
MENÚ DE CENA (Supper Menu)



APERITIVOS (Appetizers)

Nachos **Reg: \$8.75, Grande: \$10.75**

HOMEMADE TORTILLA CHIPS, CRISP LETTUCE, TOMATOES, JALAPEÑOS AND REFRIED BEANS AND TOPPED WITH YOUR CHOICE OF GRILLED MEAT OR VEGETABLES.

Choice of: Shredded Chicken, Grilled Chicken, Seasoned Shredded Beef, Ground Beef, or Fajita Veggies

Crab Nachos **\$11.99**

ORIGINAL SANTA FÉ RECIPE. JUMBO LUMP CRAB MEAT, SMOTHERED WITH OUR HOMEMADE SMOKED CHIPOTLE CREAMY SALSA. SERVED WITH HOMEMADE GUACAMOLE.

Quesadilla Grande **\$8.75**

TWO SOFT FLOUR TORTILLAS STUFFED WITH MELTED CHEESE AND YOUR CHOICE OF GRILLED MEAT OR VEGETABLES. SERVED WITH SOUR CREAM, GUACAMOLE, AND PICO DE GALLO ON THE SIDE.

Choice of: Marinated grilled chicken breast, Tinga (Shredded beef), Pastor (Spiced pork and pineapple), or Carnitas (Pulled pork)

Crab Quesadilla **\$11.99**

OUR HOMEMADE CRAB FILLING AND MELTED CHEESE, FINISHED WITH OUR HOMEMADE CHIPOTLE REMOULADE. SERVED WITH GUACAMOLE AND SOUR CREAM ON THE SIDE.

Shrimp Quesadilla **\$12.49**

GRILLED SHRIMP SPICED WITH MEXICAN HERBS, THEN SMOTHERED WITH THE CHEF'S RED WINE SAUCE. SERVED WITH GUACAMOLE ON THE SIDE

Yucas con Hogao **\$5.99**

IMPORTED CASSAVA (POTATO LIKE ROOT), COOKED WITH SPICES, THEN GOLDEN FRIED. FINISHED WITH OUR HOMEMADE SPANISH GARLIC TOMATO SAUCE.

Santa Fé Chipotle Wings **\$8.99**

BAKED, THEN GRILLED MEATY WINGS, MARINATED FOR HOURS IN OUR HONEY-CHIPOTLE SAUCE. SERVED WITH HOMEMADE CILANTRO-BLUE CHEESE.

Camarones Rellenos **\$9.99**

FRIED SHRIMP WRAPPED IN BACON, STUFFED WITH QUESO BLANCO AND SERVED WITH YUCCAS AND HOT SAUCE ON THE SIDE.

Queso Flameado **\$4.99**

HOME-MADE CHEESE DIP SERVED WITH CHIPS AND FLOUR TORTILLAS.

Santa Fé Sampler **\$11.99**

STUFFED JALAPEÑOS, YUCCAS, TAMALES AND SHRIMP.

GUACAMOLE BOWLS

Santa Fé Mexican Grill - Dinner Menu - Fall 2009

Santa Fé – “The Original”	\$10.00
AVOCADOS, LIME, TOMATOES, ONIONS, CILANTRO, AND SPICES.	
Del Mar	\$13.00
SPICED JUMBO LUMP CRAB MEAT, FRESHLY CUT AVOCADOS, AND PICO DE GALLO.	

SOPAS (Soups)

Pozole	\$4.99
THIS ORIGINAL MEXICAN RECIPE STARTS OFF WITH WHITE HOMINY GRAIN, COOKED WITH MEXICAN HERBS, THEN TOPPED WITH SHREDDED LETTUCE AND YOUR CHOICE BETWEEN SHREDDED CHICKEN OR PULLED PORK.	
Sopa de Pollo de la Abuela	\$4.99
A BOWL OF GRANDMA'S HOMEMADE CHICKEN-RICE SOUP. MADE WITH ONIONS, GARLIC AND CILANTRO.	

ENSALADAS (Salads)

Santa Fé Salad	\$8.99
THIS ORIGINAL RECIPE STARTS OFF WITH CRISP ROMAINE LETTUCE, ROASTED CORN, CUCUMBERS, BLACK OLIVES AND BLACK CUMIN BEANS. EVERYTHING TOSSED WITH THE HOUSE SMOKY CHIPOTLE RANCH.	
House salad	\$6.99
A PERFECT COMBINATION OF FRESHLY CUT ROMAINE LETTUCE, TOMATOES, CUCUMBERS, PEPPERS AND AVOCADO. SERVED WITH YOUR CHOICE OF DRESSING.	

Dressings: Bleu cheese, Ranch, Chipotle ranch, Creamy Italian, Oil and Vinegar.

Add grilled chicken or steak for \$2.99, or grilled snapper for \$3.99

Taco salad	\$5.99
CRISP ROMAINE LETTUCE, REFRIED BEANS, AND TOMATOES, TOPPED WITH SHREDDED CHEESE AND SOUR CREAM IN A TORTILLA BOWL	
Santa Fé Caesar	\$6.99
FRESHLY CUT ROMAINE LETTUCE MIXED WITH THE HOUSE CAESAR DRESSING AND TORTILLA STRIPS. TOPPED WITH GRATED PARMESAN, CROUTONS AND PICO DE GALLO ON THE SIDE.	

PLATOS DE LA CASA

(House Signature Platters)

Sopes	\$7.99
THREE THICK CORN TORTILLAS MADE FROM SCRATCH, TOPPED WITH BEANS, CHEESE, SOUR CREAM, AVOCADO, ONIONS, CILANTRO, AND YOUR CHOICE OF MEAT.	
<i>Choice of: Shredded chicken, Spiced pork, Pulled pork (Carnitas), Tinga (Shredded beef), or Chorizo</i>	
Molcajete - Steak or Chicken	\$15.99
Molcajete - Seafood	\$18.99
Molcajete - Mixto (All Meats)	\$20.99

YOUR CHOICE OF MEAT SERVED ON A HEATED LAVA ROCK BOWL. COVERED WITH A SMOKY RED CHILI SAUCE MADE OF FRESH TOMATOES, GARLIC, CHILE ARBOL AND ONIONS. ACCOMPANIED BY TORTILLAS TO MAKE TACOS

Santa Fé Mexican Grill - Dinner Menu - Fall 2009

THE WAY YOU LIKE. SERVED WITH RICE, SLICED AVOCADO AND QUESO BLANCO.

Santa Fé chicken and shrimp **\$13.99**

GRILLED MARINATED CHICKEN BREAST TOPPED WITH MEXICAN SPICED SHRIMP IN OUR HOMEMADE SPICY RED WINE GARLIC SAUCE. SERVED OVER A BED OF MEXICAN RICE. SERVED WITH CHARRO BEANS AND FRESHLY SLICED AVOCADO ON THE SIDE.

Platillo de Carnitas **\$10.99**

GOLDEN CRISP PULLED PORK. COOKED FOR HOURS IN FRESHLY SQUEEZED ORANGES AND BAY LEAVES, THEN GRILLED TO PERFECTION.

Chile Relleno **\$11.99**

HOMEMADE EGG BATTERED FRIED POBLANO PEPPERS, STUFFED WITH CHEESE AND SHREDDED CHICKEN OR GROUND BEEF. TOPPED WITH OUR TRADITIONAL RANCHERA SALSA.

Platillo de Tamales **\$8.99**

TWO HOMEMADE TAMALES SMOTHERED WITH GREEN TOMATILLO OR RED PEPPER SALSA. TOPPED WITH LETTUCE, TOMATOES AND SOUR CREAM. SERVED WITH MEXICAN RICE AND REFRIED BEANS.

Bistec or Pollo a Caballo **\$11.99**

MARINATED SKIRT STEAK OR MARINATED GRILLED CHICKEN BREAST, SMOTHERED WITH ONIONS, TOMATOES AND GREEN PEPPERS, THEN TOPPED WITH A FRIED EGG. SERVED WITH GALLO-PINTO RICE (RICE MIXED WITH SEASONED BLACK BEANS).

CARNES (Beef)

*All steaks are served with your choice of two sides: Mexican rice, Chili-mashed potatoes, Black beans, Charro beans (Spiced beans with bacon) or Seasoned grilled vegetables (Zucchini, bell peppers and onions).
Also add a side of salad to any dish for an additional \$1.99.*

Chile Ribeye **\$15.99**

SANTA FE 10 OZ PAN SEARED RIBEYE STEAK. TOPPED WITH OUR SMOKED CHIPOTLE BUTTER.

Churrasco **\$13.99**

MARINATED GRILLED SKIRT STEAK. FINISHED WITH OUR HOMEMADE CHIMICHURRI SALSA.

Steak a la Tampiquena **\$16.99**

GRILLED MARINATED RIBEYE STEAK, TOPPED WITH RANCHERA SALSA AND MELTED PEPPER JACK CHEESE.

Pinchos (Kabobs) **\$13.99**

MOUTHWATERING CERTIFIED ANGUS STEAK GRILLED WITH SEASONED ZUCCHINI, RED ONIONS, PEPPERS AND TOMATOES. SERVED WITH HOMEMADE CHIMICHURRI SALSA ON THE SIDE.

Alambre Tierra **\$9.99**

MARINATED GRILLED CHICKEN, STEAK, SMOKED BACON, HAM, ONIONS, MUSHROOMS AND GREEN PEPPERS. SMOTHERED WITH SHREDDED CHEESE. SERVED WITH RICE AND TORTILLAS ON THE SIDE.

Mar, Cielo y Tierra **\$13.99**

THIS ORIGINAL PLATTER FROM THE PACIFIC COAST OF MEXICO STARTS OFF WITH GRILLED STEAK, CHICKEN AND MARINATED SPICED SHRIMP. FINISHED WITH A MIX OF BACON, HAM, PEPPERS, ONIONS AND CHEESE. SERVED WITH RICE AND TORTILLAS ON THE SIDE.

FAJITAS

Marinated Grilled Steak or Chicken **\$12.99**

Shrimp **\$13.99**

Santa Fé Mexican Grill - Dinner Menu - Fall 2009

SERVED HOT AND SIZZLING ON A CAST IRON SKILLET WITH MARINATED GRILLED MEAT, ONIONS AND PEPPERS. SERVED WITH MEXICAN RICE, REFRIED BEANS, LETTUCE TOMATOES, AND HOMEMADE GUACAMOLE AND CORN TORTILLAS ON THE SIDE.

Fajitas Del Rey **\$13.99**

A MEAT LOVERS COMBINATION OF GRILLED SKIRT STEAK, GRILLED CHICKEN BREAST, GRILLED SHRIMP AND SEASONED MUSHROOMS. SMOTHERED WITH SMOKED HOT CHILE SALSA. SERVED WITH TORTILLAS, GUACAMOLE AND SOUR CREAM ON THE SIDE.

Cancun Fajitas **\$17.99**

A SEAFOOD LOVER'S COMBINATION. GRILLED SHRIMP, HAWAIIAN PINK SNAPPER, SLICED CALAMARI GRILLED WITH ONIONS AND PEPPERS. SERVED WITH GUACAMOLE, RICE, BEANS AND TORTILLAS ON THE SIDE.

PESCADOS Y MARISCOS (Seafood Platters)

Mexican Crab Cakes **\$18.99**

HOMEMADE JUMBO LUMP CRAB CAKES, PAN SEARED TO PERFECTION. SMOTHERED WITH OUR FAMOUS CREAMY CHIPOTLE-CILANTRO SALSA, AND SERVED OVER A BED OF GALLO PINTO RICE WITH FAJITA VEGETABLES ON THE SIDE.

Fish Tacos **\$12.99**

SPICED SNAPPER, GRILLED WITH ONIONS AND JALAPEÑOS, TOPPED WITH TOMATOES, CUCUMBERS, AVOCADO AND RED ONIONS. SERVED OVER TWO FRESHLY CUT ROMAINE LEAVES AND ACCOMPANIED WITH AZTECA SALSA ON THE SIDE.

Mojarra Frita **\$13.99**

WHOLE TILAPIA, LIGHTLY BREADED THEN DEEP FRIED. SERVED WITH MEXICAN RICE, BEANS AND CORN TORTILLAS.

Paella **\$12.99**

BROILED MUSSELS, SHRIMP, SCALLOPS, SLICED CALAMARI AND HOMEMADE CHORIZO MIXED INTO OUR SAFFRON SPANISH RICE. SERVED WITH IMPORTED FRIED PLANTAINS.

Seafood Provincial **\$13.99**

TOMATO SEAFOOD STEW MADE WITH SHRIMP, SLICED CALAMARI AND SCALLOPS. SERVED WITH MEXICAN RICE AND TOSTONES.

Camarones a la Mexicana **\$14.99**

SUCCULENT SPICED SHRIMP COOKED IN A RED WINE GARLIC-TOMATO SAUCE. SERVED WITH MEXICAN RICE AND REFRIED BEANS.

PLATILLOS (Spanish Platters)

*Santa Fé Spanish Platters are served with your choice of Grilled skirt steak or chicken breast. Served with corn tortillas, Mexican rice, and refried beans on the side.
Add a side of salad for \$1.99.*

Bistec o Pollo a la Mexicana **\$11.99**

MARINATED GRILLED SKIRT STEAK OR CHICKEN BREAST, SLICED THEN SAUTÉED WITH TOMATOES, ONIONS AND JALAPEÑOS.

Bistec or Pollo Guisado **\$11.99**

THIS ORIGINAL AND TASTY RECIPE COMES FROM THE SOUTH OF THE CONTINENT. STRIPS OF MARINATED STEAK OR CHICKEN BREAST SLOWLY SIMMERED IN ONIONS TOMATOES AND GREEN PEPPERS. SERVED WITH GALLO PINTO RICE.

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Arroz con Pollo **\$7.99**
SHREDDED CHICKEN MIXED WITH SEASONED SPANISH RICE AND CUMIN BLACK BEANS. SERVED WITH IMPORTED SWEET PLANTAINS.

ENCHILADAS

Beef or Chicken **\$8.75**
YOUR CHOICE OF FILLING WRAPPED IN THREE CORN TORTILLAS SMOTHERED WITH YOUR CHOICE OF HOMEMADE GREEN TOMATILLO OR RED GUAJILLO PEPPER SAUCE. TOPPED WITH MELTED CHEESE, LETTUCE, TOMATOES AND SOUR CREAM.

Chicken Poblano Enchiladas **\$10.99**
"MOLLI" IS A POTPOURRI OF HOT CHILES. HOWEVER, DURING THE SPANISH COLONIZATION OF MEXICO OVER 20 INGREDIENTS WERE ADDED TO THIS RECIPE IN ORDER TO COUNTERACT THE CHILES: PEANUTS, CLOVES AND CHOCOLATE AMONG MANY OTHERS WERE ADDED TO RECREATE THIS RECIPE FROM THE PAST. THREE CHICKEN ENCHILADAS SMOTHERED WITH OUR HOMEMADE MOLE SAUCE. SERVED WITH RICE ON THE SIDE.

TACO PLATTER **\$8.49**
(TWO SOFT OR THREE CRISPY) YOUR CHOICE OF MEAT TOPPED WITH ONIONS AND CILANTRO OR WITH LETTUCE, TOMATOES AND SOUR CREAM.

Choice of: Grilled Steak, Ground Beef, Tinga (Pulled Beef), Grilled Chicken Breast, Pulled Chicken, Carnitas (Pulled Pork), or Pastor (Pork & Pineapple)

Original Chimichanga **Beef or Chicken \$9.49**
FLOUR TORTILLA STUFFED WITH MELTED CHEESE AND YOUR CHOICE OF FILLING. GRILLED OR FRIED (CRISPY) AND TOPPED WITH SOUR CREAM.

Golden Chimichanga **\$10.49**
GRILLED CHIMICHANGA TOPPED WITH OUR FAMOUS CHEESE DIP AND SOUR CREAM. STUFFED WITH YOUR CHOICE OF MEAT

Choice of: Pulled Chicken, Pulled Beef, Pulled Pork

BURRITOS

Burrito Gigante **\$7.99**
MEXICAN RICE AND REFRIED BEANS, YOUR CHOICE OF FILLING AND LETTUCE, TOMATOES AND CHEESE OR SOUR CREAM WRAPPED IN A FLOUR TORTILLA.

(SOME CONSIDER THIS MEXICAN FAVORITE A MEDIUM TO COLD TEMPERATURE ITEM DEPENDING ON THE AMOUNT OF COLD VEGETABLES ADDED TO IT.)

Azteca Steak Burrito
GRILLED STEAK SPICED WITH OUR HOMEMADE CHIPOTLE-RANCH SALSA.

Orange Chicken Burrito
GRILLED CHICKEN BREAST TOPPED WITH GRILLED BELL PEPPERS AND ONIONS AND ORANGE CHIPOTLE SALSA.

Adobo Steak Burrito
SHREDDED SEASONED BEEF TOPPED WITH ROASTED CORN SALSA.

Blackened Chicken Burrito
BLACKENED GRILLED CHICKEN BREAST TOPPED WITH AZTECA SALSA.

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Carnitas Burrito

SHREDDED PULLED PORK AND FAJITA VEGGIES, TOPPED WITH GREEN SALSA.

Chimichurri Steak Burrito

GRILLED STEAK SEASONED WITH OUR CHIMICHURRI SALSA.

\$9.99

Shrimp Burrito

GRILLED MEXICAN SHRIMP, FINISHED IN OUR JALAPENO TOMATO-CHILE SAUCE.

\$10.99

Burrito Mojados

THE BURRITO GIGANTE OF YOUR CHOICE SPIKED WITH CHEESE DIP AND SMOTHERED WITH GREEN TOMATILLO OR RED PEPPER SAUCE.

add \$1.25

VEGETARIANOS (Vegetarian)

Chile Relleno

HOMEMADE EGG BATTERED FRIED POBLANO PEPPER, STUFFED WITH CHEDDAR CHEESE AND QUESO BLANCO. TOPPED WITH OUR TRADITIONAL RANCHERA SALSA.

\$10.99

Veggie Fajitas

SERVED HOT AND SIZZLING: GRILLED PEPPERS, TOMATOES ONIONS AND ZUCCHINI. SERVED WITH RICE, BLACK CUMIN BEANS AND TORTILLAS ON THE SIDE.

\$9.99

Spinach Quesadilla

TWO FLOUR TORTILLAS STUFFED WITH SPINACH ONIONS, PEPPERS AND MUSHROOMS IN A TOMATO GARLIC SAUCE.

\$7.99

Sopes Vegetarianos

THREE THICK CORN TORTILLAS, TOPPED WITH BEANS, GRILLED BELL PEPPERS AND ONIONS, CHEESE, SOUR CREAM, AVOCADO, ONIONS AND CILANTRO.

\$7.99

Spinach Enchiladas

SPINACH COOKED WITH MUSHROOMS, BELL PEPPERS AND ONIONS, WRAPPED IN THREE CORN TORTILLAS SMOTHERED WITH CREAMY GREEN SAUCE. SERVED WITH MASHED POTATOES ON THE SIDE.

\$7.99

Add Shrimp for \$3.99

Vegetable Fajita Burrito

GRILLED BELL PEPPERS, ONIONS, ZUCCHINI AND TOMATOES, FINISHED WITH OUR RED CHILI SAUCE. MIXED WITH RICE AND BLACK BEANS.

\$7.99

SOLO TACOS

\$2.50

CHOICE OF STEAK, ENCHILADA, PASTOR (PORK & PINEAPPLE), LENGUA, TINGA DE RES, CARNITAS, OR POLLO (CHICKEN)

FOR KIDS ONLY (Ages Twelve and Under)

All meals served with either rice and beans, or French Fries

Beef Soft Taco With Cheese

\$3.99

Cheese Quesadilla

\$3.99

Chicken Fingers

\$3.99

SIDE ORDERS

Guacamole Regular	\$1.99
Guacamole Grande	\$3.49
French Fries	\$2.49
Platanos Dulces (Sweet Plantains)	\$2.69
Tostones (Crispy Salty Plantains)	\$2.69
Tamales	\$2.69
Yuccas Fritas (Cassava Fries)	\$4.99
Mexican or Gallo Pinto Rice	\$2.49
Sour Cream / Shredded Cheese	89¢

Soft Drinks

Orange Fanta, Sprite, Root Beer, Lemonade

Mexican Sodas

Jarrito de mandarin, Cidral (Apple), Tamarindo, Mexican Coke, and Boing de Mango

Smoothies, Milkshakes, or Juices (Aguas Frescas - Real Fruit Juices)

Choice of: Strawberry, Pineapple, Banana or Mango

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please alert your server of any food allergies. 18% gratuity will be added to parties of 5 or more. Coupons and discounts cannot be combined. No split checks.

Prices are subject to change without notice. We reserve the right to refuse service.

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