



## Lunch

# Begin

SOPA DE TORTILLA Pulled chicken, avocado, crispy tortillas

#### SIDE SALAD

Field greens, cucumber, tomato with choice of dressing

# Entrée

## POLLO CHIPOTLE

Grilled chicken breast with chipotle wine sauce and Monterey Jack. With charred corn and black beans

#### SALMON A

Grilled salmon, chimichurri sauce. With asparagus and cilantro lime rice

# 20 per person

▲ ask about GLUTEN-FREE.

\*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,especially if you have certain conditions. Steak, eggs & seafood are available cooked to order and may be served undercooked. Please direct any food allergy concerns to the manager prior to placing your order.

# Virginia Beach RESTAURANT WEEK JANUARY 20-26, 2025



## Dinner

# Begin

QUESO Y GUACAMOLE COMBINACIÓN A Chili con Queso and guacamole with diced tomato and queso fresco

# Entrée

#### CAMARON POBLANO ASADA\* •

Shrimp, mushroom, jack cheese stuffed poblano pepper wrapped with a fire-charred skirt steak with chimichurri sauce, charred street corn and cilantro lime rice

## PESCADO DEL DÍA

Featuring a special fresh fish each evening. Ask us about tonight's feature

# FAJITA TRES

Grilled skirt steak, grilled chicken breast, grilled baconwrapped shrimp filled with jack cheese and jalapeño

# Conclude

## MEXICAN APPLE PIE •

Sizzled in Mexican brandy butter, with cinnamon ice cream

#### TRES CHOCOLATE BROWNIE •

With walnuts on a sizzling skillet with Mexican brandy butter and vanilla ice cream

#### **MANGO TRES LECHES**

Mango vanilla cake, creamy mango sauce

# 45 per person

SIGNATURE dish

▲ ask about GLUTEN-FREE

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