

TRADITIONAL CHICKEN TORTILLA SOUP 7.

OYSTERS ON THE HALF-SHELL *fresh, 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

MEXICAN STREET CORN-*grilled on cob, queso fresco, chili pepper, mayonnaise, lime*
3.50

CHEESE OR PORK TAMALES 4.50 ea.
steamed in masa, wrapped in corn husks served w/ salsa & sour cream

FRESH CORN TAMALES *con Crema Mexicana* 4.50

FIVE PEPPERCORN MARINATED TUNA STEAK 22.95
Served with Wasabi Mayonnaise, Poblano Rice, Black Beans and Vegetable

RACK OF LAMB-MIXED HERB PESTO 28.95
Cilantro Lime Rice Sautéed Asparagus

ARCTIC CHAR ON POBLANO/CORN RAJAS EN CREMA 24.95
Cilantro Lime Rice Sautéed Asparagus

GRILLED FILET MIGNON ON ROASTED RED PEPPER SAUCE W/ COTIJA CHEESE 28.95
House Mashed Sautéed Veggies

GUAJILLO-ANCHO BRAISED BEEF SHORT RIBS 20.95
Served on Mashed Idaho Potatoes

BBQ TAMARIND BABYBACK RIBS 23.95
Hoisin Barbeque Sauce, Fries and Vegetables

CRISPY FISH TACOS 21.95
w/ Avocado Salsa 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.

SOUTHWESTERN SHEPHERD'S PIE 16.95
Fragrant, spicy chicken stew topped with chipotle mashed potatoes

CHILI CON CARNE 16.95
Black Angus Beef w/ Chunks of Pork
simmered w/ Chilies, Tomatoes and Herbs served w/ Corn Bread