



2019 Cobb Restaurant Week Menu
Three Courses
\$25 per Person

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

Churros

Crunchy fried dough pastry covered in cinnamon, mixed strawberry, caramel filling

Tres Leches Cake

Moist Vanilla Cake with vanilla whipped cream