

ARMADILLO

TRADITIONAL CHICKEN TORTILLA SOUP 7.

OYSTERS ON THE HALF-SHELL *fresh, succulent, opened to order*
half dozen 10.95 dozen 18.95

CHARRED AHI TAQUITO tuna w/ avocado, sprouts, wasabi & ginger soy dressing 7.95

LITTLE NECK CLAMS STEAMED WITH LIME BUTTER 10.95

SHRIMP CAKES *served w/ an avocado-corn pico de gallo* 10.95

FRESH SWEET CORN TAMALES 4.50

Served w/ Mexican Crema

CHEESE OR PORK TAMALES 4.50 ea.

steamed in masa, wrapped in corn husks served w/ salsa & sour cream

FIVE PEPPERCORN MARINATED TUNA STEAK 22.95

Served with Wasabi Mayonnaise, Poblano Rice, Black Beans and Vegetable

CHARRED FILET MIGNON – BALSAMIC REDUCTION & GOAT CHEESE 28.95

Homemade Mashed Potatoes Vegetable Saute

CHILI CON CARNE 16.95

Black Angus Beef w/ Chunks of Pork

simmered w/ Chilies, Tomatoes and Herbs served w/ Corn Bread

SOUTHWESTERN SHEPHERD'S PIE 15.95

Fragrant, spicy chicken stew topped with chipotle mashed potatoes

TWO GRILLED CENTER CUT PORKCHOPS STUFFED W/
CORNBREAD, POBLANOS & DRIED CRANBERRIES SOAKED IN PORT 21.

Mashed Potatoes & Vegetables

GUAJILLO-ANCHO BRAISED BEEF SHORT RIBS 19.95

Served on Mashed Idaho Potatoes

BBQ TAMARIND BABYBACK RIBS 23.95

Hoisin Barbeque Sauce, Fries and Vegetables

CRISPY FISH TACOS 21.95

w/ Pink Chili Mayonnaise Poblano Rice Black Beans

QUINOA BURRITO BOWL W/ ROASTED VEGETABLES
Vegetarian w/ Roasted Beets, Avocado & Black Beans 14.95

w/Chicken Breast 18.95 w/ Shrimp 21.