



Lunch Prix-Fixe Menu #1 *(3 courses)*

Starters **Choice of:**

Fuego Salad

*Baby Greens, Chili Dusted Pecans, Goat Cheese, Heirloom Tomatoes
Cilantro, Fuji Apples, Creamy Chipotle Dressing*

Shrimp Mercado

*Chipotle Tomato Broth, Pickled Red Onions
Cucumber, Avocado, Jicama, Scallions, Totopos*

Entrées **Choice of:**

Barbacoa Quesadilla

*Short Rib Barbacoa, Blend of Mexican Cheeses
Onions, Cilantro, Mango, Chipotle Honey Salsa*

BBQ Ranch Salad

*Romaine, Cilantro, Black Beans, Corn, Tomato
Scallions, Avocado, BBQ Ranch & Tortilla Strips*

Cubano Sandwich

*Mojo Citrus Braised Pork, Black Forest Ham, Melted
Swiss Cheese, Sliced Dill Pickles, Mustard & Mayo*

Dessert

Chef's Choice

45 per person
Plus tax & 20% gratuity (automatic for parties of 6 or more)



Lunch Prix-Fixe Menu #2

(3 courses)

Starters

Choice of:

BBQ Ranch Salad

*Romaine, Cilantro, Black Beans, Corn, Tomato
Scallions, Avocado, BBQ Ranch & Tortilla Strips*

Crab Cakes

*Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade,
Watercress & Watermelon Radish, Lime*

Entrées

Choice of:

Pan-Seared Fillet of Salmon

*Citrus Guajillo Sauce, Forbidden Black Rice, Fennel,
Arugula, Radish Cucumber Relish*

Ropa Vieja

*Cuban Style Braised Flank Steak, Black Bean Purée, Crispy Corn Tortillas
Cabbage Escabeche, Caramelized Plantains, Serrano Cream*

Seafood Enchiladas

*Rock Shrimp, Chihuahua Cheese, Salsa Roja
Rice, Jalapeno Crema, Black Bean Relish*

Dessert

Chef's Choice

55 per person
Plus tax & 20% gratuity (automatic for parties of 6 or more)