

Tequila Lime

Restaurant week Menu

COURSE 1

White Bean Tuscan Soup. -Hearty Rustic soup made with creamy white beans, savory Italian sausage. Simmered in a garlic herb broth, then finished with a touch of Parmesan.

White Bean Chicken Chilli - (WINNER of the 2024 South Coast Chowder Festival Soup Category) - A creamy, flavorful twist on classic chili, featuring Chicken, hearty white beans, garlic and warm spices. Served with homemade tortilla chips.

Caprese Salad- A timeless Italian classic made with ripe, juicy tomatoes, creamy fresh mozzarella, and fragrant basil leaves. Drizzles with evoo and a touch of aged balsamic reduction glaze.

COURSE 2

Shrimp Scampi- Succulent shrimp sautéed in a buttery garlic sauce with a splash of white wine, lemon and fresh herbs.

Chicken Enchiladas- Tender, seasoned shredded chicken & cheese wrapped in a soft corn tortillas, smothered in a rich, smoky red enchilada sauce. Served with cilantro lime rice and black beans.

Nana's Meatball & Penne - Savory tender large homemade meatball made slow simmered in Nana's secret sauce. Served over a bed of al dente penne pasta.

Chicken Parmesan - Crispy breaded chicken topped with marinara sauce and melted mozzarella cheese, Served over a bed of pasta.

Green Goddess Fusion Bowl - Fresh seasonal vegetables, cilantro lime rice, avocado, black beans and pineapple corn salsa.

COURSE 3

Tiramisu - A decadent Italian dessert featuring layers of espresso- soaked ladyfinger, rich mascarpone cream, and a dusting of cocoa powder

Key Lime Pie- A tangy and refreshing dessert with a velvety smooth filling made from fresh key lime juice, nestled in a buttery graham cracker crust.

Churros - Golden brown crispy spanish pastries are dusted in cinnamon sugar. Served warm and paired with a rich chocolate dipping sauce.

Drink Specials:

Glass of Prosecco, Wine \$8

Tequila Lime Fresh Squeezed Margarita \$11

