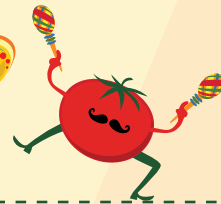




MAY



SPECIALS

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Breakfast

HUEVOS RANCHEROS

Two crispy corn tortillas topped with our house made pinto beans, poached eggs, a mild ranchero sauce, sour cream, and black olives. Served with Spanish-style locally grown rice. \$10 ADD CARNITAS PORK +\$2

PORK CARNITAS FAJITA BREAKFAST BURRITO

A grande flour tortilla filled with our carnitas fajita pork, scrambled eggs, cheese, rice, and housemade pinto beans. Served with sour cream and our fabulous house made salsa \$11 TOP WITH RANCHERO SAUCE +\$1

BROWN SUGAR COFFEE BACON

Four slices of our premium bacon, seasoned with brown sugar and espresso coffee, for a specialty sweet and savory bacon to add to your breakfast. \$6

BROWN SUGAR COFFEE BACON BLOODY MARY

Our famous bloody Mary, and two pieces of our brown sugar coffee bacon. WOW! \$8

CARNITAS FAJITA & EGGS

Our Carnitas shredded pork with two eggs any style locally grown rice seasoned Spanish style and our homemade Dancing pinto beans. Served with corn or flour tortillas and a side of our fabulous salsa. \$11

Lunch

GREEN SHARLENE SALAD OF THE MONTH

A blend of organic baby power greens (kale, chard, & spinach) tossed in our house vinaigrette of local extra virgin olive oil and balsamic vinegar, with choice of a grilled chicken breast or *Certified Angus Beef* skirt steak and cherry tomatoes. Topped with grated parmesan. \$14

TOSTADA STRATTA

Stratta=Layers. Two crispy corn tortillas filled with local rice, house-made pinto beans and our shredded pork Carnita Fajita mix with peppers and onions.. Topped with shredded lettuce, tomato, cheese and our sour cream and salsa dressing. \$12

Shrimp Up!

Add 5 large sautéed shrimp to any entrée for only \$7.

TACO PLATES

 **Beef Taco Plate** *Certified Angus Beef* skirt steak seasoned in our DTC Rub with bell peppers, jalapenos, onions, and cilantro. \$13

 **Fish Taco Plate** Crispy fried halibut & cabbage slaw with cilantro. \$13

 **Pork Taco Plate** Carnitas shredded pork with bell peppers, jalapenos, onions, and cilantro. \$13

TACO PLATES COME WITH OUR AWESOME DANCING TOMATO HOUSE-MADE SALSA AND FLOUR TORTILLAS. SERVED WITH SPANISH-STYLE LOCALLY GROWN RICE

CRISPY SWEET & SPICY SHRIMP

Four jumbo breaded shrimp, deep fried crispy and tossed in our sweet chili glaze. \$7

DTC SPICED BUTTER SHRIMP

A plate of shrimp sautéed in white wine with garlic and our DTC spicy seasoned butter, fresh green onion, parsley and parmesan. Served with garlic bread. \$9

Dinner

SHRIMP & SKIRT STEAK FETTUCINE

Marinated *Certified Angus Beef* brand skirt steak and shrimp sautéed up with bell peppers, jalapeños, mushrooms, and onions; tossed up with fettuccine pasta. Served with garlic bread. \$21

Asparagus Up!

Add fresh asparagus to any entrée for only \$2.

DANCING SALMON

Wild caught Sockeye Salmon seasoned with our fabulous DTC rub, served over a bed of angel hair pasta in our creamy parmesan sauce with spinach, tomatoes, and shaved garlic. Garnished with fresh lemon and served with garlic bread. \$19 ASPARAGUS UP FOR \$2

ASPARAGUS FETTUCINE OR ORGANIC RISOTTO

In our made from scratch creamy alfredo sauce, enjoy locally grown Delta asparagus while it's in season. \$15

Dessert

OLD WORLD SPUMONI

A delightful blend of chocolate ice cream, pistachio ice cream, and cherry ice cream—all mixed with yummy fruits and almonds. \$ 3.25

TIRAMISU

This traditional Italian dessert is rich—lady fingers soaked in espresso and rum, layered with mascarpone, whipped cream, and premium chocolate. \$7

BLACKBERRY COBBLER

Fresh baked with lovin' from our oven. \$6 A LA MODE +\$1



Apps