

Red Pepper Restaurant

Since 1979



DINNER MENU

redpepperrestaurant.net

Botanas

Guacamole

small - \$7.75 large - \$9.95

Guacamole Rico

Fresh avocado with cream cheese, tomatoes, onions, jalapenos, and lime juice - \$11.25

Shrimp Ceviche

Shrimp mixed in lime juice, orange juice, tomatoes, jalapenos, onions, garlic, and cucumbers
- \$13.50

Shrimp Cocktail

Red Pepper style – Large prawns with a unique bay shrimp cocktail sauce and avocado slices.
Served with crackers and butter - \$13.50

Sopas

Sopa de Abondigas

cup - \$5.25 bowl - \$6.75

Roasted Red Pepper

cup - \$5.50 bowl - \$6.95

Sopa de Tortilla

cup - \$5.25 bowl - \$6.75

Clam Chowder (Fri. only)

cup - \$5.75 bowl - \$7.50

Ensaladas

Dressings: Ranch, Italian, Blue Cheese, Thousand Island, Avocado Vinaigrette

Mixed Green Salad – Fresh mixed greens with tomatoes, green onions, and freshly made dressing - \$5.75

Crab Louis – Fresh snow crab salad served on a bed of mixed greens. Garnished with olives, tomatoes, avocado slices, asparagus and hard boiled eggs - \$16.75

Stuffed Avocado/Shrimp Salad – Shrimp and celery mixture on a bed of mixed greens, garnished with olives, tomatoes, avocado and egg, with your choice of dressing - \$14.95

Charbroiled Chicken Breast, Beef Sirloin, or Carnitas Avocado Taco Salad – Served on top of fresh mixed greens, tossed with cucumbers, tomatoes, ranch style beans, and cheese. Garnished with avocado slices, and served with our special avocado vinaigrette dressing - \$11.95

Charbroiled Shrimp and Avocado Taco Salad – Mixed greens, cucumbers, tomatoes, ranch style beans, avocado slices, cilantro and cheese. Topped with grilled prawns, and served with our special avocado vinaigrette dressing - \$14.95

Red Pepper Favorites

Served with rice and refried or ranch-style beans or vegetables. Add soup or salad for \$3.95

Vera Cruz - Soft corn tortilla filled with snow crab, special Ortega cream sauce, cheese, mild peppers, and black olives, topped with more sauce, traditionally served with Mexican rice and fruit - \$14.95
with two enchiladas - \$19.75

Carnitas - Seasoned pork served with pico de gallo, sour cream and guacamole. Fresh handmade corn tortillas (on request) - \$13.50

Enchilada de Chile Verde - Prepared with the Red Pepper's special slow roasted pork. Can be prepared extra spicy upon request - \$11.50
with two enchiladas - \$15.50

Spinach and Mushroom Enchilada
Sautéed with onions, peppers, and a mild green tomatillo sauce - \$11.50
with two enchiladas - \$14.25
with chicken - \$12.25
with two enchiladas - \$15.25
with shrimp - \$13.25
with two enchiladas - \$17.50

Enchilada Suizas - Mildly seasoned, shredded chicken prepared with guacamole and a green tomatillo sauce - \$10.50
with two enchiladas - \$14.75

Chicken Poblano - Char-broiled chicken breast topped with a mild green tomatillo sauce, served with a special refried bean torta - \$15.75

Chile Verde or Chile Colorado
- \$14.50

Steak or Chicken Picado - Served with sautéed bell peppers, onions, tomatoes, chiles, and spices, and topped with a ranchero sauce and cheese - \$14.50

Chicken Chile Verde - Tender pieces of chicken breast cooked with tomatillos, green chiles, onions and spices - \$14.75

Chicken Chile Verde Enchilada
Stuffed corn tortilla, topped with jack cheese - \$11.75
with two enchiladas - \$14.95

Beef Steak Ranchero - Thin-sliced sirloin, grilled with peppers and onions, and served with a cheese enchilada - \$13.50

Flautas - Two corn tortillas filled with beef or chicken, guacamole, and salsa - \$11.50

Relleno Ranchero - Chile poblano filled with jack cheese, then covered with ranchero sauce - \$11.50
with two rellenos - \$14.50

Tostadas - A crispy flour or grilled corn tortilla topped with mixed greens, tomatoes, cheeses, guacamole and sour cream

Choice of beef or chicken - \$10.50

Chile verde or chile colorado - \$11.50

Sirlion steak or chicken fajitas - \$11.50

Grilled shrimp - \$15.50

Fajitas - Served sizzling at your table with corn or flour tortillas

NY Strips - \$14.75 Shrimp - \$17.75

Chicken Breast - \$14.75 Vegetarian - \$11.95

Tamales - Chile Colorado or Chile Verde
One Tamal - \$10.50 Two Tamals - \$14.25

House Burgers

Served with your choice of French fries or a mixed green salad

Hamburger
- \$9.25

Cheeseburger
- \$9.50

Texas Chile, cheese, and onions
- \$10.25

Salsa Burger
Bacon, Avocado, Cheese and Salsa
- \$11.50

Ortega Burger
Jack cheese, Ortega chile, lettuce and tomatoes on a French roll - \$10.95

Specialty Tacos

Served with rice and refried or ranch-style beans

Fish Tacos - Cabo-style or charbroiled. Two corn tortillas, filled with pieces of fresh fillet of cod, shredded cabbage, and a special sauce
- \$11.50

Chile Verde Tacos - Two soft flour tortillas filled with chile verde, tomatoes, cilantro, and green onions
- \$11.95

Tacos al Carbon - Two soft corn tortillas filled with your choice of sirloin beef, chicken, or pork, sautéed with tomatoes, cilantro, and onions, and garnished with radishes and avocado - \$11.50

Charbroiled Shrimp Tacos - Large shrimp, charbroiled and served in two corn tortillas with a mild green tomatillo salsa and jack cheese - \$14.50

Grilled Steak Tacos - Thin slices of steak, grilled with spices, and served in two soft corn tortillas, with a mild green tomatillo sauce
- \$10.50

Lobster and Shrimp Tacos - Two corn tortillas filled with lobster and shrimp, cooked in a lemon jalapeno garlic sauce, and topped with cabbage, cheese, cilantro, and tomatoes
- \$15.50

Tacos de Carne Asada - Two soft corn tortillas filled with seasoned beef or chicken, topped with onions, cilantro, tomatoes, and cheese, and served with salsa roja - \$10.50

Shrimp Tacos - Two soft flour tortillas, filled with shrimp, cooked in a mild jalapeno, tomato, garlic and lime sauce - \$14.50

Specialty Burritos

Served with rice and refried or ranch-style beans

Seafood Burrito - Shrimp and crab, cooked with tomatoes, bell peppers, mushrooms and pasilla chiles - \$14.75

Burrito de Chile Verde - Chunks of pork chile verde, rolled into a large tortilla and topped with more chile verde - \$12.25

Chicken Picado Burrito - Tender pieces of chicken breast, sautéed with peppers, onions, tomatoes and mild chiles. Topped with ranchero sauce - \$11.75

Cha-Cha Burrito - Pork carnitas, ranch-style beans, pico de gallo, cheese and tomatoes cooked together, then rolled into a large flour tortilla - \$11.50

Carne Asada Burrito - Pieces of top sirloin, sautéed with onions, tomatoes, Guajillo chiles, and garlic - \$12.50

Vegetarian Burrito - Sautéed mushrooms, onions, avocado, tomatoes, roasted peppers, potatoes, and beans. Topped with ranchero sauce - \$11.25

Chimichangas - Your choice of beef, chicken, or chile verde served in a crisp burrito
Beef or Chicken - \$11.75 Chile Verde - \$11.95

Mexican Combinations

Served with rice and refried or ranch-style beans

Taco
(beef or chicken)

Enchilada
(cheese, chicken, or beef)

Chile Relleno
(cheese)

One Item - \$10.50

Two Items - \$13.25

Three Items - \$14.95

Dinner Specialties

Dinner entrees are served with soup or salad, and a choice of two of the following – Mexican rice, white coastal rice, refried or ranch-style beans, vegetables or fruit.

- PLATILLOS DE PESCADO -

Langosta

Lobster medallions sautéed in olive oil, then baked in a cream wine sauce, presented in the half shell and served with a small crab enchilada
- Market Price

Grilled Halibut

Marinated, charbroiled halibut, topped with a garlic, wine, butter, lemon, and pico de gallo sauce - \$24.50

Lobster and Shrimp Relleno
Two chile poblanos stuffed with lobster and shrimp. Topped with a lime, cilantro, and jalapeno sauce - \$19.95

Halibut la Paz
Halibut filet sautéed in lemon butter, then baked with mushrooms, onions, and tomatoes.
A Traditional Favorite
- \$24.95

Camarones con Queso

Four large shrimp stuffed with feta and cream cheese, garlic and chilies, then baked and served with a tomato, chile and lime sauce, avocado, and garlic toast. Unique and Delicious - \$24.75

Camarones a la Costa

Three large gulf shrimp stuffed with crab, wrapped in bacon and cheese. Baked golden brown, and glazed with a jalapeno béarnaise - \$26.25

Pescador el Chile Verde

Gulf shrimp and pieces of halibut baked in a tomatillo, jalapeno, mushroom and wine sauce casserole
- \$24.50

Zarape con Camarones

Char broiled shrimp wrapped in a flour tortilla and topped with our special Zarape sauce (ranchero sauce, roasted red peppers, onions, avocado chunks, cilantro and chiles) and cheese - \$25.50

Scampi

Shrimp sautéed in white wine and brandy with special spices. Mushrooms, tomatoes and onions, served with rice and fruit - \$24.95

Shrimp Culiacan

Four prawns, wrapped in bacon, and covered in a garlic-jalapeno cream sauce - \$23.95

Shrimp a la Diabla

Five large shrimp, sautéed with chiles, onions, garlic, and a special chipotle salsa (extra-spicy)
- \$25.50

Shrimp Chile Verde

Five large shrimp, sautéed with jalapenos, pasilla chiles, onions, garlic, and spices (spicy)
- \$25.95

Shrimp Enchiladas

Two corn tortillas filled with shrimp sautéed with a garlic-cream, jalapeno and tomato sauce
- \$19.95

Dinner Specialties

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- PLATILLOS DE CARNE -

Zarape

A flour tortilla stuffed with your choice of charbroiled steak (filet or New York) or chicken breast, cooked to perfection, then topped with cheese, and our special Zarape sauce

Chicken Breast - \$18.95 New York - \$24.50 Filet - \$26.50

Carne Asada

A thin New York steak charbroiled to your choice, served with a cheese enchilada and mild green chilies, and garnished with guacamole - \$23.95

Senor Snook's Steak and Scampi

9 oz New York steak cooked to order, served with our special shrimp scampi - \$29.95

Gilbert's Special Steak

12 oz New York marinated with special spices, cooked to taste and topped with a delicious sauce.

Served with Mexican-style potatoes. (spicy) - \$25.50

Grilled Ribeye Steak

Tender and juicy 12 oz steak, grilled to perfection, with a chipotle-honey-glaze rub. Served with Mexican-style potatoes, and our special corn and avocado salsa - \$25.75

Filet al Chipotle

9 oz filet stuffed with cheese and pasilla chilies, cooked to taste, served with a special chipotle sauce.

Served with Mexican-style potatoes (extra-spicy) - \$27.25

Rack of Lamb

Tender and juicy full rack of lamb chops cooked to perfection, served with a Jalapeno mint sauce.

Served with Mexican-style potatoes - \$28.95

Pork Chops

Two large juicy charbroiled pork chops cooked to perfection, served with a roasted red peper sauce, and topped with a yellow chile mole sauce. Served with Mexican-style potatoes - \$19.50

- PLATILLOS DE POLLO -

Monte Cristo Nuevo

Tender chicken breast layered with ham, cheese, Ortega chili and avocado, topped with a garlic butter cream sauce, crab legs, and asparagus

- \$20.75

Vista del Mar

Sautéed chicken breast with a creamy shrimp and crab sauce, topped with crab legs

- \$22.25

Pollo Arturo

Chicken breast stuffed with feta and jack cheese, pasilla chilies and bacon, topped with a cilantro lime culiacan sauce - \$19.50

Chicken Marsala

Sautéed chicken breast with a special sauce of Marsala wine, mushrooms, green onions, pasilla chilies, and garlic

- \$19.95

Menu los Ninos (10 and under)

Hot Dog

Served with French fries

- \$4.95

Taco (beef or chicken)

Served with rice and beans

- \$6.95

Cheese Quesadilla

Served with rice and beans

- \$6.95

Enchilada

A cheese enchilada served with rice and beans

- \$6.95

Burrito

Bean and cheese, or beef and bean, served with rice and beans

- \$6.95