



2016 Cobb Restaurant Week Menu  
Three Courses for \$25 per Person

All guests will receive Chips and Salsa with meal.

**CHOICE OF APPETIZER**

**GUACAMOLE**

Made fresh to order with perfectly ripened avocados, tomatoes, onions, cilantro and jalapenos.

**LOBSTER & SHRIMP DIP**

A warm blend of Maine lobster meat, shrimp, cheese, garlic, onions, corn and poblano peppers.

**CALAMARES FRITOS**

Breaded and fried calamari served with chile glaze and chipotle mayo.

**EMPANADAS DE POLLO**

Homemade corn tortilla filled with chicken, onions and cheese flash fried and served with a creamy avocado sauce.

**CHOICE OF ENTRÉE**

**CARNE ASADE**

Seasoned skirt steak grilled with onions, roasted poblano peppers, nopales and queso fresco served on a bed of whipped chorizo mashed potatoes.

**POLLO ADOBADO**

Grilled chicken breast with in a red pepper sauce and cilantro chimichurri sauce served over sweet corn risotto.

**SALMON A LA PARILLA**

Grilled salmon filet and sautéed spinach on a jalapeno potato cake drizzled with a lobster shrimp sauce.

**CHICKEN OR STEAK FAJITAS**

Your choice of grilled chicken or marinated skirt steak on a bed of sizzling grilled onions, peppers and tomatoes. Served with lettuce, sour cream, guacamole, pico de gallo, rice beans and flour tortillas.

**CHOICE OF DESSERT**

**MEXICAN FLAN**

With an amaretto and caramel sauce

**MIXED BERRIES**

With an agave lime glaze

**SOPAPILLAS**

Sprinkled with cinnamon sugar and drizzled in chocolate sauce and honey