

CELEBRATE VALENTINE'S DAY

Friday, February 12 • Saturday, February 13 • Sunday, February 14

Romance your sweetheart all weekend with our sensuous Latin flavors!

A La Carte OR \$49 4-Course Prix Fixe Menu Available

Reservations Recommended, BUT Walk-ins Welcome!

Call 702.632.7403 or visit www.bordergrill.com

SPECIALTY COCKTAIL

Damiana Margarita freshly squeezed lime • organic agave nectar
damiana liqueur of love 12

ENTRADAS/STARTERS

Ancho Crusted Baked Brie creamy baked brie • ancho chile and piloncillo sugar crust
homemade sesame seed tortilla crackers 10

Roasted Poblano Bisque fire roasted poblano chiles • cream • shaved romano cheese • cilantro 9

Dungeness Crab Cakes black bean salsa • chipotle aioli • cilantro sauce 10

INTERMEZZO

Spicy Chocolate Strawberry Kiss strawberry • jalapeño infused chocolate 4

PLATOS PRINCIPALES/ENTREES

Kobe Beef Short Ribs dark beer braised • habañero molasses barbeque sauce
poblano chile white truffle polenta • baby heirloom tomato salad 32

Macadamia Crusted Mahi Mahi sautéed spinach • habañero salsa • cilantro poblano chile risotto 31

Seafood Paella Valenciana tiger shrimp • mussels • calamari • bay scallops • chicken breast
spanish chorizo • saffron risotto • roasted red peppers • peas • aji amarillo aioli 32

PASTELES/DESSERT

Blueberry Ginger Tres Leches ginger compote • whipped cream • cajeta sauce 8

Vanilla and Chocolate Layered Cheesecake oreo crust • chocolate rum sauce 8

Border Grill®