

Hispanic MENU

Choose from this menu or combine items from our traditional options on menu pages 20-23 with these beloved cultural dishes for a personalized dining experience.

Soup Selections

Begin with soup or choose from the appetizer menu on page 20, which offers a variety of seafood, fruit, and salad options.

Beef Vegetable | Black Bean | Chicken Vegetable | Cream of Corn | Roasted Red Pepper | Tortilla with Beans

Entrée Selections

For a buffet, choose one entree' from each section. Replace one entree' selection with a second seafood selection for \$3.00 pp.

For a plated meal, choose one option, plus vegetable and starch. Choose two options for a combination meal (limit one seafood option.) Some menu items are only available as a single entrée.

Chicken Options

Chicken Enchiladas (S)

Soft corn tortillas filled with seasoned shredded chicken, topped with a rich and savory enchilada sauce.

Chicken Fajitas (B)

Chicken sautéed with peppers and onions, served with warm flour tortillas, salsa, sour cream and shredded cheese.

Chicken "Pollo Guisado" (S)

Hearty roasted chicken and vegetable stew with onions, carrots, celery, and potatoes, finished with fresh cilantro.

Grilled Chicken

Perfectly grilled chicken breast served with a rich mushroom cream sauce.

Santa Fe Chicken

Roasted chicken breast served on a bed of fire-roasted bell peppers, black beans, and corn, topped with a smoky ancho chili sauce.

Sautéed Chicken

Sautéed chicken thighs served with Spanish rice and peas.

Beef and Pork Options

Adobe Flank Steak

Marinated, grilled and braised in red wine sauce, garnished with pico de gallo.

Beef Enchilada (S)

Grilled seasoned steak smothered in roasted tomato pico de gallo.

Carne Asada

Grilled seasoned steak smothered in roasted tomato pico de gallo.

Churrasco Flank Steak

Marinated flank steak, grilled and sliced, served with a spicy brown sauce, sautéed onions, and chopped tomatoes.

Grilled Flank Steak

Marinated flank steak grilled and sliced, served with caramelized onions and fresh cilantro.

Pork and Tomatillo Stew (B)

Sear pork cubes with tomatillo, celery, green pepper, onion, jalapeños and garlic, served with a side of rice.

Roasted Chipotle Pork Loin

Pork loin slow roasted with chipotle peppers and blackening seasoning, garnished with roasted peppers and onions.

Spanish Beef Stew (B)

Searred beef cubes cooked with garlic, tomatoes, potatoes and carrots, served with a side of rice.



Fish and Seafood Options

Sautéed Shrimp

Shrimp sautéed until tender and served with Spanish rice and peas.

Shrimp Fajitas (B)

Shrimp sautéed with peppers and onions, served with warm flour tortillas, salsa, sour cream and shredded cheese.

Grilled Shrimp

Grilled shrimp served with a savory garlic and tomato sauce.

Shrimp la Playa

Shrimp sautéed with diced tomatoes, fresh cilantro, spicy jalapeño, and a splash of lime.

Orange Roughy

Lemon pepper seasoned and served with pineapple salsa.

Chipotle Salmon Primavera

Salmon brushed with chipotle marinade, served with julienne vegetables, finished with a citrus cream sauce.

Fresh Fish with Habanero Mango Salsa

Your choice of 1 fish and 1 side:

Salmon | Mahi Mahi | Orange Roughy.

Rice and Beans, | Cilantro Rice, | Spanish Rice.

(B) Buffet Only (S) Single Entree Only