

Rj Mexican Cuisine

Lunch Menu

11:00am to 4:00pm

otapas y botanas ~ appetizers

chile con queso

blended cheeses with sweet tomatoes, Spanish onion, chiles and cilantro. **\$3.99**

queso compuesto

chile con queso with fresh pico de gallo, spicy ground beef and classic guacamole. **\$6.99**

guacamole classico

freshly diced Haas avocado with Spanish onion, tomato, Serrano chiles, cilantro and fresh lime, served with crispy toast points. **\$5.99**

ceviche de camarón

fresh shrimp, jicama and avocado in a saucy mix of lime juice, tomato puree and Mexican hot sauce with toast points. **\$7.99**

gorditas de carne deshebrada

corn masa pockets crispy and soft with classic shredded beef, ripe tomato, Serrano chiles, cilantro and onion served with classic guacamole and sour cream. **\$7.99**

camarón y cangrejos ennegrecidos

gulf shrimp and Louisiana crawfish sauteed with sweet toasty garlic sauce, chipotle peppers and cajun seasonings served with red rice. **\$9.99**

quesadilla de queso con hongos y espinaca

flour tortillas filled with portabella mushrooms, pico de gallo, fresh spinach and Mexican cheeses, served with fresh pico de gallo, sour cream and a fire roasted jalapeno. **\$8.99**

add fajita chicken or beef **\$1.99**

ensaladas ~ salads

ensalada de tomatillos con queso

sliced tomatillos, roma tomatoes, fresh asparagus, queso anejo, purple onion, jicama, cilantro and mixed greens drizzled with cilantro lime infused vinaigrette. **\$7.99**

add jumbo lump crab meat **\$5.99**

ensalada de chile poblano y pollo ahumando

smoked chicken, roasted poblanos, half-pickled onions, tomato, avocado, cucumber and Mexican queso fresco tossed in field greens and your choice of dressing. **\$8.99**

ensalada de aguacate en salsa de jalapeno a la jaive

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. **\$9.99**

ensalada del enchilada del pollo

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. **\$8.99**

sopas ~ soups

bisque de los cangrejos

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

cup **\$4.99** bowl **\$6.99**

gazpacho

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

cup **\$3.99** bowl **\$5.99**

crema de flor de calabaza

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

cup **\$3.99** bowl **\$5.99**

sopa de tortilla con pollo

a bowl of rich chicken broth with sugarcane-marinated chicken, tomato, roasted poblanos, avocado and topped with crispy tortilla strips. **\$5.99**

***Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please contact your personal physician if you are uncertain about any items before consumption.

12/01/2008

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

shredded chicken, cilantro, Spanish onion and Serrano chiles rolled in a fresh corn tortilla and smothered with queso anejo and baked, your choice of green tomatillo salsa or sour cream sauce. **\$8.99**

enchiladas de queso o de carne de vaca

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. **\$8.99**

tacos de pescado

fresh fish tacos lightly blackened tossed with poblano rajas and queso fresco served in a light flour tortilla. **\$8.99**

tacos tradicional

filled with spicy ground beef, shredded Mexican cheese and your choice of crispy corn or soft flour tortillas. **\$7.99**

tacos de arrachera o pollo y al carbon con rajas

grilled fajita steak or chicken, roasted poblano chiles and browned onions wrapped in warm flour tortillas. **\$8.99**

tamale de pollo en chile verde

rotisserie chicken, tomatillos, Serrano chiles, fresh cilantro and earthy corn masa wrapped in corn husks and steamed, accompanied with green Casas salsa. **\$9.99**

chiles rellenos de pollo y hongos o de queso

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. **\$9.99**

buritto o chimichanga classico

spicy ground beef, shredded pork or pulled chicken, portabella mushrooms, Spanish onion, fresh tomato, Serrano chile and queso fresca wrapped in a flour tortilla, smothered with chile con queso. **\$8.99**

Rj lunch fiesta

Rj favorites; chicken enchilada topped with sour cream sauce, crispy beef taco, and crusty masa boats topped with your choice of slow roasted pork or smoked chicken. **\$9.99**

fajitas classicas

marinated and grilled "Choice Ribeye steak", chicken or slow simmered pork on a bed of Mexican stir fry and delivered sizzling to the table. **\$9.99** add chipotle garlic shrimp **\$4.99**

specialidades ~ specialities

camarones al mojo de ajo

gulf shrimp sauteed in sweet toasty garlic, chipotle chile and fresh cilantro, accompanied with red rice and smoky grilled vegetables. **\$10.99** add jumbo lump crab meat **\$5.99**

pastas españolas con el pollo, el camarón o los cangrejos smoked

linguini pasta tossed in a red chile tomatillo cream sauce with poblano rajas, pico de gallo, roasted corn and topped with Mexican melting cheese with your choice of smoked chicken, chipotle garlic shrimp or Louisiana crawfish. **\$9.99**

costilla de cerdo en salsa

half rack of St. Louis style ribs basted to perfection with classic homemade BBQ sauce served with tequila lime sweet potatoes and seasonal vegetables. **\$10.99**

carne a la parrilla con pappas

6 oz. top sirloin grilled to perfection and topped with poblano rajas. Mexican melting cheese, fresh pico de gallo, served with garlic mashed potatoes and grilled vegetables. **\$9.99**

add chipotle garlic shrimp **\$4.99**

emparedados ~ sandwiches

chicken sandwich

grilled or masa crusted chicken lightly fried topped with pepperjack cheese, guacamole, and served with french fries and spicy cucumber slaw. **\$7.99**

cheeseburger

half pound of Angus sirloin grilled to perfection and topped with jack cheese, crisp bacon, and served with french fries and spicy cucumber slaw. **\$7.99**

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