

HAVANA RESTAURANT WEEK 2022

Course 1

Spinach Salad

Spinach leaves tossed with maple balsamic dressing. finished with walnuts, roasted red peppers, apple wood smoked bacon, and goat cheese crumbles

Wedge Salad

Fresh iceberg lettuce, topped with tomatoes, bacon, onion strings, and a chipotle herb blue cheese dressing

Course 2

Ropa Vieja

Slow roasted shredded flank steak mixed with peppers, garlic, onions, and spices. Served with black beans, Havana rice, caramelized onions. Finished with a red mole and green enchilada sauce

Pork Burrito

Shredded BBQ pork rolled in a flour tortilla with black beans, jack and cheddar cheeses. Served over Havana rice, black beans, and green beans. Topped with red mole sauce and sour cream

Blackened Chicken

Blackened over garlic mashed potatoes, & green beans with a smoked tomato cream sauce

Salmon Santiago

Parmesan-cilantro encrusted salmon over whipped sweet potatoes, & green beans with a key-lime orange maple glaze

Course 3

Bread Pudding

Fruit Cobbler