

# ORTEGA'Z

## SOUTHWESTERN GRILL AND WINE BAR

### DINNER

#### Soup & Salad

**Chicken Tortilla Soup**  
cup \$3.59 / bowl \$5.59  
Shredded chicken, celery, carrots, black beans, onions in a clear stock, topped with tortilla strips

**Fire Roasted Corn Chowder**  
cup \$3.59 / bowl \$5.59  
Traditional chowder base, with fire roasted corn, served with pita points

**Tossed Salad** \$4.99  
Lettuce, tomatoes, onion, shredded carrots, crispy tortilla strips and your choice of dressing

**Caesar Salad** \$6.29  
Romaine lettuce, asiago cheese, crispy tortilla strips and creamy lime-chipotle Caesar dressing

**Ortega'z Chop House Salad** \$6.99  
A mixture of crisp lettuce, cabbage, carrots, avocado, almonds, bleu cheese crumbles, apple, fresh tomatoes, crunchy tortillas, tossed in an ancho-sesame ginger dressing

**Cilantro-Lime Steak Salad** \$8.79  
Cilantro and lime marinated flat iron steak served over a bed of mixed greens, carrots, tomatoes, red onions and pepper sticks & topped with tortilla strips

**Southwestern Chicken Salad** \$7.99  
Crispy chicken strips, mixed lettuce, applewood smoked bacon, red peppers, tomatoes, red onions, tossed in our triple vinaigrette dressing

**ADD to any Salad:** Grilled Steak \$4.49  
Grilled Shrimp \$3.49  
Grilled Chicken or Crispy Chicken Tenders \$2.79

#### Dressings:

Ranch, Bleu Cheese, Triple Vinaigrette,  
Lime-Chipolte Caesar, Ancho-Sesame Ginger

#### Starters

**Chips n' Salsa** \$3.99  
House made flour tortilla chips in a variety of flavors  
With Queso Dip +\$3.00

**Pulled Pork Nachos** \$7.29  
Marinated, roasted pork, layered high on house made chips with mixed cheeses, onions, and jalapenos, with salsa and sour cream

**Stuffed Jalapeno Poppers** \$6.99  
House made poppers stuffed with cheese and chipotle peppers, then dipped into a dark beer batter, lightly fried and topped with pineapple salsa

**Chicken Quesadillas** \$7.29  
Flour tortilla, roasted chicken, sautéed onions and peppers, mixed cheeses, lightly grilled and finished with salsa and sour cream

**Warm Brie Platter** \$8.99  
A generous wedge of fresh brie cheese, drizzled with honey, raspberry and candied pecans. Served with pita points and granny smith apples.

**Grilled Margarita Shrimp** \$7.99  
Large gulf shrimp marinated in a tequila lime, then grilled and served with fresh pineapple salsa

**Southwestern Spring Rolls** \$6.99  
Fire roasted corn, black beans, onions, peppers, cilantro, avocado, tomato, and lime – lightly fried and finished with a mango habanero sauce

**Flatbread Pizzas** \$7.59  
Veggie – marinated portabello mushrooms, red onions, tomato, red peppers, black olives, mixed cheese, with a sundried tomato/ jalapeno pesto

Buffalo Chicken – slow roasted chicken, tossed in our fiery buffalo sauce, sprinkled with tangy bleu cheese, and crunchy granny smith apples

#### Combo Platter

\$10.59

A generous portion of our pork nachos, chicken quesadillas and beef taquitos

# Entrees

Served with Chef's choice of Starch and Vegetable

## From the Land...

Petite Sirloin, flame grilled	\$14.99
Flat Iron Steak, flame grilled	\$20.00
Southwestern Crusted Ribeye	\$22.00
Topped with frizzled onions and bleu cheese sauce	
Marinated Lamb Shank	\$22.59
Hand seasoned and perfectly roasted then slowly braised in a classic demi-glace	
Pork Spareribs	1/2 Rack- \$10.00
Your choice of: Classic BBQ or Dry Rub	Full Rack- \$18.00
Applewood Smoked Pork Chops	
1 Chop \$10.00; 2 Chops \$18.00	
Finished with a creole mustard pineapple glaze	
Coconut Battered Chicken	\$16.59
Topped with a pineapple salsa	

## To The Sea...

Grilled Shrimp and Chorizo Skewers	\$16.00
With Roasted Red Pepper Gazpacho	
Jumbo Lump Crab Cakes	\$20.99
Little filler, full flavor.	
Jumbo Sea Scallops	\$18.00
Grilled to perfection	
Seafood Trio	\$22.00
Shrimp, scallops and the fresh catch of the day, grilled or fried	
Fresh Catch of the Day	market price
Seafood Alfredo	\$17.00
Tri-colored rotini pasta with sauteed shrimp and scallops, mushrooms and tomatoes, tossed in a southwest alfredo sauce	

\*Add a House or Caesar Salad to any entrée for \$3.59

## Ortega'z B.Y.O.B.

Build Your Own Brochette (Kabob)

Served on a bed of seasoned baked rice, skewer of vegetable and your savory choice of the following:

Steak	\$15.99	Chorizo	\$14.99
Chicken	\$13.29	Vegetable	\$12.29
Shrimp	\$15.59	Combo of any of the above	\$15.99
Scallops	\$15.99		

## House Roasted Meats...

All Seasoned, Slow Roasted, and Hand Pulled – Added to Any Entrée Below

Chicken.. \$1.59, Pork.. \$1.99, Beef.. \$2.59

\*\*Served with black beans and rice Add Guacamole...\$1.00 Add Extra Cheese...\$.79

Tacos	\$5.59	Burrito	\$5.59
Flour or corn tortilla, with lettuce, cheese, tomatoes and onions – served with salsa and sour cream		Flour tortilla, beans, cheese, onions and picante sauce	
Taquitos	\$5.29	Chimichanga	\$5.99
Flour or corn tortilla, creamy cheese filling, tightly rolled and lightly fried – served with salsa and sour cream		Fried burrito, topped with pico de gallo & sour cream	
Tostaguaq	\$5.59	Enchilada	\$6.29
Flat corn tortilla, beans, lettuce, cheese, tomatoes, onions – served with salsa and sour cream		Flour tortilla with beans, cheese, rice, avocado and onions - topped with enchilada sauce	

\*Corn tortillas made fresh daily!

Prices and Hours are subject to change.

473-5911

Take-Out & Call-Ahead orders, and Catering available.