

# EL NIDO MODERN MEXICAN

3-COURSE DINNER • \$49.00 PER PERSON

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

## FOR THE TABLE

Warm Chips

*House Made Salsa*

## FIRST COURSE

House Made Chicken Tamale

*Salsa Verde, Roasted Corn Pico, Lime Crema*

Chicken Tortilla Soup

*Chihuahua Cheese, Pico De Gallo, Avocado, Crispy Tortilla Strips*

El Nido Chopped Salad

*Romaine, Tomato, Cucumber, Chihuahua Cheese, Bacon, Avocado, Crispy Potato Nest, Ancho Chile Ranch*

## SECOND COURSE

24 Karat Veracruzana

*Blackened Red Snapper, Veracruzana Sauce, Cilantro Lime Jasmine Rice, Gold Leaf*

Al' Pastor Chop

*Bone In Pork Chop, Chef's Blend Marinade, Crispy Fingerlings And Arugula, Pineapple Tequila Glaze*

Glazed Salmon

*Panca Glazed, Creamy Cojita Cheese Risotto, Pico De Gallo*

Skirt Steak Sizzlin Fajitas

*Peppers And Onions, Corn Tortilla (Flour On Request) Rice, Beans, Guacamole, Pico De Gallo, Sour Cream*

*Add Lobster Tail \$14.00*

## THIRD COURSE

Apple Empanadas

*Served A La Mode, Vanilla Ice Cream, Sweet Tequila Drizzle*

Berry Citrus Tres Leches Cake

## SIZZLE COCKTAILS

La Mora (Blackberry Margarita) \$14.00

*Dobel Silver, Squeezed Lime Juice, Agave, Fresh Blackberries*

Carajillo (Spiked Coffee) \$14.00

*Dobel Anejo, Agavero, Simple Syrup, Espresso, Shaken, Over Ice*



**\$1.00 FROM THIS MEAL  
DIRECTLY BENEFITS**  
SOUTHWEST FLORIDA CHAPTER  
**BLESSINGS IN A  
BACKPACK**  
#DINewithPURPOSE

**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

**THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.**  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.