



EL DORADO RANCH
San Felipe, Baja, Mexico

Pavilion Restaurant
El Dorado Ranch
Dinner Menu

Served from 5:00pm to 9:00pm

Appetizers

<i>Shrimp Stuffed Chiles</i> – Stuffed chiles with shrimp, oyster sauce and cheese.	\$ 7.30 US
<i>Shrimp Cocktail</i> – Shrimp, cucumber, tomato, onions, cilantro, clamato juice and special seasonings served cold with saltines.	\$ 9.00 US
<i>Governor Tacos</i> – (3) combination of fish & shrimp tacos and Jack cheese.	\$ 7.30 US
<i>Fish Ceviche</i> – Diced white fish cooked in lime juice and served cold, clamato juice, onions, tomato, cilantro, salt and pepper and special seasonings.	\$ 6.25 US
<i>Melted Cheese w/Chorizo</i>	\$ 6.00 US

From Our Sea of Cortez

<i>Shrimp Any Style</i> – Tequila, Garlic or Veracruzana.	\$14.50 US
<i>Shrimp Costa Azul</i> – Bacon wrapped shrimp stuffed with ham and cheese.	\$16.00 US
<i>Stuffed Fish</i> – Stuffed with cheese with cilantro sauce.	\$ 8.75 US
<i>Fish Any Style</i> – Veracruzana, Garlic or Grilled.	\$ 8.75 US
<i>Fish Picata</i> – White fish with garlic caper sauce, coconut and lime zest.	\$10.00 US

All seafood dishes served with dinner bread, garden rice, steamed vegetables & soup or salad.

Mexican Favorites

<i>Steak or Chicken Fajitas</i> - Served with rice, refried beans, flour or corn tortillas, pico de gallo and guacamole.	\$ 9.25 US
<i>Shrimp Fajitas</i> - Served with rice, refried beans, flour or corn tortillas, pico de gallo and fresh guacamole.	\$14.50 US
<i>Mexican Combination</i> - Chile relleno, shredded beef hard shell taco, cheese enchilada, Mexican rice and refried beans.	\$ 8.00 US
<i>Chicken Enchilada</i> - Served with Mexican rice and refried beans.	\$ 7.00 US
<i>Chile Rellenos</i> - Served with Mexican rice and refried beans.	\$ 7.00 US
<i>Enchiladas Bandera</i> – Shredded beef enchilada with tomatillo sauce, chicken enchilada in sour cream sauce, cheese enchilada in pasilla sauce, rice and beans.	\$ 8.00 US

Steaks

<i>Rib Eye Steak</i> - Served with baked potato, steamed vegetables, dinner bread, and soup or salad.	\$16.00 US
<i>Filet Mignon</i> - Served with baked potato, steamed vegetables, dinner bread and soup and salad.	\$16.00 US
<i>Arrachera Steak</i> - Served with refried beans, mexican rice, guacamole, pico de gallo, flour or corn tortillas and soup or salad.	\$12.50 US

Chef's Specials

<i>Grilled Alaskan Salmon in Cilantro Sauce</i> – Alaskan grilled salmon in cilantro sauce, garden rice and steamed vegetables.	\$16.00 US
<i>Stuffed Chicken w/Spinach and Cheese</i> – Topped with tamarindo reduction, bed of mashed potatoes, steamed season vegetables, soup or salad and dinner bread.	\$10.00 US
<i>Mexican Grill for Two</i> - Rib eye steak, Spanish chorizo, pork ribs, bbq chicken thigh, pico de gallo, refried beans, Mexican rice, guacamole, grilled green onions, flour or corn tortillas and soup or salad.	\$30.00 US
<i>Seared Tuna</i> - Lime cilantro sauce, zucchini tower, and truffle oil whipped potatoes, soup or salad and dinner bread.	\$16.00 US
<i>Rack of Lamb</i> - With fig & apricot glaze, mushrooms & potato pave, soup or salad and dinner bread.	\$25.00 US
<i>Grilled Vegetable Stack</i> – Grilled portabello mushroom, assorted vegetables stacked and topped with red sauce and parmesan, served with garlic mashed potatoes.	\$10.00 US

Desserts

<i>Chocolate Cake</i>	\$ 3.00 US
<i>Patel de tres Leches</i>	\$ 3.00 US
<i>Ice Cream Sundae</i>	\$ 3.00 US
<i>Flan</i>	\$ 3.00 US

Happy hour every day from 4pm to 6pm