



Ardmore Restaurant Week

July 20–30, 2023

Three-Course Dinner

Select a starter, a main, and a dessert

45. per person

Featured Restaurant Week Refresher

Crooked Owl Hard Tepache 9.

Choose Piña, Pasión or Jalapiña

Starters

Chopped Cheese Alambre Empanadas

Certified Angus Beef® ground chuck, bacon, cheese, poblano and onion filled empanadas, roasted jalapeño special sauce

Mexican Shrimp Cocktail

Tomato, avocado, red onion, green chiles, Mexican cocktail sauce

Chicken Tortilla Soup

Red chile chicken, pasilla chile broth, crispy corn tortilla strips, avocado, queso fresco *gf*

Mains

Salmon Pipian

Seasonal vegetable sauté, avocado pico de gallo, pipian verde *gf*

Tampiqueña

Grilled Certified Angus Beef® NY strip steak, cheese enchilada, Mexican rice, refried beans, queso fresco, guacamole, corn tortillas *gf*
grilled jumbo shrimp +12.

Roasted Chicken Suiza Enchiladas

Tomatillo salsa verde, Chihuahua cheese, crema, cilantro, onion *gf*

Dessert

Churros

Dusted with sugar and cinnamon, and served with dark chocolate and raspberry-guajillo dipping sauces *v*

Sundays to Fridays *Excludes Saturdays*



Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

v vegetarian *gf* gluten free contains nuts spicy