

CASABLANCA RESTAURANT DINNER

APPETIZERS

Queso Fundido (Melted Cheese) topped with chorizo or mushrooms	Shrimp Cocktail (Mexican Style)
Fish Ceviche Tostada*	\$ 12.99
Bay Shrimp Ceviche Tostada*	\$ 12.99
MEGA Quesadillas (two homemade flour tortillas)	\$11.99
(Served with guacamole, sour cream and Salsa Mexicana)	\$ 12.99
o Carne Asada	\$ 15.99
o Chicken	\$ 13.99
o Cheese	\$ 11.99

MEXICAN SPECIALTIES (\$ 15.99)

Served with rice and beans (refried or black)

1. Two red cheese enchiladas
2. Two cheese chile rellenos
3. Two hard shell beef tacos
4. Two hard shell chicken tacos
5. One cheese enchilada & one hard shell beef or chicken taco.
6. One cheese enchilada & one chile relleno
7. One hard taco (chicken or beef) & one chile relleno
8. Two beef or chicken enchiladas
9. Two green sauce seafood enchiladas \$ 28.99
10. Two enchiladas suizas (chicken, cheese, onions, green sauce and sour cream) \$ 16.99

ALMOST FAMOUS BURRITOS (\$16.99)

Made with our world famous handmade flour tortillas

All Burritos served with rice and beans (refried or black) on the side.

OASIS (All Meat Burritos)

- **Birria** - Shredded beef marinated in traditional Mexican spices, sautéed in a red sauce
- **Chicken with Green Mole Sauce** – Shredded chicken prepared in a delicious green mole sauce.
- **Chile Colorado** – Tender chunks of beef in a mild red chile sauce.
- **Carne Asada** - Small, tender piece of charbroiled steak

Grande Burritos

- Stuffed with beans (refried or black), lettuce, onions, tomatoes. Topped with a red sauce & melted cheese)
- Carne Asada Burrito - Small, tender piece of charbroiled steak (\$ 17.99)
- Broiled Chicken - Chicken breast cut into tender strips
- Sam Burrito (Chicken) - Shredded chicken prepared with onions, bell peppers and tomatoes.
- Sam Burrito (Beef) - Tender pieces of beef prepared in a red chile colorado sauce.

CHIMICHANGAS - (\$ 15.99)

Two small deep-fried burritos stuffed with chicken, cheese, onions, green peppers and served sour cream, rice and beans

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.,

OUR WORLD FAMOUS CALAMARI

(Pounded flat into a steak and lightly breaded. Served with rice and vegetables)

Calamari Mojo de Ajo - Sautéed & topped with a garlic & butter sauce \$ 19.99

Calamari Natural - Sautéed in butter and white wine \$ 18.99

Calamari con Salsa Fresca Sautéed and topped with a fresh tomato, onion & Serrano chiles \$ 18.99

Calamari Marisco - Sauteed in butter and white wine and topped with crab meat and bay shrimp \$ 29.99

Calamari Tequila - Sauteed and topped with tomatoes, onions, garlic, serrano chiles and tequila \$ 19.99

Calamari Mojo de Ajo - Sauteed and topped with crab, bay shrimp and garlic sauce \$29.99

Calamari Cognac - Sauteed and topped with bay scallops and a cognac sauce. \$ 22.99

SIETE MARES \$ 20.99

Seafood soup with salmon, scallops, shrimp, snapper, swordfish, clams and vegetables

SEAFOOD

served with rice and vegetables

SHRIMP (\$22.99)

Camarones Yvonne- Shrimp sautéed in garlic, butter, tequila, tomatoes and green onion sauce.

Camarones Mojo de Ajo - Shrimp sautéed in butter, lemon, garlic, shallots and white wine

Camarones a la Diabla - Shrimp with chipotle, serrano, garlic, onion and tomato sauce.

SEASONAL WHITE FISH (\$ 22.99)

Pescado Ivonne – White fish topped with a tequila, tomato green onions and garlic sauce

Pescado Mojo de Ajo – White fish a garlic and butter sauce

Pescado Veracruz – Rockfish with with a tomato, onion, green olive, capers and green chile sauce

Pescado Relleno - Stuffed with bay shrimp, crab meat & mushrooms. Topped with a cognac & garlic sauce. \$ 28.99

SALMON (\$ 22.99)

Salmon Ivonne – Salmon topped with a tequila, tomato green onions and garlic sauce

Salmon Mojo de Ajo – Salmon topped with a garlic and butter sauce

Salmon Ugarte - Stuffed with bay shrimp, carb meat & mushrooms. Topped with a cognac & garlic sauce. \$ 29.99

Seafood Brasero (\$ 25.99)

Salmon, shrimp and scalloped seasoned with lemon pepper and sautéed with vegetables (onions, bell peppers, tomatoes and green onions) and a sauce made with garlic and tequila.

Ribeye Brasero (\$ 25.99)

Ribeye strips topped with mushrooms, garlic, white tequila and Japanese chiles. Served with rice and beans.

CHICKEN - (\$ 20.99)

Served, rice and vegetables

Chicken Dos XX - Broiled chicken breast topped with Dos XX beer and mushroom sauce.

Chicken Belly Dancers Chicken breasts “en casserole” with green chiles, sour cream and cheese

Chicken Fajitas Sliced chicken breast sautéed with tomatoes, onions, white wine, green bell peppers and achiote. (Served with rice and beans – refried or black).

STEAK

(Served with rice and beans)

Rib-Eye Steak - Boneless topped with a mushroom, garlic, onion, tequila and Japanese chiles sauce \$ 26.99

Beef Fajitas Sliced beef sautéed with tomatoes, onions, white wine, green bell peppers and achiote. \$ 23.99

Carne Asada* Charbroiled steak. Served with guacamole and salsa ranchera on the side. \$ 23.99

Carne Asada Tampiquena Charbroiled steak with a cheese enchilada or chile relleno, guacamole, salsa ranchera \$ 24.99

Vegetarian Fajitas (\$ 20.99)

Seasonal vegetables, bell peppers, tomatoes and onions in an achiote sauce.

Served with black beans, salsa fresca and guacamole

Fish Tacos (\$ 22.99)

Grilled Salmon or seasonal white fish pieces with special seasoning and served with shredded cabbage, pico de gallo, a chipotle white sauce, warm corn tortillas, rice and black beans

Make Your Own Tacos

Steak or Chicken (\$ 23.99)

Charbroiled steak or chicken strips served on a bed of Queso Fundido (melted cheese) with guacamole, pico de gallo, warm corn tortilla, chipotle salsa, rice and refried beans.

There is a \$ 3.00 charge for extra plates.

We gladly accept cash, Visa, MasterCard, American Express and Discover.

Sorry we do not accept checks. Prices subject to change without notice.