



Culinaria Dinner Menu

Three Courses \$35. We have lots of Wine and Beer to accompany your meal!

1st Course, Choose One

Mojito Salad

Cantelope and Jicama on Spring Mix with a Minty Lime Dressing topped with Toasted Pepitas

Sandia Salad

Seedless Watermelon with Arugula and Cucumber in a Lemon Dressing topped with Feta Cheese

Campeche Shrimp Cocktail

We learned to make these in Mexico with Shrimp, Onion, Cilantro, and Ketchup. Topped with Avocado Slices beside our homemade Corn Tortilla Chips and Sontava Habanero Salsa

2nd Course, Choose One

What is Tuscan Chicken Anyway?

Grilled Skewers of Chicken Breast with Big Green Olives atop Gorgonzola Polenta with Fresh Tomato and Basil

Tenderloin with Asparagus, Red Potatoes, Asparagus, Mandarin Orange

Grilled 4 oz Beef Tenderloin with Red Potatoes, Grilled Asparagus and Fresh Mandarin Orange with Poppy Seed Dressing

Gordo's Shrimp Bacon Tacos

Three Corn Tortillas filled with seasoned Shrimp and Bacon cooked on the flat top topped with diced Red Bell Pepper, Red Onion, Cilantro, Crema, and thin Tortilla Strips beside Grilled Pineapple and Carmen and Mango Avocado Salsas.

Salmon Pomodoro

Seared Fresh Scottish Salmon Fillet topped with Sun Dried and Fresh Tomato, Basil, and Capers beside Steamed Spinach.

Rasta Pasta with Grilled Shrimp

Penne Pasta with Sun Dried and Fresh Tomatoes with Basil in a light Parmesan Cream Sauce topped with 8 Grilled Shrimp on Skewers

3rd Course, Choose a Dessert

Black Bottom Cupcake

Chocolate Cake with Chocolate Chips and Cream Cheese Icing

Italian Cream Cake

Vanilla Coconut Cake with Cream Cheese Pecan Icing