



RESTAURANT WEEK

NOVEMBER 6TH - 12TH

Sault Ste Marie

LUNCH FEATURE \$12

11AM - 3 PM

Chili Relleno

Poblano pepper stuffed with pepperjack cheese and our homemade creamy black bean and chorizo filling. Battered and fried and served with our house made charred tomato sauce, Mexican rice, vegetable medley, and choice of soup or salad

DINNER FEATURE \$22

11AM - CLOSE

Choose one appetizer one dinner and one dessert

APPETIZERS

Shrimp Pico De Gallo Ceviche

Citrus and cilantro marinated shrimp, our house made pico de gallo garnished with our famous flour chips 9

Mexican Tingas

Traditional stuffed tortilla, deep fried and served with Southwest ranch dipping sauce. Two flour tortilla tingas stuffed with BBQ chicken filling and two corn tortillas tingas stuffed with BBQ Pork.

ENTREES

Chili Relleno

Two poblano peppers stuffed with pepperjack cheese and our homemade creamy black bean and chorizo filling. Battered and fried and served with our house made charred tomato sauce, Mexican rice, and vegetable medley.

Quervo Gold Tequila Lime Chicken

Quervo Gold tequila and cilantro marinated chicken breast served with southwest ranch sauce, cheddar cheese, fried tortilla strips, Mexican rice and vegetable medley

DESSERTS

Sopapilla

Traditional Mexican fry bread strips served with your choice of caramel, chocolate or raspberry sauce

Pumpkin Pie Deep Fried Ice Cream

Pumpkin pie flavored ice cream rolled in our homemade graham cracker crust and deep fried. Topped with whipped cream.