

PRIVATE ROOM MENU \$35.00 PER PERSON

Welcome to Border Cafe! (Please choose <u>ONE</u> item below, per guest)

Mesquite Grilled Fajita Salad

Marinated chicken or skirt steak, mesquite grilled and placed on top of crisp lettuce with pico de gallo, shredded cheese and sauteed fajita onions and peppers.

Mesquite Grilled Salmon Salad

Mesquite grilled salmon fillet on chopped lettuce with fresh avocado slices, diced tomatoes, peppers and mango salsa. Jose recommends, "try the salmon blackened".

Chicken Caesar Salad

The traditional Caesar Salad. Crisp Romaine tossed with Caesar dressing, and Parmesan cheese. Topped with your choice of mesquite grilled or blackened chicken.

Blackened Haddock

Two Haddock fillets blackened on a cast iron skillet, served with fresh Blackened Broccoli and a side of Chimi Verde Sauce to cool the Scovilles.

New Orleans Fish & Chips

Two Haddock fillets dipped in our Cajun spiced batter, delicately fried, and a side of our homemade Creole Remoulade Sauce.

* Fajitas

Tender skirt steak or chicken marinated in a secret blend of spices, grilled over mesquite wood and served sizzling hot. Half & Half fajitas also available.

* Blackened Chicken

Our tender marinated breast of chicken, blackened on the outside, spicy and juicy on the inside and served with a Cajun marmalade sauce.

* Chicken Bandera

A mesquite grilled chicken breast seared with a kicked-up Chipotle Lime glaze. Served with a Grilled Avocado.

Gaucho Chicken

Tender, marinated chicken breast, grilled over a mesquite wood fire with blackened tomato, and a Chimi Verde Sauce with fresh herbs, served with our fresh Blackened Broccoli.

French Quarter Chicken

Marinated Chicken Tenders lightly battered in Cajun Spices, then delicately fried topped with tangy lemon pepper sauce.