

RJ MEXICAN CUISINE

o tapas y botanas ~ appetizers

guacamole classico \$6.99

freshly diced Haas avocado with Spanish onion, tomato, Serrano chiles, cilantro and fresh lime , served with crispy toast points.

chile con queso cup \$3.99 bowl \$5.99

blended cheeses with sweet tomatoes, Spanish onion, chiles and cilantro.

queso compuesto \$7.99

chile con queso with fresh pico de gallo, spicy ground beef and classic guacamole.

queso fundido con chorizo y rajas \$8.99

bubbling, sizzling blanket of melted cheese, strips of roasted pepper and crumbles of sharp, meaty sausage, flamed table side and served with warm flour tortillas.

ceviche classico \$10.99

tender morsels of red snapper and shrimp marinated in fresh lime juice, flecks of sweet tomato, biting chile, chopped cilantro and diced Haas avocado gently tossed and served with crispy tortilla chips.

ceviche de camaron \$8.99

fresh shrimp, jicama and avocado in a saucy mix of lime juice, tomato puree and Mexican hot sauce with crispy toast points.

sopes de papa en salsa \$6.99

crusty masa boats, topped with sharp salsa, fresh goat cheese and herb salad. add smoked chicken or slow roasted pork \$1.99

gorditas de carne deshebrada \$8.99

corn masa pockets crispy and soft with classic shredded beef, ripe tomato, Serrano chiles, cilantro and onion served with classic guacamole and sour cream.

camarón y cangrejos ennegrecidos \$9.99

gulf shrimp and Louisiana crawfish sautéed with sweet toasty garlic sauce, chipotle peppers and cajun seasonings served with red rice.

quesadilla de queso con hongos y espinaca \$8.99

flour tortillas filled with portabella mushrooms, pico de gallo, fresh spinach and Mexican cheeses, served with pico de gallo, sour cream and a fire roasted jalapeno. add fajita chicken or beef \$1.99

atun del ahi \$9.99

pan seared blackened ahi tuna on a bed of fresh marinated cucumbers and topped with mango salsa with avocado butter, pink grapefruit and achiote glaze for dipping.

aperitivo mas fiel \$16.99

Rj favorites; spinach and portabella mushroom quesadilla, sopes with smoked chicken and grilled St. Louis style ribs with classic homemade BBQ sauce.

ensaladas ~ salads**ensalada del enchilada del pollo \$8.99**

fresh greens tossed with mango salsa, pico de gallo and queso anejo and then topped with shredded chicken, cilantro, Spanish onion, Serrano chiles and red chile tomatillo sauce.

ensalada de tomatillos con queso \$8.99

sliced tomatillos, roma tomatoes, fresh asparagus, queso anejo, purple onion, jicama, cilantro and mixed greens drizzled with cilantro lime infused vinaigrette. add jumbo lump crab meat \$5.99

ensalada de chile poblano y pollo ahumando \$9.99

smoked chicken, roasted poblanos, half-pickled onions, tomato, avocado, cucumber and queso fresco tossed in field greens and your choice of dressing.

ensalada de aguacate en salsa de jalapeno a la jaiva \$12.99

buttery smooth Haas avocado, jumbo lump crab meat, crisp cucumber, ruffled lettuce, and fresh orange slices are accented by a chile-and cumin-laced dressing.

ensalada estilo \$7.99

romaine lettuce tossed in Caesar dressing with a Mexican flare, queso anejo, and chile garlic croutons.

add fajita chicken \$3.99 or chipotle garlic shrimp \$4.99

ensalada de la casa \$3.99

crisp greens topped with cucumber, tomato, carrot, purple onion, and chile garlic croutons with your choice

homemade dressing. With entree \$1.99

homemade dressings

mango pineapple vinaigrette, jalapeno ranch, ranch, golden Italian, bleu cheese, Spanish vinaigrette,

cilantro lime infused vinaigrette and oil & vinegar.

sopas ~ soups**bisque de los cangrejos cup \$4.99 bowl \$6.99**

creamy rich soup with a hint of tarragon and cayenne pepper, loaded with Louisiana crawfish.

gazpacho cup \$3.99 bowl \$5.99

crisp refreshing cold soup with tomato, cucumber, bell pepper, Spanish onion, cilantro and Haas avocados.

sopa de tortilla con pollo \$5.99

a bowl of rich chicken broth with sugarcane-marinated chicken, tomato, roasted poblanos, avocado and crispy

tortilla strips.

crema de flor de calabaza cup **\$3.99** bowl **\$5.99**

blossoms of leafy flavors and a hint of yellow squash, with potato, pablano, zucchini, and corn in a light creamy broth.

platos fuertes tradicionales ~ traditional entrees

(all traditional entrees served with red rice, spicy cucumber slaw and your choice of refried beans or charro beans.)

enchiladas de pollo \$13.99

shredded chicken, cilantro, Spanish onion and Serrano chiles rolled in a fresh corn tortilla and smothered with quesoanejo and baked, your choice of green tomatillo salsa or sour cream sauce.

enchiladas de camarones y espinacas \$14.99

fresh hand picked spinach sauteed with Spanish onion, fresh garlic, Mexican cheeses and gulf shrimp hand rolled in corn tortillas and baked in a sizzling blanket of melted cheese, your choice of homemade sauces.

enchiladas de queso o de carne de vaca \$12.99

classic cheese or spicy ground beef wrapped with corn masa tortillas and topped with Mexican melting cheese, your choice of red chile tomatillo or roasted tomato-green chile salsa.

substitute shredded beef: add **\$1.99**

tacos de pescado \$14.99

fresh fish tacos lightly blackened tossed with pablano rajas and queso fresco served in a light flour tortilla.

tacos tradicional \$11.99

filled with spicy ground beef and shredded Mexican cheese and served with traditional toppings, your choice of crispy corn or soft flour tortillas.

tacos de arrachera o pollo y al carbon con rajas \$13.99

grilled fajita steak or chicken, roasted pablano chiles and browned onions wrapped in warm flour tortillas.

tamales de pollo en chile verde \$14.99

rotisserie chicken, tomatillos, Serrano chiles, fresh cilantro and earthy corn masa wrapped in corn husks and steamed,

accompanied with green Casas salsa.

tamales de puerco en chile rojo \$15.99

slow simmered shredded pork, guajillo chiles and Mexican spices with fresh ground masa, wrapped in banana leaves and steamed, served with red Casas salsa.

chiles rellenos de pollo y hongos o de queso \$15.99

roasted poblano chile stuffed with rotisserie chicken, sweet corn, Spanish onion, portabella mushroom, and fresh spinach, or stuffed with Mexican melting cheese and hand dipped into souffle batter and lightly fried and served with your choice of homemade sauce.

buritto o chimichanga classic o \$13.99

spicy ground beef, shredded pork or pulled chicken, portabella mushrooms, Spanish onion, fresh tomato, Serrano chiles and queso fresca wrapped in a flour tortilla, smothered with chile con queso.

Rj grande fiesta \$19.99

Rj favorites; pork tamale, chicken relleno topped with queso, chicken enchiladas with sour cream sauce and a grilled fajita beef taco.

fajitas classicas \$15.99

marinated and grilled "Choice Ribeye steak", chicken or slow simmered pork on a bed of Mexican stir fry and delivered sizzling to the table. add chipotle garlic shrimp **\$4.99**

especialidades del chef ~ chef's specials

salmon con queso, hongos, espinaca ala jaiva . \$21.99

grilled Atlantic salmon filet topped with fresh spinach, portabella mushrooms, jumbo lump crab meat with Mexican cheeses

and a sherry creme sauce, served with red rice and grilled vegetables

pescado "encornflecado" en salsa verde \$19.99

corn flake crusted red snapper pan fried on a bed of tomatillo sauce and roasted corn, accompanied with garlic mashed

potatoes and asparagus en-croute. add jumbo lump crab meat **\$5.99**

camarones al mojo de ajo \$18.99

gulf shrimp sautéed in sweet toasty garlic , chipotle chile and fresh cilantro, accompanied with red rice and smoky grilled vegetables. add jumbo lump crab meat **\$5.99**

pastas españolas con el pollo, el camarón o los cangrejos smoked \$15.99

linguini pasta tossed in a red chile tomatillo cream sauce with pablano rajitas, pico de gallo, roasted corn and topped with Mexican melting cheese with your choice of smoked chicken, chipotle garlic shrimp or Louisiana crawfish. add jumbo lump crab meat **\$5.99**

pollo en salsa de fruta tropical o en mole de cacahuete \$16.99

breast of chicken marinated with sour cream, cumin, and cilantro, char grilled and smothered with fresh mango salsa, or smothered in peanut mole sauce, flavored with roasted peanuts, ancho chile and ground cinnamon served with red rice and steamed asparagus.

costilla de cerdo en salsa \$17.99

St. Louis style ribs basted to perfection with homemade BBQ sauce served with tequila lime sweet potatoes and seasonal vegetables.

costilla del campo \$18.99

slow-cooked beef short rib marinated in it's own juices, served on a bed of sizzling grilled vegetables, red rice, charro beans and warm flour tortillas.

ilete relleno asado a la parilla \$26.99

beef tenderloin stuffed with jumbo lump crab meat, fresh spinach and Mexican Melting cheese char grilled to perfection on a

bed of port wine reduction served with garlic mashed potatoes and sauteed seasonal vegetables.

t-bone - a la campestre completa para todos \$25.99

marinated and grilled to perfection 16oz t-bone steak, red rice, charro beans served with classic guacamole, roasted chiles

and warm flour tortillas. add chipotle garlic shrimp **\$4.99**

tenderloin RV style \$21.99

pan seared tenderloin and sweet bananas on a bed of horseradish cilantro cream sauce with roasted garlic mashed potatoes

and asparagus en~crouete. add jumbo lump crab meat \$5.99

carne a la parrilla cubrerta con rajas \$20.99

10 oz flat iron steak char grilled and topped with poblano rajas, Mexican melting cheese and fresh pico de gallo served with

garlic mashed potatoes and grilled vegetables. add chipotle garlic shrimp \$4.99

tenderloin y langosta \$29.99

bacon wrapped tenderloin and wild mushroom sauce accompanied with a cold water lobster tail baked to perfection and topped with shrimp scampi served with red rice and fresh steamed asparagus.

postres ~ desserts

Rj Sundae \$6.99

crispy flour tortilla covered with cinnamon sugar, vanilla ice cream, hot fudge sauce, sliced bananas, fresh strawberries, whipped cream and candied pecans.

mocha melting love cake \$5.99

chocolate, pecans and a hint of coffee served warm “crunchy top and warm gooey center” with vanilla ice cream on a bed of strawberry sauce.

chocolate eruption \$5.99

chocolate cookie crumb crust loaded with mousse liquor and cream cheese filling topped with sliced almonds and thick dark chocolate curls.

cheesecake xangos (our version of banana fosters) \$5.99

rich, smooth cheesecake, with a slight tangy finish, rolled in melt-in-your-mouth, flaky pastry tortilla. Lightly fried and sprinkled with cinnamon sugar topped with ice cream, sliced bananas and drizzled with cajeta sauce (caramel sauce).

lemon crumb cake \$4.99

tart and creamy lemon curd and crisp, crunchy crumbs top a golden shortbread loaded up with crisp lemon crumbs.

cafes de la especialidad ~ specialty coffees

Rj Mexican coffee

patron XO café tequila liqueur and liquor 43 blended with rich fresh coffee topped with whipped cream, chocolate shavings and ground cinnamon.

café rancho

a bold blend, doubled brewed coffee topped off with kahlua
especial