Especiales de la Noche
Sunday, March 11, 2001

Soup
Tortilla
5.50

Appetizers
Fanny Bay Oysters on the Half Shell
served with chipotle, shallot, and tomatillo salsas
Serving of Six 9.00  Serving of Three 5.00

Fresh Ceviches
Shrimp 8.25  Snapper 8.50

Molotes
fresh corn masa stuffed with chorizo, potato, and epazote
served with black beans and cabbage relish
7.00

Oaxacan Relleno
stuffed poblano chile with spiced beef picadillo, Mexican cheeses,
and cascabel sauce
8.00

Red Leaf and Pepita Salad
with mango, jicama, and chili lime vinaigrette
7.00

Entrees
Braised Short Ribs
beef short ribs served with sautéed beets, mashed Kabocha squash,
baby carrots, and barbecue adobo sauce
23.00

Pan Roasted Monk Fish
with braised Belgian endive, pearl onions, chanterelle mushrooms,
and heirloom tomato guajillo sauce
21.00

Seafood Stew
Manila clams, Prince Edward Island mussels, New Zealand mussels
in spicy saffron broth
23.00

Desserts
Chocolate Natilla
served with homemade churros, almonds, and fresh whipped cream
7.00

Coconut Rum Cake
with dulce de leche, vanilla sauce, pineapple strawberry salsa,
and mango sorbet
7.00

Border Grill is committed to supporting organic farming practices and sustained agriculture.