



Lunch \$15

Appetizer

Yellow Tomato Gazpacho

Cucumber, watermelon and avocado.

Entrée

Chimichurri Churrasco

Skirt steak, avocado pico, greens, baguette.

Dessert

Lemon Carlota

Sweet lemon cream and Marias cookies.

Dinner \$35

Appetizer

Shrimp Risotto Fritters

Chipotle aioli.

Entree

Tropical Grilled Salmon

Beet infused basmati rice, kiwi relish and balsamic reduction.

Or

Picante Fried Chicken Pasta

chicken breast, picante shrimp, gouda cheese and creamy Cajun pasta.

Dessert

Chocolate Fire Lava Cake

Berry compote and spicy candied walnuts.



Created by: Chef Arturo Trevino

