

SPECIALTIES

MEATS

- “New” Rib Eye Steak:** 8oz Steak topped with Mushrooms and Red Wine Sauce. Served with Zucchini Taco Ranchero, and Soup or Salad. 17.95
- Carne Asada:** A Tender Filet Mignon Uniquely Sliced in Triple its Usual Length. Served with Sautéed Green Bell Peppers and Onions and a Soft Taco Topped with Ranchera Sauce, Along with a Triangle of Grilled Linares Cheese and Soup or Salad..... 16.95
- Filete Chiquita:** Our Own Version of Filet Mignon – A Heart of Filet Mignon Pounded Flat. Served with Mexican Fried Potatoes, Chimichurri and Soup or Salad 15.85
- Alambres:** South of the Border Shish Kabob’s Served with a Soft Cheese Ranchero Enchilada, Potatoes de la Casa and Soup or Salad 16.95
- Filete a la Pimienta:** Our Version of Pepper Steak. A Filet Mignon Topped with Peppercorns and Grilled. Served with a Soft Cheese Ranchero Enchilada, Potatoes de la Casa and Soup or Salad 16.95
- Filete de la Casa:** Like Your Filet Mignon Spicy? A Tender Filet Mignon Plugged with Tender Buds of Garlic and Hot Peppers. Served with a Soft Cheese Ranchero Enchilada, Potatoes de la Casa and Soup or Salad... 16.95
- Milanesa Acapulco Style:** A Tender Filet Mignon, Pounded Flat and Breaded. Served with Mexican Fried Potatoes and Soup or Salad 15.85
- Puntas de Filete Al Ajillo:** Grilled Pieces of Filet Mignon Sautéed in Olive Oil, Garlic and Fresh Herbs. Served with Mexican Fried Potatoes, Spanish Rice and Soup or Salad 16.95
- Puntas de Filete Rancheras:** Grilled Pieces of Filet Mignon Smothered in a Mild or Hot Sauce of Fresh Tomatoes, Hot Peppers and Onions. Served with Refried Beans, Spanish Rice and Soup or Salad. . 16.95
- Filete Yucatan:** Pounded Filet Mignon Stuffed with Mexican Linares Cheese and Topped with Chimichurri sauce. Served with Black Beans, Mexican Potatoes and Soup or Salad..... 16.95

PLATILLOS DE MARIO

- Fajitas:** The Tastiest Fajita (Meat, Chicken, or Mixed) Charcoal Broiled and served with Guacamole Salad, Pico de Gallo, Refried Beans, Bell Pepper, Sautéed Onion and Flour Tortillas 12.95
- Tacos Al Carbon:** Two Flour Tortillas Stuffed with Charcoal Broiled Beef. Served with Pico De Gallo, Refried Beans and Guacamole Salad 12.75
- Calabacitas Rellenas:** Zucchini Sliced in Half Long Way, Stuffed with Ground Sirloin and Covered with Linares Cheese. Served with Refried Beans, Spanish Rice and Soup or Salad..... 11.95
- Chile Relleno:** A Large Delicate Chile Poblano stuffed with your choice of Ground Sirloin or Linares Cheese and served with Refried Beans, Spanish Rice and Soup or Salad.....12.85
- Brisket Tacos:** Three Brisket Tacos served with sautéed onions, Spanish Rice, Refried Beans and Picante sauce with slices of Avacado12.95

POULTRY

- Chicken Parrilla:** A Charcoal Broiled Chicken Breast with a Lemon Butter Sauce, a Broiled Tomato. Served with Spanish Rice and Soup or Salad..... 12.95
- Pollo en Crema:** Tender Pieces of Chicken Breast Grilled and then Smothered in a Light Mexican Sour Cream Sauce. Served with Sautéed Zucchini and Soup or Salad..... 12.95
- Pollo Ranchero:** Pieces of Grilled Chicken Breast Served with Choice of Sauce of the Week or a Mild or Hot Sauce of Tomatoes, Hot Peppers and Onions. Served with Spanish Rice, Zucchini and Soup or Salad 12.95
- Chicken en Mole Puebla Style:** A Tender Breast of Spring Boiled Chicken Steeped in our Special Mole Sauce and Served with Spanish Rice and Soup or Salad 12.95

PORK

- Carnitas Adobadas:** Pieces of Pork Cured in a Piquant Chile Sauce Cooked in a Skillet and Served with Refried Beans, Spanish Rice and Soup or Salad..... 15.85
- Carnitas Rancheras:** Grilled Pieces of Center Cut Pork Loin Sautéed in a Mild or Hot Sauce of Fresh Tomatoes, Hot Peppers and Onions. Served with Refried Beans, Spanish Rice and Soup or Salad..... 15.85
- Carnitas Tampiquenas:** Strips of Charcoal Broiled Pork Cooked in the Manner of Carne Asada and Served with a Soft Taco Ranchero and Refried Beans with Cheese and Soup or Salad..... 15.85

SEAFOOD

- “New” Fish Tacos:** 3 Unique Fish Tacos filled with Our Delicious White Fish. Served with Strips of Poblano Peppers, Avocado Slices, Sauce of the Week, Spanish Rice, Refried Beans and Sautéed Onions 13.95
- Camarones A La “Pipo”:** Charcoal Grilled Shrimp Sautéed in Fresh Garlic Buds, Served with Spanish Rice, Zucchini and Soup or Salad..... 16.25
- Camarones Al Ajillo:** Charcoal Grilled Shrimp Sautéed in Olive Oil, Garlic and Fresh Herbs. Served with Spanish Rice, Potato and Soup or Salad 16.25
- Camarones Al Carbon:** Charcoal Grilled Shrimp Served with Choice of Spanish Rice, Zucchini, and Soup or Salad 16.25
- Pescado Al Carbon:** A Generous Filet of White Fish, Broiled and Served with Spanish Rice, Zucchini, and Soup or Salad..... 14.95
- Pescado Blanco Chapala:** A Generous Filet of White Fish Grilled, lightly breaded and topped with Olive Oil and Fresh Herbs and Served with Sautéed Zucchini, Rice, and Soup or Salad..... 14.95
- Pescado Al Mojo de Ajo:** A Filet of White Fish Sautéed in Fresh Garlic Buds, lightly breaded and Served with Zucchini, Spanish Rice and Soup or Salad..... 14.95
- Pescado Marinero:** A Filet of Fish Rolled with Spinach Stuffing and Topped with a Seafood Sauce of Baby Shrimp and Oyster Sauce. Baked as the Flavors Blend. Served with Spanish Rice and Soup or Salad..... 15.95
- Red Snapper Veracruz:** Fresh White Fish Baked in a Spicy Sauce of Fresh Tomatoes, Peppers And Onions. Served with Spanish Rice and Soup or Salad 15.95