

ARMADILLO

TRADITIONAL CHICKEN TORTILLA SOUP 7.

OYSTERS ON THE HALF-SHELL *fresh, succulent, opened to order*
half dozen 10.95 dozen 18.95

CHARRED AHI TAQUITO tuna w/ avocado, sprouts, wasabi & ginger soy dressing 7.95

LITTLE NECK CLAMS STEAMED WITH LIME BUTTER 10.95

SHRIMP CAKES *served w/ an avocado-corn pico de gallo* 10.95

MEXICAN STREET CORN-*grilled on cob, queso fresco, chili pepper, mayonnaise, lime* 3.50

CHEESE OR PORK TAMALES 4.50 ea.
steamed in masa, wrapped in corn husks served w/ salsa & sour cream

FRESH CORN TAMALES *con Crema Mexicana* 4.50

FIVE PEPPERCORN MARINATED TUNA STEAK 22.95
Served with Wasabi Mayonnaise, Poblano Rice, Black Beans and Vegetable

CHARRED FILET MIGNON – WILD MUSHROOM-RED WINE REDUCTION 28.95
Homemade Mashed Potatoes Vegetable s

GRILLED ARCTIC CHAR—MANGO-COCONUT CREMA 24.95
Black Beans Fragrant Rice Vegetable

GUAJILLO-ANCHO BRAISED BEEF SHORT RIBS 19.95
Served on Mashed Idaho Potatoes

BBQ TAMARIND BABYBACK RIBS 23.95
Hoisin Barbeque Sauce, Fries and Vegetables

CRISPY FISH TACOS 21.95
w/ Pink Chili Mayonnaise Poblano Rice Black Beans

QUINOA BURRITO BOWL W/ ROASTED VEGETABLES
Vegetarian w/ Roasted Beets, Avocado & Black Beans 14.95
w/Chicken Breast 18.95 w/ Shrimp 21.

MEXICAN STREET FOOD PLATTER 18.95
Mexican Corn, Stuffed Jalapeno, Empanada con Chili, Steak Taquito, Chimichanga Pollo
serve w/ Rice & Beans, Guacamole, Pico de Gallo, Sour Cream

CHILI CON CARNE 16.95
Black Angus Beef w/ Chunks of Pork
simmered w/ Chilies, Tomatoes and Herbs served w/ Corn Bread