

Casa De Pico's

Restaurant Week Dinner Menu

Choose 1 from each course. Beverages, tax and gratuity not included.

3 COURSE MEXICAN DINNER 40.00

1st Course

Chicken Tortilla Soup

Topped with crisp tortilla strips, fresh cilantro and avocado

Quesadilla Del Mundo

A crisp corn tostada on the bottom cheese and Ortega chile inside and a soft corn tortilla on top. Cut into quarters and served with a side of guacamole.

Ceviche

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

Muchos Taquitos

Six mini beef taquitos topped with melted jack and cheddar cheese. With a side of salsa quemada.

Fiesta Green Salad

Mixed greens, chopped tomato, shredded cheese, black beans and chopped sweet peppers served with a side of cilantro-lime dressing.

2nd Course

Tequila Lime Shrimp

Pacific wild shrimp sautéed with tequila, lime, butter and seasoned with garlic, spicy crushed chile and cilantro. Served on a bed of rice with black beans and your choice of corn or flour tortillas.

Carne Asada Tampiqueña

Carne asada topped with grilled onions and an Anaheim chile, an enchilada with melted cheese, chopped onions and olives, served with Mexican rice, refried beans, guacamole and hot tortillas.

La Grande

Our large combination plate of a chile relleno, an enchilada verde, and a chile colorado burrito topped with sour cream, served with rice and beans.

3rd Course

Flan Traditional Mexican style custard with a delicious caramel sauce.

Churros

Fried churros dusted with cinnamon sugar and served with vanilla ice cream and whipped cream.

Deep Fried Ice Cream

Vanilla ice cream rolled in crispies, fried and served in a cinnamon sugar concha shell with chocolate sauce and whipped cream.

Spirits Upgrades

World Famous Margarita

Our traditional 17oz. lime margarita served over the rocks with a rim of salt. 10.00

House Wine

Your choice of our house Chardonnay or Cabernet Sauvignon. 8.00

