K-RICO MEXICAN GRILL 4-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE beverage, gratuity, and tax not included

FIRST COURSE Temecula Cornbread

Sianature Jalapeno Cornbread Soaked In Aaave Butter

SECOND COURSE

 Tamale De Pollo

 House-Made Corn Masa, Slow Roasted Chicken, Tequila Pickled Onion, Salsa Roja & Verde, Rico De Gallo, Rico Crema And Cotija Cheese

Slow Roasted Boneless Short Rib, Oaxaca-Chihuahua Cheese Blend In A Puff Pastry Crust, Served With Chimichurri, Cotija Cheese

Oaxaca-Chihuahua Cheese, Fire-Roasted Poblano, Serrano & Pasilla Peppers, Caramelized Onion With Twisted Chili-Infused Corn Chips

THIRD COURSE Chicken Fajita

Seared Marinated Chicken Medallions, Flour Tortillas, Shredded Lettuce, Salsa Roja, Radish, Jalapeño, Sour Cream, Guacamole Add Steak OR Shrimp add \$6.00 • Add Steak AND Shrimp add \$10.00

Carne Asada Steak

Ny Strip Steak Marinated With Chimichurri Sauce Paired With Cilantro Brown Rice, Black Beans, And Sweet Plantains Add Grilled Shrimp add \$6.00

La Playa Gulf Grouper Tacos Blackened Grouper, Mexican Slaw W/ Purple Cabbage, Pineapple, Spanish & Red Onions, Jalapeño, Radish, Cilantro, Chipotle

Ranch Aioli Pasta Corralejo

Tequila-Lime-Marinated Chicken Medallions, Onions, Cilantro, Jalapeño Sautéed In Chipotle Cream Sauce, Jumbo Rigatoni, Cotija Cheese Substitute With Shrimp add \$6.00

Short Rib El Chapparal Served Over Yucca Fries Topped With Creamy Queso Sauce, Scallions, Avocado-Jalapeño Crema

Butterflied Whole Snapper, Grilled And Baked, Served With White Rice, Marinated With Your Choice Of Mojo, Talla Or Cilantro Sauce

FOURTH COURSE Tres Leches House-Made Flan

Churros

SIZZLE DRINK SPECIALS

Sizzle Sangria 1/2 Pitcher \$14 • Full Pitcher \$25 Bottle Of Wine From Our Sizzle Dining Wine List \$20





THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.