



RESTAURANT WEEK MENU

For the week of October 22-29, 2009

Fixed price: \$25

FIRST COURSE

(choose one item)

Chicken Rollos

Golden flour tortillas filled with chicken, onion, bell pepper, and carrots. Cut into “sushi-style” rolls and served with a tomatillo-teriyaki glaze.

Ceviche Plate

Combination of shrimp, octopus and calamari marinated in fresh lime juice.

Portabella Mushroom & Spinach Quesadilla

Flour tortillas, sautéed portabella mushrooms, spinach and cheese served with tomatillo salsa, guacamole, salsa fresco and sour cream.

SECOND COURSE

(choose one item)

Steak Fajitas

Served on a sizzling platter with red and green peppers, onions, and salsa ranchera. Served with rice, beans, tortillas, guacamole, sour cream and salsa fresco.

Fresh Alaskan Halibut

Charbroiled and served with a guajillo-mushroom sauce, Spanish rice, beans, and fresh vegetables.

Artichoke Enchiladas

Two enchiladas filled with artichoke hearts topped with melted cheese, tomatillo salsa, special cabbage, guacamole and sour cream. Served with rice and beans.

THIRD COURSE

(choose one item)

Flan

Pumpkin Cheesecake

Mexican Chocolate Ice Cream



Beverage, tax and gratuity not included.