

Restaurant Week DINNER MENU

\$45 PER PERSON

FIRST COURSE

Choice Of:

AVOCADO CAESAR SALAD

Baby romaine, avocado, croutons, parmesan, and Caesar dressing

ORTEGA'S SALAD

Mixed greens, avocado, garbanzo beans, black bean corn salsa, queso fresco, cotija, and honey vinaigrette

CHICKEN TORTILLA SOUP

Chipotle broth with onion, roasted tomato, cilantro, garbanzo beans, rice, tortilla strips, and avocado

SWEET CORN BISQUE

Roasted poblano and cilantro

SECOND COURSE

Choice Of:

LOBSTER SPECIAL

Main Lobster Tail, served with rice, beans and tortillas

ADD ONS: STEAK +\$12 GRILLED SHRIMP +\$10

CARNE ASADA PLATE

Marinated Steak, grilled broccolini, roasted cipollini onions, radish, grilled jalapeño, salsas, and nopal pico de gallo served with Mexican rice, choice of beans, and house made tortillas

PESCADO VERACRUZ

Fresh fish with roasted tomato sauce, bell peppers, onion, capers, and olives served with Mexican rice and house made tortillas

LOBSTER ENCHILADAS

Roasted poblano cream sauce, cotija, queso fresco, crema, cilantro and crispy onions

CHICKEN MOLE

Airline chicken breast with sweet and spicy mole, sesame seeds and cipollini onion served with Mexican rice and house made tortillas

THIRD COURSE

Choice Of:

COCONUT FLAN

TRES LECHE CAKE

