

# \*Corazon at Castle Hill\*

## Dinner Menu

### \*Soups\*

Sopa de Elote ♥ ▽..... Bowl - 5.95 .....Cup - 3.95  
A creamy yet light soup made with roasted and pureed corn, onion, potato, cornmilk, and vegetable stock with just a touch of cream. Topped with chopped Hatch chiles and cotija cheese.

Posole Blanco - ♥.....Bowl - 5.95 .....Cup - 3.95  
A hearty soup made with green chiles, tomatillo, hominy, and roasted pork. Garnished with shredded cabbage and escabeche onions.


### \*Salads\*


Nopalitos Salad - ♥ - ▽.....3.95  
Sliced nopalitos (prickly pear cactus), marinated in garlic oil and lime juice with red and green onions, tomato, cilantro, coarse ground pepper, crushed pepper flakes and Mexican oregano. Served with basil vinaigrette, chili pepitas, and queso fresco.

Corazon House Salad - ♥ - ▽..... 5.95  
Mixed field greens dressed in smoked poblano-pecan vinaigrette with jicama, beets, carrots, pasilla chiles, Sonoran pecans, cotija cheese, and a blue corn empanada.

Southwestern Caesar Salad - ♥..... 8.95      Baby Caesar - ♥..... 4.50  
Romaine leaves tossed in a dressing made from garlic, smoked poblanos, anchovies, balsamic vinegar, and garlic infused oil. Topped with homemade croutons and parmesan cheese.

Add: 6 oz. Grilled Chicken - ♥...3.00    5 Grilled Shrimp - ♥...6.00    cup of soup...3.00  
Crab Cake -...6.00    7 oz. Salmon Fillet .....8.00    Tuna Tartare....5.00


 Interior Mexican Grilled Chicken Salad - ♥..... 12.95  
Grilled chicken breast served over mixed field greens with green chile-lime dressing, black bean-corn relish, guacamole, queso fresco, blue corn empanadas, and fried tortilla strips.

 Spicy "Hacked" Chicken Salad - ♥..... 12.95  
Spicy "hacked" chicken breast served over mixed field greens and napa cabbage. Finished with corn relish, candied walnuts, sesame-ginger dressing, and blue corn empanadas.

Grilled Salmon and Arugula Salad - ♥..... 16.95  
Grilled salmon filet over a bed of arugula tossed with a basil-mustard vinaigrette. Finished with smoked tomato aioli, cotija cheese, toasted almonds, marinated ancho chiles, sautéed vegetables and corn pudding.

\*Tofu may be substituted on any salad!\*

### SYMBOLS DENOTE:

 - Spicy Hot!..... ▽ - Vegetarian

♥ - Gluten Free - (with removal of empanadas, croutons or flour tortilla)!

Michael Taddeo - Executive Chef  
18% gratuity will be added for 5 or more

a three dollar charge will be added for split plates  
which includes extra sides and sauce.

## Dinner Menu

### \*Entrees\* with Suggested Wine Pairings

**Grilled Black Angus Beef Tenderloin** ♥ **Obsidian Ridge Cabernet Sauvignon \$12 glass** **\$23.95**

An 8 oz. Creekstone Farms Black Angus beef tenderloin, rubbed with black pepper, grilled to order and served with a caramelized shallot, portabello mushroom, Gruyere cheese and roasted garlic sauce. Topped with a housemade steak sauce and a grilled onion relish. Served with garlic mashed potatoes and sautéed vegetables.

**Grilled Half Rack of Lamb** ♥ **Seghesio Zinfandel \$ 10 glass** **\$24.95**

An 8 oz. half rack of New Zealand lamb, seasoned with dried herbs and black pepper, grilled to order and served with a caramelized fennel bordelaise sauce. Topped with a black truffle, roasted garlic and Dijon mustard puree and garnished with a pickled garlic and fennel relish. Served with mashed potatoes and sautéed vegetables.

**Sauteed Gulf Redfish** ♥ **Easton Sauvignon Blanc \$9 glass** **\$23.95**

An 8 oz. fillet of redfish, sautéed and served on a bed of baby spinach tossed in wasabi and ginger vinaigrette. Served with a sweet corn pudding filled tamale and sauteed vegetables. Finished with an orange sesame puree and garnished with a sweet corn and black bean relish.

**Pan Seared and Roasted Duck Breast** ♥ **Punto Final Malbec \$8 glass** **\$22.95**

An 8 to 10 oz. duck breast, pan seared then roasted and served with a Colorado mole sauce made with ancho and guajillo chiles, blackened tomatoes and roasted garlic. Topped with an oregano puree and housemade guacamole. Served with a sweet corn pudding tamale and sautéed vegetables.

**Coconut Crusted Shrimp with a Caribbean "Voodoo" Sauce** 🌶️ **Gauthier Riesling \$7 glass** **\$21.95**

Six coconut crusted and fried large Gulf shrimp served on a generous bed of spicy Caribbean-style mango and habanero sauce. Served with a banana and corn pone filled tamale and topped with a fresh papaya and pineapple relish and an electric lime and mango puree.

**Roasted Pork Tenderloin** ♥ **Laetia Pinot Noir \$9 glass** **\$20.95**

8 oz. of Co-op farm raised pork tenderloin, roasted and served with a charred ancho and blackened tomato sauce and topped with a sun-dried cherry chutney. Served with a sweet corn pudding filled tamale and sautéed vegetables.

**New York Strip with Red Wine Sauce** ♥ **Bench Cabernet Sauvignon \$9 glass** **\$20.95**

A 10 oz. certified Black Angus N.Y. Strip steak seasoned with salt and pepper, grilled to order and served with a red wine sauce and a fresh herb glaze with a smoked gouda compound butter. Accompanied by garlic mashed potatoes and sautéed vegetables.

**Potato-Corn Sope with Wild Mushrooms** ♥ ▽ **Chehalem Chardonnay \$8 glass** **\$15.95**

A sope (pastry) made from potato and cornmeal, griddled and topped with a rich corn and goat cheese custard, sautéed shiitake, crimini and oyster mushrooms. Served on a bed of New Mexican Hatch chile and tomatillo sauce and topped with tamarind glaze, crema espesa, and queso fresco.

**Add 3 marinated and grilled shrimp -** **\$4.00**

**Vegetable Chile Relleno** ♥ ▽ **Ramspeck Merlot \$9 glass** **\$15.95**

Poblano pepper stuffed full with mayacoba beans, roasted corn and potatoes, grilled onions, and Jack and Swiss cheeses. Served on a bed of toasted chile-herb sauce made from roasted guajillo, pasilla, and ancho chiles, Mexican oregano, and thyme. Topped with Mexican crema espesa and served with sweet corn pudding.

**Shrimp Enchiladas** ♥ **Peitan Albarino \$8 glass** **\$17.95**

Two enchiladas filled with sautéed shrimp, green onions, and cheeses. Served in a verde sauce made from tomatillos, charred poblanos, white wine, garlic, fennel, and pumpkin seeds, then drizzled with chipotle chile puree. Plate includes rice and beans, guacamole, and pico de gallo relish.

**Roasted Chicken Enchiladas Suizas** **Troublemaker Grenache/Syrah Blend \$9 glass** **\$15.95**

Two enchiladas filled with achiote-lime roasted chicken, cilantro, and jack cheese. Served in a sauce made from swiss cheese and sour cream, then drizzled with ancho chile adobo. Accompanied by Spanish rice and refried beans and charred poblano salsa fresca.

All of the beef we serve comes from Creekstone Farms and is certified Black Angus and is free-range, hormone and steroid free.