

APPETIZERS

Queso Fundido Melted cheese topped with Chorizo and served with warm flour tortillas.	\$6.95
Mexican Carnitas* Marinated pork tips in orange and Chipotle sauce served with warm, soft corn tortillas.	\$7.95
Guacamole Avocado dip with cilantro, tomatoes, onions and jalapenos.	\$6.95
The Grande Sampler Cheese Quesadillas, Chicken Flutes, Tinga Fingers*** and Tuna Poppers** . Served with guacamole for dipping.	For 2 \$8.95 For 4 \$11.95
Nachos Grande Tortilla chips topped with cheese and your choice of ground beef, tinga***, chili or fresh sautéed vegetables. Topped with jalapenos, pico de gallo and sour cream.	\$9.95 Half size \$6.95
Tostados Two crispy, open corn tortillas with refried beans, ground beef, cheese, lettuce, tomatoes, onions and sour cream.	\$6.95
Flutes Two flour tortillas lightly fried and filled with tomatoes, onions, garlic and your choice of marinated chicken, tinga*** or ground beef.	\$8.95
Tinga Fingers*** Six flour tortillas lightly fried and filled with pork tinga, tomatoes, and onions. Served with guacamole.	\$8.95
Pollo Loco** Grilled Chicken strips in Salsa's Green Yucatan Chile Salsa.	\$8.95
Tuna Poppers** Six lightly fried flour tortillas filled with delicious tuna stuffed with sweet corn, lemon and garlic.	\$7.95
Camorones a la Diabla** Shrimp sautéed in lemon, garlic and butter. Served in Salsa's Green Yucatan Chile Salsa.	\$10.95

HOMEMADE SOUPS

"Soup always seems to make it on the Mexican table for one meal of the day. It is as much a part of life as children's laughter."

Chicken Soup Chicken broth simmered with potatoes, tender chicken, celery, scallions, rice and cilantro.	cup \$3.50 bowl \$5.75
Tortilla Soup* Chicken broth simmered with red salsa topped with tortilla strips, cheese and sour cream.	cup \$3.50 bowl \$5.75
Mahi Mahi Chowder A chowder like soup with chunks of Mahi Mahi, potatoes, olive oil, garlic and celery with a hint of tequila.	cup \$4.25 bowl \$6.50
Poblano Soup* A hearty soup consisting of corn, zucchini and summer squash simmered in a grilled poblano stew.	cup \$4.25 bowl \$6.50
Traditional Spicy Mexican Chile** Ground beef simmered with garlic, whole beans, chipotle peppers and potatoes, topped with cheese. Veggie Chile also available.	cup \$4.25 bowl \$6.50

Items such as steak or ground beef can be cooked to order. Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.

Tinga - Chicken or pork that is marinated in Chipotle peppers and onions

** Spicy ** More Spicy *** Very Spicy*

SALADS

Salsa's Salad

A small side salad of romaine lettuce, fresh pico de gallo and cheese. Topped with crispy tortilla strips. Your choice of homemade almond cream or balsamic vinaigrette dressing. \$5.95

Spring Salad

Romaine lettuce topped with pineapple, onions, black olives, pico de gallo and red and green peppers. With your choice of grilled chicken, steak or tuna fish. Your choice of homemade almond cream or balsamic vinaigrette dressing. \$9.95

Tex Mex Tortilla Salad

Crispy corn tortilla shells loaded with lettuce, tomatoes, onions, guacamole, cheese and grilled chicken. Your choice of homemade almond cream or balsamic vinaigrette dressing. \$9.95

Wrapped Salad

Romaine lettuce, pico de gallo, onions, guacamole, cheese, salsa and grilled chicken rolled in a flour, wheat, spinach or chile tortilla. Your choice of homemade almond cream or balsamic vinaigrette dressing. \$8.95

ENTRÉES

Burrito Grande

Choice of vegetarian, marinated chicken, steak or tinga*** with rice, pico de gallo, cheese and your choice of black or refried beans in a flour, wheat, chile or spinach tortilla. Served with guacamole and sour cream. \$8.95

Tacos

Three soft flour, soft corn or crispy corn tortillas with your choice of ground beef, chicken, steak, tinga*** or beans. Topped with cheese, lettuce and pico de gallo. Served with rice, sour cream and your choice of black or refried beans. \$9.95
Any combination ... \$10.95

Quesadilla

Three flour or corn tortillas grilled with cheese, chicken, steak or tinga***. Served with rice, sour cream and your choice of black or refried beans. \$9.95

Papa Taco

Baked potato mixed with sour cream, cheese, bacon and your choice of chicken, steak, tinga*** or your choice of black or refried beans. \$10.95

Enchiladas

Three soft corn tortillas filled with steak, chicken, tinga*** or cheese. Topped with cheese and your choice of red or green salsa. Served with rice and your choice of black or refried beans. \$12.95
Any combination ... \$13.95

Chimichangas

Large fried flour tortilla filled with your choice of chicken, ground beef, cheese, tinga*** or veggies. Served with sautéed vegetables, rice and your choice of black or refried beans. \$11.95

FAJITAS

All Fajitas served on a sizzling platter with three flour tortillas, cheese, sour cream and guacamole.

Marinated chicken or steak grilled with onions and red and green peppers. \$12.95

Chicken and Steak Combo \$15.95

Veggie Fajita \$10.95

Shrimp Fajita \$15.95

Tropical Fajita featuring chicken and pineapple \$15.95

Tres Amigos Fajita featuring grilled shrimp, chicken and steak \$17.95

Alambre Fajita

Grilled chicken, steak, chorizo and bacon grilled with peppers and onions and topped with melted cheese. \$17.95

Tinga - Chicken or pork that is marinated in Chipotle peppers and onions

* Spicy ** More Spicy *** Very Spicy

POLLO

Pollo en Almendras

Marinated grilled chicken with an almond salsa made with roasted garlic, chipotle chilies, sour cream and parsley. Served with fresh sautéed vegetables and rice. \$15.95

Pollo de la Reyna

Marinated grilled chicken topped with a creamy rich cheese salsa. Served with fresh sautéed vegetables and Salsa's mashed potatoes. \$15.95

Pina Colada con Pollo

Two grilled chicken breasts in a coconut salsa made with garlic, almonds, scallions, cilantro and Poblano peppers. Served with fresh sautéed vegetables and rice. \$15.95

Pollo Serrano

Marinated grilled chicken topped with a Serrano salsa made with fresh cilantro, green tomatoes, Serrano peppers and salted onions. Served with crispy corn tortilla strips, a dash of Salsa's homemade horseradish cream salsa and Salsa's mashed potatoes. \$16.95

PESCADO

Tacos de Pescado

Three soft flour, soft corn or crispy corn tortillas filled with Mahi Mahi, scallions, tomatoes, garlic and black olives. Served with rice and your choice of black or refried beans. \$13.95

Camorones a la Veracruz

Grilled marinated shrimp or Mahi Mahi sautéed in a white wine salsa with almonds, raisins, diced tomatoes, garlic, olives and many more authentic Mexican secrets. Served with fresh sautéed vegetables and your choice of rice or Salsa's mashed potatoes. \$18.95

Mango Camorones

Shrimp sautéed in garlic, tequila and parsley and topped with a fresh mango salsa. Served with fresh sautéed vegetables and Salsa's mashed potatoes. \$18.95

Acapulco Sea Bass

Sea Bass and pineapple grilled and sautéed with butter, garlic and red onions. Served with fresh sautéed vegetables and Salsa's mashed potatoes. \$17.95

STEAKS

Carne Asada

A thin slice of beef tenderloin that has been marinated in Serrano and jalapeno chilies along with garlic, thyme, sea salt and pepper. Grilled to perfection and served with our homemade hot sauce, a fresh lime and your choice of black or refried beans. \$15.95

Mignon a la Cerveza*

Steak marinated overnight in Mexican beer, garlic and spices, grilled and topped with a red salsa made with mushrooms, red and green peppers and onions. Served with fresh sautéed vegetables and Salsa's mashed potatoes. 8oz. New York Sirloin \$16.95 8oz. Filet Mignon \$24.95

Mignon a la Chilango

Grilled marinated steak topped with a creamy white salsa of bacon, mushrooms, black pepper and parsley. Served with fresh sautéed vegetables and Salsa's mashed potatoes. 8oz. New York Sirloin \$16.95 8oz. Filet Mignon \$24.95

Mignon Pionero

A dish from central Mexico featuring a grilled steak marinated in authentic Mexican spices covered in grilled cheese and topped with sautéed peppers, onions and garlic. Served with fresh sautéed vegetables and Salsa's mashed potatoes. 8oz. New York Sirloin \$17.95 8oz. Filet Mignon \$27.95

Fruits Mignon

Steak marinated with black pepper and garlic. Topped with a thick savory red wine salsa reduction. Served with fresh sautéed vegetables and Salsa's mashed potatoes. 8oz. New York Sirloin \$17.95 8oz. Filet Mignon \$24.95

Tinga - Chicken or pork that is marinated in Chipotle peppers and onions

** Spicy ** More Spicy *** Very Spicy*

SPECIALTY DINNERS

Dinners

Chile en Nogada*

Poblano pepper stuffed with ground beef, almonds, raisins, apples and honey.
Topped with a creamy walnut salsa. Served with fresh sautéed vegetables and rice.

\$16.95

Costillas Chile Macho**

Choice of pork, lamb or chicken marinated and baked in a guajillo chile salsa
and Aztec spices. Served with rice and your choice of black or refried beans.

\$16.95

Albondigas

A Mexican meatloaf of ground beef, ham, spices and garlic topped with a special
tomato, orange and Chipotle pepper salsa. Served with rice and your choice of
black or refried beans.

\$15.95

Mixiote**

An Aztec plate of chicken or lamb baked with onions, garlic, potato, avocado leaves
and guajilla pepper. Served with rice and your choice of black or refried beans.

\$16.95

Salsa's Enchiladas*

Three soft corn tortillas filled with your choice of marinated chicken,
ground beef, steak, tinga*** or cheese. Topped with Chipotle cream
salsa and sour cream. Served with fresh sautéed vegetables, rice and
your choice of black or refried beans.

\$14.95

Any combination . . . \$15.95

Mole Poblano

Your choice of chicken or pork with a traditional Aztec mole salsa made from
25 ingredients including five types of chilies, sesame, dark chocolate, almonds,
raisins, brown sugar, banana, fried tortillas, onions and peanuts to name just a few.
Served with fresh sautéed vegetables.

\$19.95

Beverages

COLD BEVERAGES

\$1.50

Pepsi • Diet Pepsi • Sierra Mist

Orange Soda • Pink Lemonade • Ginger Ale

Soda Water • Tonic Water • Unsweetened Iced Tea

Cranberry Juice • Orange Juice • Pineapple Juice • Chocolate Milk • Whole Milk

BOTTLED BEVERAGES

IBC Rootbeer \$1.50

Sm. Pelligrino \$3.00

Lg. Pelligrino \$6.00

* *Spicy*

** *More Spicy*

*** *Very Spicy*