



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

Caesar Salad

Romaine Lettuce with our Caesar Dressing, Parmesan Cheese, and Croutons.

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

Two 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.

Steak with Portabella Mushroom and Smashed Red Potato

Grilled Beef Loin Steak and Portabella Mushroom Cap with a Smashed Red Potato with Chives

Claire's Capellini with Grilled Shrimp

Thin Capellini Pasta with Bacon, Sun Dried and Fresh Tomatoes, and Fresh Basil 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



Culinaria Lunch Menu

Three Courses \$15. We have lots of Wine and Beer to accompany your meal!

First Course, Choose a Cup of our Daily Soup

Second Course, Choose One Salad or Sandwich

Chicken Chipotle Sandwich Half

Served with our homemade Corn Tortilla Chips and Mango Avocado Salsa

Beef, Chicken, or Turkey Torta Valencia Sandwich Half

Served with our homemade Corn Tortilla Chips and Mango Avocado Salsa

Caesar Salad with either Grilled Salmon or Grilled Chicken on top

Spinach Strawberry Pecan Salad

with Orange Honey Dijon Dressing with either Grilled Salmon or Grilled Chicken on top

General Kale Salad

with Grape Tomato, Cucumber, Feta, Almonds and Lemony Dressing with either Grilled Salmon or Grilled Chicken on top

Thai Beef Salad

with grilled Beef, Romaine, Tomato, Cucumber, Purple Onion, and Cilantro on Jasmine Rice with our Spicy oil-free Dressing

Third Course, Choose any of our yummy scratch-made Cupcakes

Black Bottom Chocolate, Italian Cream, Carrot Cake and others