



## Culinaria Dinner Menu

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

### **1<sup>st</sup> 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, 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

### **2<sup>nd</sup> Course, Choose One**

#### General Kale Salad

Kale, Carrot, Tomato, Cucumber, Sliced Almonds, and Feta Cheese with Lemony Dressing

#### Spinach Strawberry Pecan Salad

Fresh Spinach with Toasted Pecans, Strawberry Slices, Mandarin Orange, and Green Onion with our Orange, Honey Dijon Dressing

#### 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 Habanero Salsa

### **3<sup>rd</sup> 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