

# Southwest Regional American Cuisine

April 17, 2024

## **Appetizer**

Barbacoa Tacos

*Pico de Gallo and Guacamole (GF)*

## **Soup**

Creamy Southwest Chicken

*Beans, Tomatoes, Onions, and Peppers Finished with Cream Cheese, Jalapeno, Lime, and Tortilla Crisps (D, GF)*

## **Salad**

*(choose 1)*

Smoked Chicken Salad

*Southwestern Vegetables with Creamy Chipotle Dressing (E, GF)*

Gazpacho Salad

*Tomatoes, Cucumber, Bell Pepper, and Red Onions with Garlic Cilantro Vinaigrette (GF, V)*

## **Entrée**

*(choose 1)*

Chile Rellenos

*Charred Peppers Stuffed with Cheese, Lightly Battered and Fried, Refried Beans, Mexican Rice, Salsa Roja, Pico de Gallo, Crema, and Cilantro (D, E, V)*

Chicken Monterey

*Green Chile Potatoes, Black Bean Pico de Gallo, Bacon, Cheese, and Avocado (D)*

Tamales Two Ways

*Red Chili Pork and Salsa Verde Chicken with Refried Beans and Mexican Rice (GF)*

Southwestern Lamb

*Ancho Chile Rubbed Lamb with Jalapeno-Bourbon Sauce, Sweet Potatoes and Zucchini (D)*

## **Dessert**

*(choose 1)*

Chef Todd's Restaurant Desserts Class

*Offering a selection of house made desserts*

**Menu subject to change to ensure the freshest product available**

*D-Dairy, E-Egg, F-Fish, GF-Gluten Free, N-Nuts, P-Peanuts, S-Soy, SF-Shellfish, V-Vegetarian*

*\$39.<sup>95</sup> / meal plus tax and service charge*