



Phone 232-1826

IRON HORSE RESTAURANT



Fax 236-3988

May Specials

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 Mahi Mahi Burrito Grilled Mahi, beans, slaw, cheese, jalapeno (optional) and onions wrapped in a burrito drizzled with salsa ceclia. Served with Salvaran rice & sauteed veggies.	2 Chicken Chipotle Fajita Chicken, portobella mushrooms and asparagus in a chipotle-chile sour cream sauce. Served with rice, beans and tortillas	3 Chile Crusted Salmon Sauteed salmon filet in a mild chile crust, topped with a citrus sour cream sauce. Served with rice & beans or over a large green salad with avocado.	4 Cinco de Mayo Specials!	5 Cinco de Mayo Specials!
6 Broccoli & Spinach Enchilada Broccoli, spinach, red peppers and onions simmered in a cheese sauce and rolled into a large flour tortilla Topped with red salsa and cheese.	7 closed	8 BBQ Pork Quesadilla Roast pork, Southwestern bbq sauce, onions and cheese grilled in a large flour tortilla. Served with rice and beans.	9 Tacos Tinga Three soft corn tacos filled with spiced shredded beef and topped with cilantro, onion and qesa fresco. Served with rice and refried black beans.	10 Fried Catfish Etouffe Fried catfish filet topped with Cajun shrimp sauce. Served with red beans and rice	11 BBQ Baby Back Ribs Fall off the bone pork baby backs with chipotle-chile BBQ sauce. Served with garlic mashed potatoes and green beans	12 Caribbean Chicken Fajitas Fajita chicken, vegetables and plantains sautéed with red chile, orange and rum fajita sauce, served with black beans, rice and flour tortillas
13 Peanut Chicken Chicken breast topped with a spicy peanut sauce. Served with black beans and rice.	14 closed	15 Fried OysterTacos Fried cornmeal crusted oysters and mixed lettuces in flour tortillas with remoulade sauce, slaw, tomatoes and cheese. Served with black beans & rice.	16 Roast Pork-Apple Quesadilla Roast pork, granny smith apple, and Tillamook sharp cheddar, grilled in a flour tortilla. Served over a big salad.	17 Paella Scallops, mussels, shrimp, chicken, chorizo and fresh vegetables in a broth, served over saffron rice.	18 Roasted Lime Chicken 1/2 chicken marinated in lime and herbs. Served with rice, drunken beans, pico de gallo and tortillas.	19 Coconut Shrimp Coconut fried shrimp with grilled pineapple and a mango dipping sauce. Served with an orange-jicama salad and rice
20 Chipotle Steak Quesadilla Steak strips grilled in a spicy chipotle sour cream sauce, folded into a large flour tortilla with jack cheese, tomato and onion.	21 closed	22 Papa Medero's Pork Carnitas Slow cooked pork tacos served with salsa verde, red chile sauce, rice and special black beans.	23 Southwestern Fried Chicken Salad Fried chicken breast strips over lettuce, spinach, tomatoes, roasted red bell peppers, onions, jack cheese and cactus salad with a side of chipotle ranch.	24 Tequila Shrimp Rock shrimp sauteed in a fresh lime and tequila cream sauce. Served over white rice with a side of pinto beans	25 Brazilian Fajitas Steak strips, portabella mushrooms and onion, grilled in a spicy chipotle fajita bbq sauce. Served with tortillas,	26 Tilapia Holandesa Tilapia lightly breaded, pan fried and topped with a Hollandaise sauce. Served with sautéed fresh vegetables and Salvadoran rice
27 Mexican BLT Grilled quesadilla with thick sliced pepper bacon, avocado, tomato and cheese. Served over a large mixed green salad	28 closed	29 Tacos al Pastor 2 soft corn tortillas stuffed with red chile marinated pork, onion, cilantro, pineapple and queso fresco. Served with pineapple	30 Jambalaya Cajun shrimp, sausage and chicken stew served over white rice.	31 Tropical Chicken Quesadilla Chicken breast, pineapple, mangoes, jalapenos and cheese, grilled in a flour tortilla. Served with rice and beans.		

LOOK FOR OUR BLUE CHILE SPECIALS COMPLETE LUNCH FOR \$6.95