

DINNER

APPETIZERS

FAJITA NACHOS.....9

Chicken & Beef Nachos With guacamole, sour cream and pico de gallo

CRISPY CALAMARI.....8

With spicy marinara sauce

BEEF OR CHICKEN QUESADILLAS.....7.50

Stuffed with beef or chicken and melted jack cheese

SHRIMP QUESADILLAS.....8

Tortillas stuffed with shrimp and melted jack cheese

AVOCADO FRESCO.....6.50

With roma tomatoes and olive oil

SOUPS AND SALADS

BLACK BEAN SOUP.....6

With chipotle sour cream

TORTILLA SOUP.....5

With avocado, tortilla strips and cheese

CAESAR SALAD.....6

Crisp Romaine and aged parmesan cheese with our house

GUACAMOLE SALAD.....6

Fresh avocados, tomatoes, onions and cilantro served in a tortilla cup

CAESAR SALAD.....6

Crisp Romaine and aged parmesan cheese with our house Caesar dressing

TAPAS VIA REAL

**An assortment of our gourmet appetizers: : Calamari, Cream Cheese Stuffed Jalapenos,
Spinach Quesadillas,
Fajita Nachos (for two or more).....\$7.25 per person**

To provide the best service to all of our customers, no separate checks on parties of 5 or more.

***Please allow 30 minutes for all steaks 10 oz or larger ordered medium well or well done.**

SOUTHWEST SPECIALTIES

FILET MIGNON

***10 oz. Tenderloin, guajillo porto sauce, onions, golden Yukon potatoes and grilled vegetables.....29**

TENTACION

**6 oz. Filet paired with gulf shrimp or jumbo sea scallops, golden Yukon potatoes, fresh vegetables and our house steak sauce.....24
shrimp and scallops.....add 6 *10 oz. Filet.....add 8**

CAMARONES

Sautéed jumbo shrimp in a citrus-garlic mojo salsa on cilantro potatoes with garlic asparagus.....19

CHICKEN MONTEREY

Grilled chicken breast, mild Texas goat cheese, Monterey jack, sautéed spinach, poblano rice and roasted red bell pepper sauce.....15

CANCUN

Sautéed gulf shrimp in a mango-basil sauce and diver sea scallops over poblano rice with baby carrots and asparagus.....21

PORK LOIN

Oven roasted bone-in pork loin with chipotle wild berry sauce, golden Yukon potatoes and a port wine poached pear24

BRONZED GROUPE

Pan butter bronzed grouper served on poblano rice with pineapple lime chutney and sautéed spinach.....21

ESCALOPAS

Macadamia nut encrusted diver sea scallops with mango-basil sauce and port wine poached pear salad.....21

PAN ROASTED SALMON

8 oz salmon filet drizzled with coconut jalapeno sauce and set on top of cilantro potatoes with herbed asparagus and Roma tomatoes.....19

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TEX MEX FAVORITES

TACOS DE RES

Tenderloin tips, sautéed with ancho chile sauce and cheddar cheese rolled in flour tortillas with Spanish rice and black beans.....13

CHICKEN CILANTRO

Grilled chicken breast, sherry-cilantro cream sauce, Spanish rice and fresh vegetables.....13

TACOS, ENCHILADAS AND TAMALES

A choice of two of these favorites with Spanish rice and black beans.....9
choose three.....12

FAJITAS

Chicken, beef, sautéed onions and peppers, pico de gallo, and borracho beans chicken or beef.....13

shrimp fajitas.....17

*Guacamole on request

GRILLED CHICKEN PASTA

Grilled chicken tossed in red chili pasta, jalapeno cream sauce and pico de gallo.....14
with shrimp.....17

VEGETABLE FAJITAS

Grilled zucchini, squash, asparagus, portabella mushrooms and red peppers served with black beans and sour cream.....12

SQUASH OR SPINACH ENCHILADAS

Zucchini and squash with sour cream and queso sauces or fresh spinach with sautéed onions and tomatoes with tomatillo and sour cream sauces, black beans and Mexican corn.....10

SPINACH AND MUSHROOM QUESADILLAS

Flour tortillas with spinach, mushrooms and Monterrey jack cheese.....10
Add guacamole.....1.50

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DESSERTS

WHITE CHOCOLATE CREME BRULEE

Elegant white chocolate and Grand Marnier crème brulee topped with caramelized sugar.....6.25

VANILLA BEAN FLAN

Vanilla bean and bourbon infused custard with a light caramel sauce.....6

TWIN CHOCOLATE MOUSSE PIE

Silky semisweet chocolate and white chocolate mousse layered on a cookie crust....6.25

KEY LIME PIE

True key lime pie with perfect tartness that fills a graham cracker crust.....7

CARAMEL PECAN CHEESECAKE

Homemade cheesecake on a layered chocolate- graham cracker crust with chopped pecans and caramel.....6.25

ROLL DE CANELA

Roasted apple tortilla rolled around cinnamon cheese cake6.25

CHOCOLATE RASPBERRY CAKE

Three layers of chocolate with raspberry marmalade topped with mini chocolate chips.....7

BEVERAGES

Soft Drinks...2.15

Hot Tea.....2.5

Voss Still4

Voss Sparkling4

Via Real Coffee (regular or decaf)2.5

Espresso (regular or decaf)2.75 double.....4

Cappuccino (regular or decaf)3.50 double.....5

CHIMAYO ICED TEA

A subtle blend of papaya, mangos, oranges and apricots.....2.15

CHINA BLACK ICED TEA

Unflavored, pure, black tea brewed fresh in house.....2.15

DIPS

**Seared Scallops...11
with spinach salad and mango-vinaigrette**

**Chili Con Queso.....5
A blend of melted cheeses, peppers and onions**

**Queso with spinach.....5.50
Chili con queso blended with fresh spinach**

**Ceviche.....8
Shrimp and bay scallops marinated in lime and tomato juices and served chilled**

LOW CARBOHYDRATE CHICKEN

**Grilled chicken breast with melted Monterey Jack cheese served with a
small salad tossed with balsamic vinegar and steamed broccoli.....16**

LOW CARBOHYDRATE BEEF

**6 oz. Filet mignon served with a small salad tossed with balsamic vinegar and herbed
tomatoes and asparagus spears.....21*With 10 oz filet.....29**

Rancher's Special

**Pork chile relleno, cheese enchilada, crispy beef taco and Spanish rice..... 19
add \$1 for substitutions
Tossed Garden Salad.....5**

Crisp greens, tomatoes and tortilla strips with our house basil-vinaigrette dressing

Guacamole Salad.....6