



RESTAURANT LOUNGE  
*Crazy About You*  
 COOKING WITH PASSION

# LUNCH MENU

Monday through Friday: 11:30 am - 3:30 pm



## 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 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 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**  
 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**  
 Grilled gulf shrimp with chopped romaine, House-made croutons and our classic caesar dressing

**GRILLED SALMON SALAD**  
 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**  
 Seared ahi tuna, avocado, fresh pico and spicy mayo on a zak the baker brioche bun

**AMERICAN BBQ DOUBLE CHEESEBURGER**  
 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**  
 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**  
 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**  
 Cut fresh daily (ask your server), french fries

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

<sup>(R)</sup> 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.