



Mother's Day Specials 2018

Appetizers

Ceviche Tostada...lime marinated shrimp, scallops and salmon served a top a guacamole topped crispy corn tortilla with shredded romaine, diced tomato, onion, poblano and avocado 8

Asparagus Gratin to Share...grilled Jersey asparagus topped with chihuahua cheese sauce and crunchy corn tortilla sticks 7.5

Crab, Local Spinach and Bacon Quesadilla...lump crabmeat, garlic sautéed spinach, crispy bacon & cheese with cilantro vinaigrette tossed spring salad 12 (Available till 3:30)

Mexican Wedge Salad...iceberg lettuce, fresh chopped tomatoes, diced jalapeno, queso fresco cubes and chopped bacon with red chile ranch dressing 7.5

Fried Artichoke Bottoms with mexican remoulade \$8 (*vegan*)

Entrees

Fresh Strawberry Waffle

Malted vanilla waffle topped with triple sec marinated fresh strawberries, then garnished with whipped cream and served with bacon 10 (Available till 3:30)

Asparagus, Soy Chorizo and Cheese Omelet

Served with breakfast potatoes and corn muffin 10 (Available till 3:30)

Shrimp and Bacon Paella

Saffron rice, clams, mussels, peas, diced peppers, onion and tomatoes with sautéed fresh green beans 19

Lobster & Steak Taco Platter

Twin chipotle butter poached lobster tacos with guacamole and frizzled leeks & twin steak tacos with chopped onion, cilantro and tomato~jalapeno salsa 19.5

Roasted Eggplant Burrito

Roasted eggplant, black beans, green chile quinoa, rajas poblano, smothered with roasted poblano salsa and avocado cream.

Served with garlic sauteed string beans and carrot medley 14 (*vegan*)

Grilled Tequila Marinated Chicken with Pineapple Salsa

Served with chipotle mashed potatoes and garlic sautéed string beans and carrot medley 15

Dessert

Strawberry Shortcake with Whipped Cream 7

Mexican Chocolate & Raspberry Pot de Creme 6