



# LUNCH MENU



**FRESH BAKED SKILLET CORNBREAD \$3.99**  
Wisconsin cheddar, chives and Irish whipped butter

## APPETIZERS a la carte

**BURRATA CAPRESE TOAST WITH AVOCADO 13**  
Sourdough, plum tomato, balsamic & EV olive oil

**CHIHUAHUA CHEESE CASSEROLE 10**  
With pesto and a touch of chorizo

**HUEVOS ESTRELLADOS (R) 9**  
3 eggs over easy, potatoes, mushrooms and white truffle oil

**SMOKED MAHI MAHI DIP 10**  
Fried plantain chips

**SERRANO HAM CROQUETTES 10**  
Just like at "Dolores But You Can Call Me Lolita"

**ASIAN VEGETABLE SPRING ROLLS 9**  
Sweet chili sauce

**HOMEMADE LENTIL SOUP 9**  
With chorizo cantimpalo

**TUNA TATAKI (R) 13**  
Seared raw with ponzu

## DAILY LUNCH SPECIALS \$12.99

**MONDAY CHICKEN PARMIGIANA**  
Italian classic, topped with mozzarella cheese, tomato sauce and served with penne pomodoro

**TUESDAY SKIRT STEAK FAJITAS**  
Grilled skirt steak skillet with peppers, onions, tortillas and guacamole

**WEDNESDAY BBQ BABY BACK RIBS**  
1/2 rack of baby back ribs with french fries and a pair of gloves

**THURSDAY OXTAIL TACOS**  
Mango, avocado, chipotle mayo, cilantro

**FRIDAY SHRIMP AND CHIPS**  
Golden fried gulf shrimp served with shoestring fries

ALL ITEMS BELOW INCLUDE A CHOICE OF...

LENTIL SOUP - LENTEJAS • SIDE SALAD • 3 SERRANO HAM CROQUETTES

## SALADS \$15.99 WITH SOMETHING ON TOP

**CERTIFIED ANGUS STEAK WEDGE SALAD (R)**  
Roquefort blue cheese and applewood smoked bacon

**GARDEN KALE SALAD WITH CHICKEN**  
Chopped kale with cranberries, candied pecans, carrots & apples topped with grilled chicken, poppy seed dressing

**GRILLED SHRIMP CAESAR SALAD (R)**  
Grilled gulf shrimp with chopped romaine, House-made croutons and our classic caesar dressing

**GRILLED SALMON SALAD (R)**  
Mango and strawberries tossed in a mango vinaigrette



## SANDWICHES \$16.99 TODOS WITH FRENCH FRIES

**CHICKEN AVOCADO CLUB**  
Grilled chicken breast, applewood bacon, avocado, swiss cheese and mustard on a zak the baker brioche bun

**BLACKENED TUNA SANDWICH (R)**  
Seared ahi tuna, avocado, fresh pico and spicy mayo on a zak the baker brioche bun

**AMERICAN BBQ DOUBLE CHEESEBURGER (R)**  
Zak the baker brioche bun, double angus burger, cheddar cheese applewood bacon and bbq sauce (cooked medium to med well) \*add lettuce & tomato for \$.99

## ENTREES \$19.99

**GRILLED PONZU SALMON (R)**  
Soy and brown sugar miso glazed salmon

**SLIM AND FIT CHICKEN PAILLARDE**  
Thinly pounded chicken breast served with snow peas and cauliflower

**HAWAIIAN TUNA POKE BOWL (R)**  
Raw ahi tuna, avocado, mango, watercress, radish, jasmín rice, sesame seeds

**LOW CARB ZUCCHINI CARBONARA**  
Zucchini pasta carbonara with grilled chicken

**CAULIFLOWER CRUST PIZZA (gluten free)**  
Chef ralph's creation, mozzarella & chihuahua cheese, mushrooms, cauliflower and onion

## ENTREES \$27.99

**USDA CERTIFIED ANGUS STEAK (R)**  
Cut fresh daily (ask your server), french fries

**BLACKENED AHI TUNA**  
Almond cream sauce, bok choy, fried ginger & ponzu glaze reduction

(R) Consuming raw or under cooked food such as beef, lamb, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness, especially if you have certain health conditions.