

ESPECIALES DE EL MESON



SOPA	BISQUE DE LANGOSTA HOMEMADE, CREAMY, LOBSTER BISQUE, FLAVORED WITH FRESH, MEXICAN HERBS AND SPICES, TOPPED WITH DICED ONION & CILANTRO		
	CHICA \$8.99	MEDIANA \$10.99	GRANDE \$13.99
APERITIVO			
	COSTILLAS DE PUERCO FINGER LICKING GOOD! BABY BACK RIBS MARINATED IN OUR SPICY, CHIPOTLE, BARBECUE SAUCE AND SERVED WITH CHEF'S GARNI		\$16.99
	TOSTADAS DE ATÚN YELLOWFIN CRISPY, CORN TOSTADAS TOPPED WITH FRESH, YELLOWFIN TUNA, SHREDDED CABBAGE, PICO DE GALLO & A CHIPOTLE MAYONNAISE		\$16.99
	QUESADILLA DE CARNE DE CANGREJO Y VEGETALES OUR OVERSIZED, FLOUR TORTILLA STUFFED WITH OUR BLEND OF MELTED CHEESES, LUMP, CRAB MEAT, SPINACH, MUSHROOMS AND PICO DE GALLO, ACCOMPANIED BY GUACAMOLE & SOUR CREAM		\$21.99
ENTREES			
	ENCHILADAS DE COLA DE LANGOSTA DELICIOUS, ENCHILADAS STUFFED WITH LUMP, LOBSTER MEAT, SPINACH, MUSHROOMS AND PICO DE GALLO, TOPPED WITH OUR BLEND OF CHEESES AND YOUR CHOICE OF SAUCE		\$34.99
	COMBINACIÓN EL MESÓN FRESH TILAPIA AND JUMBO SHRIMP PAN-SEARED IN A SWEET & SPICY, ARBOL PEPPER, MANGO AND TAMARIND SAUCE		\$29.99
	CHULETA DE PUERCO EMPANIZADO A DELICIOUS, TOMAHAWK PORK CHOP, BREADED, DEEP-FRIED AND SERVED WITH A SPICY, CHIPOTLE PEPPER, CACTUS, AND ONION SALSA, ACCOMPANIED BY FRIED PLANTAINS & FRESH VEGETABLES		\$34.99
	ALAMBRE DE CAMARONES, BISTEC, POLLO, HONGOS Y CHILES A SKEWER FULL OF SHRIMP, STEAK, CHICKEN, MUSHROOMS, PEPPERS AND ONIONS, SEASONED, GRILLED AND SERVED WITH A COMBINATION OF EL MESON AND VERDE SALSAS		\$29.99
	TACO GUADALAJARA OUR GOURMET, SPINACH TORTILLA OVERSTUFFED WITH BALSAMIC MARINATED AND GRILLED CHICKEN, VEGETABLES, ONIONS, PEPPERS AND CHEESE, DRIZZLED WITH A CUMIN-GINGER, SESAME DRESSING		\$25.99
	PAPA RELLENA AN OVERSIZED, IDAHO POTATO OVERFLOWING WITH BALSAMIC, MARINATED & GRILLED FLANK STEAK, VEGETABLES AND CHEESE, TOPPED WITH OUR BLEND OF CHEESES, SERVED WITH BEANS AND FRIED PLANTAINS		\$29.99
	CODORNIZ AL HORNO CON MOLE POBLANO DELICIOUS, CORNISH HEN BRUSHED WITH FRESH, HERBS AND SPICES, OVEN-BAKED, THEN SERVED WITH OUR AUTHENTIC MOLE POBLANO SAUCE		\$26.99
	BURRITO CANCUN AN OVERSIZED, SPINACH TORTILLA STUFFED WITH CHORIZO, SHRIMP, SAUTEED ONIONS, CACTUS AND SWEET PINEAPPLE, FINISHED WITH YOUR CHOICE OF SALSA		\$29.99
	BISTEC A LA MEXICANA OUR DELICIOUS, RIBEYE STEAK GRILLED TO PERFECTION AND THEN SERVED WITH A PLUM TOMATO, JALAPENO AND GARLIC SALSA, ACCOMPANIED BY FRIED PLANTAINS AND MIXED VEGETABLES		\$34.99
	PATO ASADO CON SALSA DE DURAZNO AN EXTRA CRISPY, HALF DUCKLING, OVEN ROASTED TO PERFECTION AND THEN SERVED WITH OUR SWEET, HOMEMADE, PEACH SAUCE		\$34.99
	SALMON TACOS OR FAJITA SALAD TOPPED WITH SALMON AVAILABLE UPON REQUEST		
POSTRE	CHIMICHANGA DE ARROZ CON LECHE O CHEESECAKE		\$ 10.99