



Bandini's Restaurant Week

3 Course Mexican Dinner \$30

Beverages, tax, and gratuity are additional.

1st Course: Choose 1

Two Soft Street Tacos Two mini corn tortillas with chopped carne asada, and sides of chopped onions, cilantro and spicy avocado salsa.

Mexican Trio Fresh guacamole, jalapeño cheese sauce and Mexican refried bean dip.

Ceviche Marinated wild Pacific shrimp, chopped tomato, cilantro, onion, cucumbers, avocado and a bite of serrano. Served with crispy corn tostaditas.

Fiesta Green Salad Mixed greens, chopped tomato, shredded cheese, black beans, chopped sweet red pepper, and Cilantro-Lime Dressing.

Caesar Salad Chopped romaine served with avocado, tomato wedges, and Caesar dressing, and crispy tortilla strips.

2nd Course: Choose 1

Shrimp Tostada Jumbo Mexican shrimp, guacamole on two crispy corn tortillas, with tomatoes, jack & cheddar cheese, shredded lettuce, sour cream and sliced avocado. Jalapeño ranch and cilantro-lime dressing on the side.

Carnitas a la Michoacán Morsels of pork served with soft hot tortillas, guacamole, salsa and frijoles de la olla.

Tequila Lime Shrimp Pacific wild shrimp sautéed with tequila, lime and butter, seasoned with garlic, crushed chili and cilantro atop arroz amarillo. Served with black beans.

San Germán Seasoned Pacific wild shrimp sautéed with butter, brandy, and pineapple combined with creamy wine sauce over a bed of arroz amarillo in half of a pineapple. Achiote seasoned vegetables on the side.

Carne Asada and Shrimp Combination Flame grilled certified angus carne asada and three seasoned jumbo shrimp sautéed with garlic butter and lime. Served on a bed of arroz amarillo with black beans and guacamole.

3rd Course: Choose 1

Flan Traditional Mexican custard with caramel sauce.

Tres Leches Cake Light sponge cake in a sweet milk topped with fresh whipped cream and cinnamon.

Mango Mousse Cake Rich mango mousse on a base of sponge cake with mango puree and fresh whipped cream.

Mexican Chocolate Decadence Especial Mexican Chocolate Gelato served with toasted marshmallow, chocolate and caramel sauce and garnished with three small churros and fresh whipped cream.

Spirits Upgrades

World Famous Margarita Your choice of strawberry, peach, mango, pineapple, banana, lime, raspberry, or passion fruit served in a 17 oz. goblet. 8.95

House Paloma - Tequila, Pamplemousse Grapefruit liqueur and grapefruit soda. 8.95

House Mojito Barton light rum, lime juice, mint, simple syrup, soda, and a squeeze of lime. 8.95

