



Restaurant Week

LUNCH MENU

\$30 PER PERSON

FIRST COURSE

Choice Of:

AVOCADO CAESAR

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

CHICKEN TORTILLA SOUP

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

SECOND COURSE

Choice Of:

LOBSTER SPECIAL

1/2 Main Lobster Tail, served with rice, beans and tortillas

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

ENCHILADAS SUIZAS

Chicken, salsa verde, Oaxaca cheese, avocado, crema, pickled red onion, and cilantro

SHRIMP ENCHILADAS

Salsa roja, jack cheese, mushrooms, spinach, pico de gallo, cotija, queso fresco, crema, and cabbage

CARNITAS PLATE

Slow-roasted pork with avocado salsa verde, pickled red onion, pickled carrots, radish, and lime served with charro beans and house made tortillas

CHILE RELLENO

Poblano chile stuffed with jack and Oaxaca cheese, served with tomato sauce served with Mexican rice and house made tortillas



THIRD COURSE

Choice Of:

COCONUT FLAN

TRES LECHEs CAKE

