sour cream</i>	14
<b>Grilled Chicken or Grilled Steak Burrito</b> <i>beans &amp; pico de gallo</i>	12

( A 20% Gratuity may be added on groups of 5 or more ) (split plate charge \$4.)