



IRON HORSE RESTAURANT



Phone 232-1826

Fax 236-3988

July Specials

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 Fried Catfish Etouffe Fried catfish filet topped with Cajun shrimp sauce. Served with red beans and rice	2 BBQ Baby Back Ribs Fall off the bone pork baby backs with chipotle-chile BBQ sauce. Served with garlic mashed potatoes and green beans.	3 Chile Verde & Colorado Combo A small chile verde burrito and a small chile colorado burrito served with rice and beans.
4 Closed for 4th of July Celebration	5 closed	6 Fish Burrito Grilled Mahi, pinto beans, slaw, cheese, fresh jalapeno and onions wrapped in a burrito topped with sour cream. Served with Salvadoran rice & sauteed veggies	7 Roasted Poblana Tostada Black bean and queso fresco cheese baked on a tostada shell and topped with spinach, grilled corn, roasted poblano and red bell peppers, pickled Bermuda onions, tomatoes, carrot and sliced avocado	8 Roast Pork-Apple Quesadilla Roast pork, granny smith apple, and Tillamook sharp cheddar, grilled in a flour tortilla. Served over a big salad.	9 Chicken Chipotle Fajita Chicken, portobella mushrooms and asparagus in a chipotle-chile sour cream sauce. Served with rice, beans and tortillas	10 Paella Scallops, mussels, shrimp, chicken, chorizo and fresh vegetables served over saffron rice.
11 Tropical Chicken Quesadilla Chicken breast, pineapple, mangoes, jalapenos and cheese, grilled in a flour tortilla.	12 closed	13 Fried Oyster Tacos Fried cornmeal crusted oysters and mixed lettuces in flour tortillas with remoulade sauce, slaw, tomatoes and cheese. Served with black beans & rice.	14 Southern Style Fried Chicken Salad Fried chicken breast strips over lettuce, spinach, tomatoes, roasted red bell peppers, red onions and cactus salad with a side of buttermilk dressing.	15 Tequila Shrimp Rock shrimp sauteed in a fresh lime and tequila cream sauce. Served over white rice with a side of pinto beans	16 Brazilian Fajitas Steak strips, portabella mushrooms and onion, grilled in a spicy chipotle fajita sauce. Served with tortillas, black beans and rice.	17 Seafood-kabobs Grilled scallops, shrimp, oysters and mahi mahi skewers topped with a butter-garlic sauce Served over Salvadoran rice with sauteed vegetables.
18 Tacos Tinga Three soft corn tacos filled with spiced shredded beef and topped with cilantro, onion and queso fresco. Served with rice and refried black beans.	19 closed	20 California Quesadilla Sliced roast turkey, avocado, tomato, onion and cheese, grilled in a large flour tortilla and served over a mixed green salad.	21 Papa Medero's Pork Carnitas Slow cooked pork tacos served with salsa verde, red chile sauce, rice and special black beans.	22 Nogales Steak Tacos 3 soft corn tortillas stuffed with steak, onion, cilantro and Mexican goat cheese. Served with a side of spicy avocado sauce, black beans and rice.	23 Shrimp Flautas 3 crispy mini burritos filled with shrimp, queso fresco, onion, cilantro, olive and spices. Served with black beans and rice.	24 Roasted Lime Chicken 1/2 chicken marinated in lime and herbs. Served with rice, drunken beans, pico de gallo and tortillas.
25 Jambalaya Cajun shrimp, sausage and chicken stew served over white rice.	26 closed	27 Mexican BLT Grilled quesadilla with thick sliced pepper bacon, avocado, tomato and cheese. Served over a large mixed green salad with a	28 Tacos al Pastor 2 soft corn tortillas stuffed with red chile marinated pork, onion, cilantro, pineapple and queso fresco. Served with pineapple salsa, beans and rice.	29 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.	30 Chile Crusted Salmon Sauteed salmon filet with a mild chile crust and topped with a citrus sour cream sauce. Served with rice & beans.	31 Steak Iron Horse Grilled flank steak topped with both spicy avocado and chipotle sour cream sauces. Served with "drunken" pinto beans and rice.

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