

Dinner

Restaurant

Week

\$35.00



1st Course

SHE CRAB SOUP. Our Award Winning Secret Recipe

STEAMED MUSSELS Freshly Steamed Mussels, Tossed in a White Wine Garlic Butter Broth, With a Splash of Sriracha

CHICKEN SOPES House-made Corn Masas Filled with Beans, Topped with Grilled Adobo Chicken. Garnished with Queso Fresco, Lettuce, Sour Cream, Pico de gallo and Avocado Cream Sauce.

2nd Course

PINEAPPLE CHICKEN. Pan Seared Chicken Breast with Grilled Pineapple, Citrus Glaze. Served with Jalapeño Pineapple Slaw, and Coconut Rice

COCONUT CURRY. Mussels, Clams, Shrimp Steamed in a Coconut Curry and Served With a Side of Grilled Naan and Coconut Rice.

CARNE ASADA. Freshly Marinated Steak Served With a Chipotle Mushroom Cream Sauce. Comes With a Santa Fe Salad.

3rd Course

TRES LECHES. Warm Bread Pudding Made With Three Different Milks and Topped With Vanilla Cream Sauce. Served With Ice Cream.

STRAWBERRY SHORTCAKE House-Made Strawberry Shortcake, With cheesecake Filling.

