

# \*Corazon at Castle Hill\*

## Dinner Menu

### \*Soups\*

- New Orleans Style Gumbo filled with Sausage and Chicken** Bowl - 7.95 .....Cup - 4.95  
A rich and flavorful soup with a dark roux seasoned with onions, celery, and bell pepper and filled with a medley of Yoakum County sausage and roasted chicken. Topped with seasoned white rice.
- Roasted Red Bell Pepper Bisque - ♥ - ▽** Bowl - 5.95 .....Cup - 3.95  
A velvety textured soup made with roasted red bell peppers and blackened tomatoes, white wine, garlic, pureed into a rich vegetable stock. Topped with a basil crème fraîche and sliced cucumbers.
- 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, 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 - ♥** \$13.95  
Grilled chicken tossed in a spicy aioli and served on a bed of mixed field greens with a fresh green chile-lime dressing, then topped with black bean relish, guacamole, queso fresco, fried empanadas, and fried tortilla strips.
-  **Spicy "Hacked" Chicken Salad - ♥** \$13.95  
Spicy "hacked" chicken breast tossed in a Chinese spiced aioli and served over field greens and napa cabbage with a corn relish, candied walnuts, sesame-ginger dressing, and fried empanadas. (Dressing contains soy sauce).
- 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. Served with a sweet corn pudding tamale and vegetables.

\*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 **\$24.95**  
An 8 oz. hand cut beef tenderloin, grilled and served on a bed of arugula, gorgonzola, and walnuts tossed in a port wine and balsamic vinaigrette and topped with a black pepper glaze. Served with mashed potatoes and vegetables.

**Sauteed Gulf Fish** ♥ 🌶️ Niner Sauvignon Blanc \$9 glass **\$23.95**  
An 8 oz. fillet of Gulf fish, lightly seasoned, pan-sauteed, served on a bed of julienned zucchini, red bell pepper, cucumber and cilantro tossed in avocado vinaigrette. Topped with a spicy lime, avocado and habanero aioli and accompanied by a sweet corn pudding tamale and vegetables.

**Grilled Lamb Chops** ♥ Martino Old Vine Malbec \$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 pomegranate and pasilla red wine sauce. Topped with a pomegranate crème fraiche and a dried fruit and pumpkin seed picadillo. Served with a sweet corn pudding tamale and vegetables.

**Pan Seared and Roasted Duck Breast** ♥ 🌶️ Seghesio Zinfandel \$10 glass **\$23.95**  
An 8 to 10 oz. duck breast, pan seared and roasted, served with a blackberry and pasilla chile sauce and topped with a dried fruit and almond picadillo and a thyme crema espesa. Served with a sweet corn pudding tamale and vegetables.

**Roasted Pork Tenderloin** ♥ Dona Catalina Carmenere \$9 glass **\$21.95**  
8 oz. farm-raised pork tenderloin, coated with a blend of ground pumpkin seeds, green peppercorns, and pasilla chile powder, roasted and served in a sauce of Hatch chiles and tomatillos. Served with a tomatillo, corn, and pepper chow chow and a tamarind glaze. Accompanied by mashed potatoes, vegetables, and a blue corn empanada.

**Coconut Crusted Shrimp with a "Voodoo" Sauce** 🌶️ Max Ferdinand Riesling \$8 glass **\$20.95**  
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.

**New York Strip with Red Wine Sauce** ♥ Alberti Cabernet Sauvignon \$7 glass **\$21.95**  
A 10 oz. certified Black Angus N.Y. Strip steak seasoned with salt and pepper, grilled to order and served with a red wine glaze, a roasted garlic and pasilla chile puree, and a smoked gouda compound butter. Accompanied by mashed potatoes and 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** ♥ ▽ Galan Syrah \$7 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 tamale and vegetables.

**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 and a scoop of guacamole. Served with saffron rice, refried beans, 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.

Add a baby Caesar to any entrée for - 2.50 Add a small House salad for - 3.50 SUMMER PM