

# MAY SPECIALS

## APPETIZER

Avocado Fries: Creamy Avocado coated in crunchy batter & fried golden brown; served with Spicy Ranch for dipping \$8

## ENTREES

Served with your choice of 2 sides, unless otherwise noted  
(Refried Black Beans, Poblano Rice, Rosemary Red Potatoes, Signature Vegetable Blend)

Lobster Burrito: Flour tortilla stuffed with Lobster Claw meat, shallot, bell pepper, & Poblano Rice; topped with Tomato Cream Sauce *\*1 side choice\** \$26

Poblano Shrimp Tortellini: Cheese-filled Tortellini tossed with Poblano Cream Sauce, red pepper, & succulent Jumbo Shrimp; served with Garlic Bread *\*no sides\** \$19

Loaded Chori-Pollo: Panko-crusted Chicken Breast, topped with house made Chorizo Sausage, our Signature Veggies, & creamy Queso Dip Gluten Free \$19

Grilled Tropical Salmon: Fresh, hand-cut, fillet of Salmon, grilled & topped with chilled, Tropical Mango Salsa Gluten Free \$24

Filet & Clams: Hand-cut, tender Filet Mignon with steamed Clams topped in fresh-herb Chimichurri Sauce *\*recommended medium rare\** Gluten Free \$28

## CHEESECAKE OF THE MONTH

Peach Cheesecake: Chef Liborio's homemade cheesecake infused with peaches \$7

## MARVELOUS MAY MIMOSAS

Sangria Basil Mimosa: *\*Fresh Basil \* Orange Juice \* Bubbly \* Splash Sangria* \$8

Pineberry Lime Mimosa: *\*Pineberry Syrup \* Limeade \* Bubbly* \$8