# **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.