



# RESTAURANT WEEK

*Sault Ste Marie*

## LUNCH FEATURE \$12

11AM - 3 PM

### Chimi Queso Fresco

A flour tortilla stuffed with seasoned ground beef and queso fresco, deep fried, then topped with our fresh Pico de Gallo. Served on a bed of lettuce and paired with rice & beans.

## DINNER FEATURE \$22

11AM - CLOSE

Choose one appetizer, one entree, and one dessert

### APPETIZER

#### Pico De Gallo

A fresh salsa combining diced tomatoes, onion, jalapeños, cilantro, and freshly squeezed lime juice. Served with corn chips.

#### Fiesta Dip

Rich cream cheese and Parmesan cheese mixed with chopped garlic, sour cream, blackened seasoning, and fiesta salsa, then baked until lightly browned. Served with corn chips.

### ENTREES

#### Portobello & Bleu Cheese Sirloin

Our 8oz sirloin is seasoned and charbroiled to perfection, then topped with deep fried portobello mushrooms and bleu cheese crumbles.

Served with choice of two sides.

#### Chicken Poblano

A juicy 6oz chicken breast topped with homemade creamy fiesta chorizo filling, and coated in our southwest batter. Deep fried and stuffed in a poblano pepper and finished with our Monterey Jack cheese sauce.

Served with choice of two sides.

### DESSERTS

#### Strawberry Coconut Deep Fried Tequila Shots

Sweet bite sized cubes of angel food cake soaked in 1800 Coconut tequila and deep fried until golden. Finished with powdered sugar, toasted coconut, and served with strawberry dipping sauce.