

# TAPATIO CLIFFS RESORT

## *GRAB & GO at the Cantina*

### Appetizers

#### **Spinach Dip GF**

*Boursin Cheese, Artichokes, Tortilla Chips 11.75*

#### **Boneless Buffalo Bites**

*Tossed in a Medium Hot Sauce, Celery Sticks, Blue Cheese dressing 10.95*

#### **Chips & Salsa GF**

*Crispy Fried Tortilla Chips, Fresh Salsa 8.95*

*Add Guacamole 3.50*

#### **Fried Mozzarella**

*Herb Breaded Mozzarella with Marinara Sauce 7.75*

### Salads

#### **Ranch Style Chopped Romaine GF**

*Bacon, Tomato, Cucumber, Red Onion, Kalamata Olives, Green Beans, Crumbled Cheddar, Ranch 10.75*

#### **Arugula & Citrus GF**

*Orange Segments, Shaved Fennel, Candied Pecans, Goat Cheese, Citrus Dijon Vinaigrette 10.25*

### Entrées

#### **Port Braised Beef & Pasta**

*Ricotta Cheese, Fresh Basil, Mozzarella, Country Marinara Sauce 17.95*

#### **Chef's Chicken Fried Steak**

*Chive Mashed Potato, Corn on the Cobb, Southern Style Gravy 19.95*

#### **Sirloin Hamburger\***

*Angus grade on a Brioche Bun with Choice of American, Pepper Jack, Swiss or Cheddar with French Fries 14.95*

#### **Seared Chicken Breast**

*Southwestern Rub, Garlic Chili Cilantro Hominy, Sautéed Baby Squash 22.50*

#### **Atlantic Salmon\* GF**

*Mixed Rice, Quinoa and Kale Pilaf, Cilantro Lime Emulsion, Mango Chutney 23.75*

#### **Red Wine Rosemary Braised Short Ribs**

*Red skin and Chive Mashed Potato, Green Beans, Caramelized Onion Reduction 26.95*

#### **Southwestern Mac & Cheese**

*Grilled Chicken, Green Chili Cheddar Sauce, Caramelized Onion, Cilantro Corn Chip Crust 16.95*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness