



AT THE LONE TREE GOLF COURSE

SOUPS OF THE DAY!

BIRRIA LAMB SOUP OR
CREAM OF GREEN CHILE

MEXICAN INSPIRED ENTRÉES

GIANT CHICKEN BURRITO

PULLED CHICKEN BREAST MEAT WITH GREEN CHILE AND SPICES STUFFED IN A LARGE TORTILLA WITH RICE, BEANS, CHEESE, SALSA, GUACAMOLE AND SOUR CREAM. SERVED WITH A SMALL CAESAR SALAD \$9.50

PAN SEARED PORK CHOPS

BONELESS CHOPS SEASONED WITH SOUTH OF THE BORDER SPICES AND PAN SEARED TO PERFECTION. TOPPED WITH ENCHILADA SAUCE, GUACAMOLE, SALSA AND SOUR CREAM. SERVED WITH RICE AND BEANS \$12.95

SEAFOOD VERA CRUZ

PAN SEARED WHITE FISH, MUSSELS, CLAMS AND PRAWNS SIMMERED IN A SPICY GULF TOMATO SALSA WITH PEPPERS, ONIONS, CAPERS AND OLIVES. SERVED WITH SPANISH RICE AND VEGETABLES \$16.95

MEXICAN CHEESEBURGER

TWIN STEAK PATTIES NESTLED IN A FLOUR TORTILLA WITH QUESO FRESCO, CHEDDER CHEESE, SALSA, JALAPENOS AND GUACAMOLE. GRILLED CLOSED AND SERVED WITH OUR HOUSE-MADE HOT SAUCE \$8.50

ENJOY OUR FABOULAS NEW PATIO DESIGN WITH A COCKTAIL,
APPETIZER AND LIVE MUSIC ON THURSDAY NIGHTS!