

# The Greater Southwest & Rocky Mountain Cuisine

## APPETIZERS

### Spicy Pork Empanadas

Two golden empanadas filled with cream cheese, pork, and serrano chile peppers

\$7.00

### Salsa Combo Chips

House-made corn chips with lime & chile tomatillo salsa and serrano & tomato salsa fresca

\$6.00

## SOUP

### Smoked Tomato Soup

A velvety fire-smoked tomato puree with horseradish warmth & fresh coriander finish

\$6.00

## DESSERT

### Annatto Rice & Queso Fresco

Rice with carrots, celery & annatto, topped with creamy queso fresco

\$3.50

## ENTRÉES

All entrées served with one side dish, Substitute side for +\$100

### Lamb Shoulder with Red Chile Marinade & Cilantro Pesto

Smoky ancho, pasilla & chipotle marinated lamb, topped with rich cilantro pesto

\$7.50

### Marinated Grilled Chicken

Herb-marinated chicken thighs with tangy balsamic notes & roasted peppers

\$7.50

## DESSERT

### Lemon Chess Pie

Sweet-tart lemon pie with a flaky crust & creamy filling

\$6.00

### Jicama Salad

Crisp jicama, bell peppers & cucumbers in a lime vinaigrette

CENTRAL TEXAS COLLEGE - HOSPITALITY MANAGEMENT

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

