

Cenas Mexicana

All dinners include salad and your choice of two sides:
Rice - Frijoles De La Olla - Refried Beans - Grilled Vegetables
grilled Potatoes. Served with flour or corn tortillas

Carne Asada Mexicana - A generous 10oz. Steak marinated and grilled with our signature seasoning. Served on a bed of grilled onions **\$15⁷⁵**



Pollo Con Cilantro - Grilled chicken with sauteed mushrooms in a cilantro butter sauce. **\$15⁷⁵**

Carnitas Michoacan - House specialty. Succulent tender pork simmered for hours and seasoned to perfection. **\$14⁷⁵**

Chile Verde - Diced pork sauteed in tomatillo sauce and green chile strips. "Very Tender" **\$14⁷⁵**

Mole Poblano - A combination of roasted dry chiles, pureed with over 15 types of herbs & spices to form a rich chocolate sauce that's poured over a tender chicken breast **\$14⁷⁵**

Molcajete Mexicano

Our signature dinner served in a heated traditional stone bowl filled with generous portions of carne asada steak, grilled chicken breast with our special achiote seasoning, linguica sausage, nopales and melting jack and cheddar cheese topped with our unique salsa de molcajete. Accompanied by your choice of two side dishes and warm tortillas.



MEXICAN GRILL
& CANTINA

Single **\$17⁹⁵** For two **\$24⁹⁵**

Marisco's

Camarones a La Diabla
Shrimp sauteed in a rich chipotle sauce with a splash of habanero. **\$15⁷⁵**

Camarones al Mojo de Ajo
Sauteed shrimp in a wine, butter and garlic sauce (Muy sabroso) **\$15⁷⁵**

All served with Arroz Frijolies

Baja Norte Fish Tacos
Three fish tacos in corn shells grilled with garlic & fresh lemon juice with a splash of our salsa Mexicana and topped with fresh cabbage & our spicy cream fish sauce. **\$13⁵⁰**

Baja Sur Fish Tacos
Three corn tortillas filled with our signature fish fillet chunks that are battered and fried. Topped with fresh cabbage and our spicy cream fish sauce **\$13⁵⁰**

