

# MAY SPECIALS

## ~~APPETIZER~~

Ceviche Cocktail: Shrimp, Scallops, pico de gallo, & avocado in a chilled, tomato broth with citrus, seasoning, & a hint of spicy heat Gluten Free \$15

## ~~ENTREES~~

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

Stuffed Cecina: The original Carne Asada – Cecina is incredibly thinly sliced Steak cured in lime, oregano, & salt. We have stuffed it, roulade-style, with Queso Fresco & fresh Asparagus & set it on top of our Mushroom Sauce Gluten Free \$26

Pineapple Glazed Mahi Mahi: Fresh fillet of Mahi Mahi, grilled & topped with Chipotle Pineapple Glaze Gluten Free \$26

Chimichurri Salmon: Hand-cut fillet of Salmon, grilled & topped with our fresh herb Chimichurri Sauce Gluten Free \$26

Cilantro Cream Tortellini: Cheese tortellini, grilled Chicken Breast, diced red peppers, & mushrooms tossed in Cilantro-Lime Cream Sauce; served with garlic bread \*no sides\* \$20

## ~~CHEESECAKE OF THE MONTH~~

Rhubarb Ginger: Chef Liborio's homemade cheesecake infused with fresh Ginger and tangy Rhubarb \$7

## \*\*\*\*\*SAVE THE DATE\*\*\*\*\*

Osorio's 10<sup>th</sup> Annual MARGARITA PAIRING DINNER is Thursday, May 26<sup>th</sup>.  
*4 Delectable Dishes paired with 4 Magnificent Margaritas*  
Reserve your table now; you don't want to miss it!