



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

[®] 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.