



Dinner Menu

Starters

WORLDS BEST CHIPS & SALSA

\$2.07

Seasoned Chips & Homemade Salsa

CHILE CON QUESO

Mexican cheeses, Sweet tomatoes, Onion, Chiles
Add Shrimp, Chicken, Steak, or Beef Bacon \$5

GUACAMOLE

Avocado, Serrano chiles, Onion, Cilantro, Fresh lime
Add Shrimp \$5

NACHOS

\$14.49

\$12.42 Traditional style nachos
Add Chicken, Beef, Shrimp, or Beef Bacon \$5

SHRIMP COCKTAIL

\$16.56

\$15.52 Shrimp, Tomato puree, Lime juice, Onion, Cilantro,
Hot sauce, Avocado, Crackers

QUESADILLA DE LA CASA

\$14.49

Fajita Chicken, Spinach, Mushrooms,
Pico de gallo, Chihuahua cheese

BLACKENED SHRIMP & CRAWFISH

\$18.63

Shrimp and Crawfish sautéed in Sweet toasty Garlic
Chipotle chili and Blackened seasoning on bed of
Red rice with Habanero sauce

Soups & Salads

TORTILLA CON POLLO

\$10.35

Sugar cane marinated Chicken, Chicken broth, Tomato, Avocado,
Cilantro, Tortilla strips

TROPICAL SALAD

\$18.63

Spring- mix Lettuce tossed in Raspberry vinaigrette dressing
topped with Mango, Blueberries, Raspberry, Strawberry, Cucumber
and Avocado

SPINACH & WATERMELON SALAD

\$14.49

Spinach tossed in Raspberry vinaigrette dressing topped with
Watermelon, Blueberries, Cucumbers, Red onion and Feta cheese

SMOKED CHICKEN SALAD

\$16.56

Smoked Chicken, Pickled onion, Tomato, Avocado, Cucumber,
Queso fresco, Choice of dressing





Chef Selections

★ **RJ BLACKENED STEAK FAJITAS** ★

\$46.57

Filet Mignon Steak Blackened, Served over Mexican Stir-fry vegetables and a bed of Mashed potatoes, Flour tortillas

SALMON DEL MAR

\$37.26

Spinach, Mushrooms, Mexican cheeses, Sherry cream, Red rice, Sautéed vegetables
Add Lump Crab Meat \$10

CAMARONES AL

MOJO DE AJO

\$31.05

Gulf shrimp, Sweet toasty garlic, Chipotle chile, Lime, Cilantro, Red rice, Sautéed vegetables

RIBEYE RANCHERO

\$49.68

Avocado, Gulf Shrimp, Chipotle-lime habanero cream, Garlic mashed potatoes, Sautéed vegetables

POLLO CON CAMARONES Y CHIPOTLE

\$26.91

Marinated Chicken, Rock Shrimp, Sweet toasty garlic, Chipotle peppers, Cajun spices, Red rice, Sautéed vegetables

TILAPIA MARGARITA

\$25.87

Blackened Tilapia, Blackened Shrimp, Pico de gallo, Chihuahua cheese, Avocado, Red rice, Sautéed Vegetables



TWIN LOBSTER TAILS

MARKET PRICE

Two 6 oz. cold water Lobster tails, Shrimp scampi topping, Red rice, Chef veggies

STEAK & LOBSTER

\$72.45

8oz. Filet Mignon, Cold-Water Lobster Tail, Gulf Shrimp, Scampi butter sauce, Sautéed vegetables, Red rice

BLACKENED SHRIMP & CRAWFISH

\$25.87

Shrimp and Crawfish sautéed in Sweet toasty Garlic Chipotle chili and Blackened seasoning on bed of Red rice with Habanero sauce



Healthy Options

ENCHILADAS DE VEGETABLES

\$17.59

Spanish onions, Squash, Bell peppers, Olive oil, Rj spice, Salsa verde, Queso Fresco
Add Lump Crab Meat \$10

CHIMICHANGA DE VEGETABLES

\$17.59

Zucchini, Squash, Bell peppers, Spanish onions, Salsa verde
Add Lump Crab Meat \$10

PASTA VEGETARIAN

\$17.59

Linguini, Zucchini, Squash, Red pepper, Spinach, Portobello, Garlic butter sauce
Add Lump Crab Meat \$10





Texas Steaks

Seasoned with Kosher salt, special Cracked pepper,
Char-grilled to perfection, topped with Truffle oil &
served with Mashed potatoes & Sautéed vegetables

NY STRIP **\$36.22**

16 oz

RIBEYE **\$49.68**

14oz - Our most Flavorful Steak

FILET MIGNON **\$46.57**

8oz

★ HALAL RIBEYE ★ **\$51.75**

14oz - Our most Flavorful Steak (halal!)

RV TENDERLOIN **\$46.57**

Pan Seared Tenderloin and Sweet banana on a bed of Horseradish
cilantro cream sauce with Mash and Veggies

BEEF RIBS **\$46.57**

Short Ribs served with Mango habanero BBQ sauce and Elotes

available while supplies last



Tacos

Served 3 up, Choice of Flour or Corn tortilla

**TACOS DE
PESCADO** **\$18.63**

Blackened Tilapia, Mango salsa,
Red chile tomatillo, Flour tortilla

PICADILLO **\$18.63**

Ground Chuck, Potato, Carrot,
Onion, Tomato, Serrano
peppers, Mexican spices

**TACO DE
CAMARONES** **\$18.63**

Lightly Blackened Shrimp,
Smoked gouda, Pico de gallo,
Arugula, Avocado chipotle aioli



South of the Border

Served with Red rice, Choice of Refried beans or Refried black beans

Enchiladas

Hand-rolled Enchiladas



HOUSE MADE SAUCES

Red chile tomatillo ~ Habenero-lime cream
~ Salsa verde sour cream sauce ~ Queso

CHEESE ENCHILADAS \$15.52

Chihuahua cheese, Queso fresco, Queso sauce

ENCHILADAS DE POLLO CON CREME AGRIA \$18.63

Shredded Chicken, Cilantro, Spanish onion,
Serrano chiles, Sour cream sauce, Queso Fresco

BEEF ENCHILADAS \$19.66

Ground Chuck, Potato, Carrot, Onion, Tomato, Serrano,
Mexican spices, Red chile tomatillo, Queso fresco

Traditional Entrees

CHIMICHANGA \$16.56

Picadillo Beef, Oaxaca cheese, Queso



SIZZLING FAJITAS

Mexican stir-fried vegetables, Flour tortilla and Choice of	Chicken	\$24.84
	Vegetable	\$19.66
	Steak	\$35.19
	Shrimp	\$31.05
	Mushroom	\$20.70
	Combo-Steak, Chicken, Shrimp	\$51.75

