

Diego's

CANTINA &
TEQUILA BAR

RESTAURANT WEEK 2018

Appetizer

Mexican Seafood Crisp

(2) crisps with guacamole, pineapple black bean corn salsa with crab & shrimp

OR

Crab Claw Guacamole

Fresh handmade guacamole topped with maryland blue crab claw meat and shrimp

OR

Chorizo Con Queso

Spicy chorizo sausage in queso blanco cheese sauce & roasted red & green peppers

Entree

Mexican Beef & Cornbread Bake

Fajita seasoned ground beef mixed with roasted corn & black olives & a Mexican cheese blend

OR

Flautas Mexicano

Cilantro lime chicken breast wrapped in a grilled crisp tortilla topped with avocado sour cream garnished with queso fresco cheese and arugula

OR

Senior Cortez Burger

Handmade 8 oz patty on a toasted brioche bun with chipotle ranch sauce, fresh pico de gallo, and a fresh sliced avocado served with fajita seasoned fries

OR

Diego's Chicken Fajita

Chicken breast, red & green bell peppers, red onion sauteed in fajita seasoning served with a side of guacamole, sour cream, pico de gallo, and 3 toasted flour tortillas (corn tortilla option)

Dessert

Honey Bacon Churros

6 Fried churros topped with honey and crispy bacon

OR

Tres Leches

White cake soaked in 3 milks with a delicious white cream icing

\$25 per person exclusive of tax, gratuity & beverages