



RESTAURANT WEEKS

AUG. 11TH-25TH



\$35 PER PERSON

Chef Juan Martinez

Course 1

Four Cheese Potato Soup

mix of fontina, Oaxaca, cotija
& parmesan

Fresco Watermelon Salad

watermelon, lime juice,
olive oil, cilantro, queso fresco

Course 2

Firecracker Rolls-with red pepper jelly

Ceviche-smoked salmon, tilapia marinated in fresh citrus juice, mixed with our homemade pico de gallo, avocados, cucumbers, & tossed in a fresh citrus vinaigrette

Course 3

Creamy Poblano Enchiladas

served with borracho rice & beans

Avocado Chalupas

crispy corn tortillas, refried beans, pico de gallo. cheddar cheese, lettuce & guacamole served with beans & rice

'Loaded' Beef Rib

served with your choice of side

Course 4

Mixed Berry Cobbler
Peach Bread Pudding



***CHOOSE ONE FROM EACH COURSE**