



Culinaria Dinner Menu

Three Courses \$35. We have lots of Wine and Beer to accompany your meal!

First Course, Choose One

General Kale Salad

Kale, Carrot, Tomato, Cucumber, Sliced Almonds, and Feta Cheese with Lemony Dressing

Spinach Strawberry Pecan Salad

Fresh Spinach with Toasted Pecans, Strawberry Slices, Mandarin Orange, and Green Onion with our Orange, Honey Dijon Dressing

Sandia Salad

Watermelon Wedges, Cucumbers, Arugula, and Feta Cheese with a very Lemony dressing.

Second Course, Choose One

What is Tuscan Chicken Anyway?

Grilled Skewers of Chicken Breast with Big Green Olives atop Gorgonzola Polenta with Fresh Tomato and Basil

Gordo's Shrimp Bacon Tacos

Three Corn Tortillas filled with seasoned Shrimp and Bacon cooked on the flat top topped with diced Red Bell Pepper, Cilantro, Crema, and thin Tortilla Strips beside Grilled Pineapple and Carmen and Mango Avocado Salsas.

Salmon Pomodoro

Seared Fresh Scottish Salmon Fillet topped with Sun Dried and Fresh Tomato, Basil, and Capers beside Steamed Spinach.

Thai Panang Beef Curry

Wok cook thin slice Beef, Coconut Milk, and spicy Thai Curry. Served with Jasmine Rice and Napa Cabbage slaw.

Rasta Pasta with Grilled Shrimp

Penne Pasta with Sun Dried and Fresh Tomatoes with Basil in a light Parmesan Cream Sauce topped with 8 Grilled Shrimp on Skewers

Third Course, Choose a Dessert

Black Bottom Cupcake

Chocolate Cake with Chocolate Chips and Cream Cheese Icing

Italian Cream Cake

Vanilla Coconut Cake with Cream Cheese Pecan Icing