

## **UMIGO HOT BBQ ENTREES**

### **THE TRI TIP & CHICKEN "SPECIAL"**

#### **SMOKED TRI-TIP**

Smoked to Perfection Served Thinly Sliced

#### **BBQ CHICKEN**

Boneless Skin on Chicken Grilled over an Open Fire

#### **ROASTED GOLD YUKON POTATOES**

Tossed in Olive Oil With Fresh Garlic & Fresh Rosemary

#### **GRILLED ASPARAGUS**

With Tangerine Mayonnaise

#### **HOUSE TOSSED SALAD**

With Mixed Greens, Sliced Mushrooms, Cucumbers, Tomatoes, & Carrots

Served with Ranch & Italian Dressing

#### **GARLIC BREAD**

Served Hot with Lots of Butter, Parmesan Cheese and Garlic

**16.95**

### **THE GRILLED SKIRT STEAK & CHICKEN BARBEQUE "SPECIAL"**

#### **GRILLED SKIRT STEAK**

Grilled Tender Skirt Steak topped with grilled Onions and a Pink Peppercorn Butter Sauce

#### **BBQ CHICKEN**

Boneless Skin on Chicken Grilled over an Open Fire

#### **ORZO SALAD**

Roasted Squash, plump cranberries, orzo, feta cheese, pine nuts and chives in apple cider vinaigrette

#### **GREEN WITH ENVY SALAD**

Baby Spring Lettuce & Spinach, dressed with gorgonzola cheese, frosted pecans & sliced strawberries, served with house made honey balsamic dressing

#### **ARTESIAN ROLLS**

With Whipped Herbed Butter

**17.95**

### **THOSE "SPECIAL" SMOKING' RIBS & GRILLED BBQ CHICKEN**

#### **BABY BACK RIBS**

Smoked & Hit on the Grill Basted with House BBQ Sauce

#### **BBQ CHICKEN**

Boneless Skin on Chicken Grilled over an Open Fire

#### **GRILLED VEGETABLES**

A Seasonal mix of Mushrooms, Onions, Bell peppers, Carrots & Asparagus

Drizzled with a Balsamic Reduction

#### **BBQ BAKED BEANS**

With Diced Tri-Color Bell Peppers, Onions & Smoked Bacon

#### **WATERMELON & BUTTER LETTUCE SALAD**

Fresh Sliced Watermelon with Feta Cheese, Red Onions, & Fresh Mint Tossed in a Honey & Fresh Lime Vinaigrette

#### **CORNBREAD MUFFINS**

With Honey Butter

**18.95**

## FROM THE DELI FOR UMIGO

### ASSORTMENT OF SANDWICHES

(Our "Prepared Sandwiches" are served on a platter)

Sandwiches always include an assortment of roast beef, oven-roasted turkey, Black Forrest ham, tuna, and Sonoma chicken salad

Vegetarian or egg salad are available by request.

They include mayonnaise, mustard, assorted cheese, lettuce & tomato on assorted sliced breads & fresh baked sandwich rolls.

Priced per individual serving of 2 halves

**Combo Package**

**9.95 per serving**

### SANDWICH WRAPS

Assorted flavored flour tortillas rolled with pesto cream cheese, turkey, ham or roast beef, cheese, lettuce & tomatoes. Vegetarian available by request

3 pieces per serving

**Combo Package**

**10.15 per serving**

### GOURMET SLIDERS WITH A TWIST

(Our "Mini Slider Sandwiches" are served on a platter)

**Mini Turkey Club** on a baby croissant with turkey, bacon, avocado, basil and tomato

**Mini Japanese Eggplant** with caramelized onion, roasted red bell peppers, provolone cheese and garlic mayo on a pumpkin seeded mini roll.

**Mini Steak Sandwich** with marinated tri tip, horseradish cream and micro greens on a mini baguette roll

**Mini Italian Chicken Sandwich** with grilled chicken, sun dried marinated tomato, pesto mayo, and green leaf lettuce on a mini sourdough roll

Priced per individual serving

**Combo Package**

**7.40 per serving**

**All of the above SANDWICHES are priced per serving  
& include our famous homemade chips or deli salad choice of macaroni salad, Italian pasta salad, red dill potato salad, pesto pasta salad, Caesar bowtie pasta, or coleslaw**

### CHECKERS BAG LUNCH

A Sandwich or wrap with homemade chips, or potato salad, or pasta salad & cookie

**12.25 per bag**

### CORPORATE PACKAGE

One soda or water & one cookie per person

Package available with all meals

**3.45 per serving**

### BEVERAGES

Served on ice

Assorted Snapple = **1.95 each**

Crystal Geyser Juice Squeezes = **1.95 each**

Bottled Water = **1.95 each**

Canned Soda = **1.95 each**

## UMIGO SPECIALTY SANDWICHES & WRAPS

### CAJUN CHICKEN BLT SANDWICH

Cajun seasoned chicken breast, bacon, pepper jack cheese, roma tomato, mayonnaise & red leaf on a French Roll  
11.95

### FOCACCIA CHICKEN SANDWICH

Chicken breast with green leaf lettuce, sun dried tomatoes & pesto mayonnaise on a freshly baked focaccia roll  
11.75

### GRILLED EGGPLANT SANDWICH

Thick slice of fresh eggplant grilled with roasted red pepper, caramelized red onion, & provolone cheese with basil pesto spread on ciabatta.  
10.95

### BBQ PORK TENDERLOIN WRAP

BBQ pork, cream cheese, caramelized onions, jack cheese & red leaf lettuce in a garlic herb tortilla  
11.45

### BBQ CHICKEN WRAP

Grilled BBQ chicken, BBQ cream cheese, tomatoes, red leaf lettuce & provolone cheese in a chipotle tortilla  
11.45

### SMOKED VEGGIE WRAP

Zucchini, squash, red bell peppers & assorted mushrooms with roasted garlic cream cheese & provolone cheese in a garlic & herb tortilla  
11.25

## UMIGO HOT SANDWICHES

### GRILLED CHICKEN, BACON & AVOCADO SANDWICH

Grilled chicken breast on a focaccia bun with bacon, avocado & jack cheese. Served with lettuce, tomato, pickles, mayonnaise & mustard on the side  
12.95

### TURKEY BURGER ON A CIABATTA ROLL

Turkey burger, grilled onions, mushrooms, provolone cheese with garlic mayo on the side  
11.95

### BBQ TRI TIP SANDWICH

6 ounces Tri Tip Steak marinated in our famous house sauce, sliced thin & served on a toasted French roll. Served with lettuce, tomato, pickles, BBQ sauce, mayonnaise & mustard on the side  
11.95

### BACON CHEDDAR BURGER

1/3 pound burger with two pieces of bacon & cheddar cheese, served on sesame seed bun with lettuce, tomato, pickles and mayonnaise, mustard & ketchup on the side  
11.95

### BBQ PULLED PORK SANDWICH

Smoked & pulled BBQ pork with mushrooms & caramelized onions on a toasted French roll with extra BBQ sauce on the side  
11.75

### GRILLED PORTABELLA BURGER

A large portabella mushroom grilled with balsamic vinegar, topped with goat cheese, & roasted red bells on a Kaiser roll. Served with lettuce, tomato, pickles, mayonnaise & mustard on the side  
11.75

**All of the above HOT SANDWICHES AND SPECIALITY SANDWICHES AND WRAPS  
are priced per serving**

**& include our famous homemade chips or deli salad choice of macaroni salad, Italian pasta salad, red dill potato salad, pesto pasta salad, Caesar bowtie pasta, or coleslaw**

## UMIGO MAIN COURSE SALADS WITH MEAT

### ORIENTAL CHICKEN

Grilled & diced chicken breast, romaine & iceberg lettuce, peanuts, mandarin oranges, green onion, & fried wontons & our spicy house peanut dressing OR sweet oriental sesame 13.60

### CHICKEN CAESAR

Hearts of romaine lettuce, marinated sun dried tomatoes, grilled & diced chicken breast, shredded parmesan & homemade garlic croutons with creamy Caesar dressing 12.95

### PECAN CRUSTED CHICKEN SALAD

Sliced pecan crusted chicken breast, spring mix & romaine lettuce, goat cheese & red onion with honey-mustard dressing 13.95

### CHEF SALAD

Mixed lettuce, turkey, ham, eggs, tomatoes, shredded cheddar & jack cheese with ranch & Italian dressing 13.60

### HAWAIIAN SALAD WITH SMOKED CHICKEN

Hearts of romaine, fresh cut pineapple, dried Bing cherries, crumbled bleu cheese, honey roasted walnuts with a rich honey mustard dressing 13.60

*All main course salads are full meal portions & the above salads are served with fresh rolls & butter.*

### TACO SALAD

Grilled & diced chicken breast, mixed lettuce, chopped tomatoes, green onions, shredded mixed cheese, avocado, red kidney beans & olives served with tortilla chips, salsa & a ranch salsa dressing 13.95

## UMIGO SIDE SALADS

### SEASONAL FRUIT SALAD

Typically includes cantaloupe, pineapple, honeydew melon, apples, grapes & strawberries in season 4.50

### ORZO SALAD WITH ROASTED SQUASH & FETA

Roasted Squash, plump cranberries, orzo, and topped with pine nuts, chives, feta in apple cider vinaigrette 5.65

### TOSSED GREENS

Mixture of romaine lettuce & spring mix, cherry tomatoes, baby carrots, sliced cucumbers & sliced mushrooms with ranch & Italian dressing 5.45

### CAESAR SALAD

Hearts of romaine lettuce, marinated sun dried tomatoes, fresh parmesan & homemade garlic croutons with creamy Caesar dressing 5.45

### MEXICAN CAESAR SALAD

Romaine lettuce, roasted red peppers, spiced pumpkin seeds, parmesan cheese, lemon wedges, tortilla strips with house made chipotle vinaigrette 5.95

### ORIENTAL SIDE SALAD

Romaine, spring mix, peanuts, mandarin oranges, green onion, & fried wontons, house peanut dressing OR oriental sesame 5.95

### BABY SPINACH SALAD

Baby spinach with bacon, egg, red onions & mushrooms served with balsamic vinaigrette 5.95

### SOUTH OF THE BORDER TACO SIDE SALAD

Mixed lettuce, chopped tomatoes, green onions, shredded mixed cheese, avocado, red kidney beans & olives 6.95

## **UMIGO HOT PASTA ENTREES**

### **MEAT LASAGNA OR VEGETARIAN LASAGNA**

Layers of Italian cheese smothered in a zesty marinara sauce with mushrooms & ground beef or Fresh zucchini, yellow squash, carrots, mushrooms & spinach layered with noodles, marinara sauce & Italian cheese  
15.25

### **PESTO CREAM LINGUINI WITH GRILLED CHICKEN**

Creamy pesto sauce, mushrooms, grilled diced chicken & roasted pine nuts, topped with fresh parmesan cheese  
15.95

### **PENNE PORTABELLA**

Grilled sliced portabellas, diced Italian sausage, grilled chicken, fresh spinach & roasted garlic in a cream sauce  
15.95

### **TORTELLINI ALFREDO**

Choice of cheese or chicken tortellini in our homemade Alfredo sauce, topped with fresh shredded parmesan  
15.25

### **CALIFORNIA FRESH PENNE WITH GRILLED CHICKEN**

Fresh Roma tomatoes, grilled diced chicken, sweet basil, garlic & olive oil with feta cheese  
14.75

### **SPAGHETTI WITH MEAT SAUCE OR HOUSE MARINARA**

Made with our homemade meat sauce or zesty marinara  
13.25

**All of the above are priced per serving & include  
choice of tossed greens, Caesar, or Baby Spinach Salad & Garlic bread or rolls & butter**

## **UMIGO MEXICAN ENTREES**

### **MARINATED CARNE ASADA**

Special marinated beef skirt steak grilled to perfection with caramelized onions  
Served with Spanish rice & refried, pinto or black beans  
Comes with lettuce, sour cream, salsa, cheese, guacamole & warm flour tortillas  
16.45

### **GRILLED CHICKEN FAJITAS**

These fajitas are made with marinated grilled chicken served fajita style with lettuce, cheese, homemade salsa, sour cream & guacamole. Served with Spanish rice, refried, Pinto or black beans & warm flour or corn tortillas  
15.45

### **GRILLED CHICKEN OR BEEF SKIRT STEAK BURRITOS**

Refried beans, Spanish rice & cheese with grilled chicken or grilled beef rolled in a flour tortilla with salsa, sour cream & guacamole on the side  
11.95

### **ENCHILADAS**

Authentic chicken, ground sirloin beef or matchstick vegetable enchiladas (2 per serving) in a Verde sauce, served with refried beans & Spanish rice  
14.95

### **TACO BAR**

Ground sirloin beef, sautéed with onion, roasted tomato & seasonings, served fajita style with shredded lettuce, cheese, salsa, hot sauce & sour cream. Served with Spanish rice, refried beans & half soft and half deep fried corn tortillas  
14.25

**All of the above prices are per serving & include homemade tri-flavor tortilla chips and salsa**



## UMIGO HOT POULTRY ENTREES

### PARMESAN CRUSTED CHICKEN WITH SAGE BUTTER SAUCE

Boneless skinless breast breaded with parmesan cheese & herbs, sautéed & served with creamy sage sauce  
15.95

### TERIYAKI CHICKEN

Grilled skin on chicken breasts in teriyaki sauce with grilled pineapple  
14.95

### CHICKEN MARSALA

Grilled chicken breast smothered in creamy mushroom Marsala wine sauce  
14.95

### CHICKEN DIJON

Chicken breast smothered with mushrooms & artichokes in a creamy Dijon sauce  
15.45

### GRILLED BARBECUE CHICKEN

Grilled boneless skin on chicken breasts smothered with our special BBQ sauce  
14.95

### CHICKEN PICATTA

Chicken breast, floured & dipped in egg & sautéed. Topped with a traditional butter, lemon & white wine sauce with capers  
15.95

### ITALIAN SAUSAGE STUFFED CHICKEN

Sautéed sausage, spinach & gorgonzola cheese stuffed in a pan seared chicken with a creamy marinara sauce  
15.95

## UMIGO HOT BEEF & FISH ENTREES

### GRILLED SKIRT STEAK WITH PINK PEPPERCORN BUTTER SAUCE

Tender marinated skirt steak strips topped with caramelized onions & pink peppercorn garlic butter sauce  
16.95

### STOCK YARDS ANGUS BEEF TRI TIP STEAK

Marinated in our house sauce & slow smoked to perfection. This is sliced thin in six ounce portions.  
15.95

### PAN FRIED BEEF TENDERLOIN

Pan fried tenderloin ends over sautéed bacon, red onion, Portobello & button mushrooms & green beans. Topped with roasted tomatoes and a balsamic reduction with shallots and scallion crispies  
19.95

### RED WINE POT ROAST

Red wine, slow simmered till fork tender, served with potatoes, carrots and thyme. (48 hour notice in advance)  
15.95

### GRILLED SALMON WITH MUSTARD GLAZE OR CHARDONNAY DILL CREAM SAUCE

(Minimum of 20 Servings)

Fresh salmon brushed with a honey mustard glaze or coated with a Chardonnay dill cream sauce  
19.95 TO MARKET PRICE

**All of the above Poultry & Beef Entrees are priced per serving & include your choice of Tossed greens, Caesar, baby spinach, or sautéed fresh vegetables.**

**Also includes a choice of rice pilaf, wild rice blend, roasted gold yukon, or red potatoes with fresh rosemary, garlic, garlic mashed potatoes, penne pasta with garlic olive oil, Roma tomato & fresh basil & parmesan cheese  
Garlic bread or rolls & butter**

## UMIGO **VEGETARIAN** ENTREES

### **VEGAN PORTOBELLO**

Large Portobello stuffed with spinach, roasted bell pepper, carrot, asparagus & topped with balsamic reduction

Served with Brown Rice

**11.95**

### **FARM STAND PAELLA**

With Saffron infused Arborio rice tossed with zucchini, red sweet peppers, chick peas, corn & artichoke hearts

**13.95**

### **STUFFED PORTOBELLO**

Stuffed with a spinach & feta cheese blend, drizzled with veggie based cream Marsala Sauce

Served with Brown Rice

**12.95**

### **Stacked Eggplant**

With artichokes, red bell peppers a blend of mozzarella, parmesan cheeses, chopped garlic in a veggie based zesty marinara sauce

Served with Brown Rice

**13.95**

### **VEGETARIAN ENCHILADAS**

with matchstick vegetables, mixed cheese in verde sauce

Served with Black beans and Spanish Rice

**14.95**

**The above Vegetarian Entrees are served with tossed greens, Caesar Salad, or sautéed Italian vegetables, & rolls & butter**

## **DESSERTS**

### **COOKIES**

Assorted homemade cookies

1 cookie per serving **1.75**

Decorative seasonal holiday cookies

1 cookie per serving **2.25**

### **BROWNIES**

Moist bittersweet dark chocolate brownies zinged with espresso drizzled with dark chocolate

1 bar per serving **1.75**

### **SPECIALTY BARS**

**Our choice** assortment of our specialty bars

1 bar per serving **1.85**

### **DESSERT PLATTER**

An assortment cookies, brownies & specialty bars.

1 cookie & 1 bar per serving **3.65**

### **FRESH FRUIT TARTS**

1 small tart per serving **2.95**

### **SMALL FRUIT BROCHETTES**

Skewers of

### **BREAD PUDDING**

With Warm Whiskey Vanilla Sauce **3.95**

## **HOLIDAY MENU**

### **Main Entrees**

All hot entrées below are served with your choice of two hot side dishes, and choice of two salads

Includes a variety of fresh rolls and butter, or garlic bread

#### **Roasted Turkey Dinner**

Whole Basted Turkey served sliced with white and dark meat  
Comes with Cranberry Sauce, Home style Traditional Stuffing and Pan  
Cider Gravy in addition to your hot side and salad choices

**16.95**

#### **Baked Holiday Ham**

Clove Infused Boneless Pit Ham, sliced and glazed with our Special Brown Sugar Sauce and  
Topped with Grilled Pineapple

**16.95**

#### **Aunt Sue's Famous Beef Brisket**

Marinated in Whole Cranberry Sauce with Sliced Onion then braised till "fork tender"

**19.95**

#### **Chicken Breast Wellington**

Wrapped in Pastry with Mushroom Duxelle and Creamy Polenta, served with  
Tarragon Cream Sauce on the side

**22.95**

#### **Apricot Chicken Cordon Bleu**

Stuffed with Apricots, Prosciutto and Bleu Cheese, and drizzled with a Sherry Cream Sauce

**21.95**

#### **10 oz. Smoked Prime Rib with Horseradish Cream**

Boneless Prime Rib rubbed with Rosemary and Garlic, then smoked to perfection and served  
with Au Jus and Horseradish Cream

**26.95**

## **Holiday Side Dishes**

### **Soups**

Pumpkin Soup

*New* Leek & Potato Soup

Carrot, Honey & Ginger Soup

Saffron Chicken Broth with Spinach & Matzo Balls Soup

Wild Mushroom Soup

Spiced Winter Squash with Fennel

### **Potatoes & Stuffings**

Porcini Crusted Red Potatoes

Potato Latkes with Apple Sauce and Sour Cream

Garlic Mashed Yukon Potatoes with Chives

Mashed Potatoes with Creamy Home Style Turkey Gravy

Red Skinned Mashed Potatoes with Fresh Sweet Basil Oil

Red Mashed Potatoes with Fuji Apples & Thyme

Wild Mushroom & Grilled Onion Gratin Style Potatoes

Twice Baked Red Mashed Potatoes with Smoked Cheddar Au Gratin

Roasted Gold Yukon Potatoes with Fresh Garlic, Rosemary and Oregano

Mashed Sweet Potatoes with Ginger and Coriander

Sweet Potatoes sprinkled with Cinnamon and Marshmallows

Roasted Yams (skin on) Drizzled with Butter and Garlic

Chef's Cornbread and Andouille Sausage Stuffing with Tri-Color Peppers & Mushrooms

Traditional Home-style Stuffing

### **Rices & Pastas**

Wild Rice with Matchstick Carrots and Sliced Mushrooms

Basmati Rice Pilaf with Peas, Carrots and Fresh Parsley

*New* Wild Rice with Roasted Butternut Squash & Toasted Hazel Nuts

White Rice with Mushrooms, Parsley and Parmesan Cheese

Pumpkin and Feta Cheese Risotto

Fusilli Pasta with Red Romesco Sauce and Pine Nuts

Fettuccini in Garlic and Parmesan Cream Sauce

Pesto Cream and Olive Oil Linguini with Toasted Pine Nuts

Penne Pasta Marinara

Penne Pasta with Virgin Olive Oil, Fresh Garlic, Roma Tomatoes and Sweet Basil

### **Vegetables**

Petite Whole Peeled Carrots in a Cream Sherry Sauce

Fresh Green Beans Amandine in Lemon Butter

Fresh Green Beans with Bacon and Sautéed Mushrooms

*New* Winter Vegetable Medley

Includes Local Farm Assortment, Sautéed in Olive Oil & Garlic with Lemon Pepper

Grilled Zucchini, Sautéed Mushrooms, Roma Tomatoes and Sweet Basil, in Garlic Olive Oil

Julienne Carrots, Long Green Beans and Button Mushrooms in Lemon Thyme Butter

Roasted Autumn Vegetable Assortment

Butternut Squash, Rutabagas, Beets and Parsnips with Shallots, and Fresh Sage, Thyme and Oregano

### **Smoked Vegetables**

Assortment of Zucchini, Yellow Squash, Portobello Mushrooms, Red Onion and Red Bell Pepper, with Button Mushrooms in a Balsamic and Walnut Oil Marinade

## **Holiday Salads**

Complements to Main Entree

Choice of Two

Panzanella Salad with Spinach, Arugula, Kalamata Olives, Roasted Red Bell Peppers, Goat Cheese, Grilled Kalamata Bread Croutons and Crispy Panchetta tossed in a Cabernet Vinaigrette

Bobbie's Butter Lettuce and Romaine Salad with Jicama, Avocado, Cucumber, Water Chestnuts, Marinated Artichoke Hearts, Shaved Parmesan Cheese, with a Fresh Tarragon and Garlic Vinaigrette

Christmas Salad with Red Leaf and Romaine, Red Onion, Yellow Bell Pepper, Toy Box Tomatoes and Avocado  
Served with a Red Wine Vinaigrette

Harvest Salad of Red Leaf, Radicchio, Honey Glazed Walnuts, Dried Cranberries and Goat Cheese  
Served with a Balsamic Vinaigrette

California Salad of Boston and Iceberg Lettuce, Avocado, Red Onion, Button Mushrooms, Honey Glazed Walnuts and Crumbled Gorgonzola Cheese served with a Creamy White Wine Vinaigrette

House Salad with Mixed Greens, Carrots, Cherry Tomatoes, Cucumbers and Mushrooms  
Served with Bella Toscana Italian and Ranch Dressings

Checkers Specialty Caesar with Romaine Hearts, Smoked Salmon, Red Onion Rings, House Croutons, Crumbled Feta Cheese and the Chef's Caesar Dressing

Holiday Spinach Salad with Chopped Egg, Caramelized Pearl Onions, Sautéed Mushrooms and Crisp Pancetta served with Warm Bacon Dressing

Friséé of Baby Greens with Radicchio, Sliced Pears, Red Grapes, Bleu Cheese Crumbles and Honey Pecans,  
Served with a White Wine Vinaigrette Dressing

### Ambrosia Salad

Oranges, Apples, Walnuts, Bananas, Dried Plump Cherries and Pineapple  
Served in a Lemon Marshmallow Crème Sauce

Country Greens with Granny Smith Apples, Plum Dried Cranberries, Ale Soaked Apricots, Bleu Cheese Crumble and Honey Glazed Walnuts served with a Raspberry Vinaigrette

Greek Salad with Hearts of Romaine, Roma Tomato, Feta Cheese, Kalamata Olives, Cucumber served with a Balsamic Vinaigrette Dressing

Rainbow Beet Salad with roasted red & yellow beets, with mandarin orange segments, jicama & Chevre cheese over mixed spring mix & romaine with a blood orange Vinaigrette

**UMIGO APPETIZER PACKAGES**  
**PRE QUALIFYING HORS D'OEUVRE PACKAGES**

**THE GREEN FLAG PACKAGE**

**HONEY MUSTARD CHICKEN WINGS**

With a Hint of Garlic

**MINI MEATBALLS**

In House BBQ Sauce

**LOADED SPUDS FROM THE WHARF**

Potato Skins Filled with Cheese, Bacon & Green Onion

Served with Sour Cream and Salsa on the Side

**STUFFED CREMINIS**

With Feta Cheese & Spinach

**\$11.95**

**For two of Each Item per Person**

**ALL I SEE IS THE FINISH LINE**

**VINO BEEF SATAY**

Grilled Beef on a Bamboo Skewer with a Demi Merlot Glace

**CHICKEN STICKS**

Grilled Tender Chicken Threaded on a Bamboo Skewer Basted with House Teriyaki Sauce

**CARIBBEAN STYLE QUESADILLAS**

BBQ Pulled Pork & Diced Green Apple Nestled between Flour Tortillas Smothered in Cheese and served with Pico de Gallo Salsa

**SEVEN LAYER DIP**

Smashed Pinto Beans, Sour Cream, Guacamole, Mixed Cheese, Diced Tomatoes, Olives, & Green Onion

Served with Homemade Tri-Color Chips

**\$12.95**

**For two of Each Item per Person**