



Phone 232-1826

# IRON HORSE RESTAURANT

## July Specials

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1 <b>Carne Adovada Platter</b> Santa Fé style slow-roasted red chile encrusted pork, served with greens, tomato and cheese with tortillas, guacamole, Spanish rice and beans.
2 <b>Mahi Mahi Burrito</b> Grilled Mahi, beans, slaw, cheese, and onions wrapped in a burrito drizzled with salsa cecelia. Served with Salvadoran rice & sauteed vegetables.	3 <b>Closed</b>	4 <b>Closed for 4th of July</b>	5 <b>Roast Pork-Apple Quesadilla</b> Roast pork, granny smith apple, and Tillamook sharp cheddar, grilled in a flour tortilla. Served over a big salad.	6 <b>Lemon -Garlic Chicken Tacos</b> Lemon and garlic marinated grilled chicken breast strips over greens with pico de gallo, tortillas, beans and rice.	7 <b>Sea Scallop Tostada</b> Grilled sea scallops served on a tostada shell with black beans, quasa fresco, grilled corn, spinach, avocado, spicy pickled Bermuda onion and tomatoes.	8 <b>Brazilian Fajitas</b> Steak strips, portabella mushrooms and onion, grilled in a spicy chopotle fajita bbq sauce. Served with tortillas, black beans and rice.
9 <b>Fried Oyster Tacos</b> Fried cornmeal crusted oysters and mixed lettuces in flour tortillas with remoulade sauce, slaw, tomatoes and cheese. Served with black beans & rice.	10 <b>Closed</b>	11 <b>Mexican BLT</b> Grilled quesadilla with thick sliced pepper bacon, avocado, tomato, onion and cheese, served over a large mixed green salad.	12 <b>Cuban Style Chicken Breast</b> Grilled chicken breast topped with mango-banana salsa, served with black beans, yellow saffron rice and fried plantains.	13 <b>Jambalaya</b> Cajun shrimp, sausage and chicken stew, served over white rice.	14 <b>BBQ Baby Back Ribs</b> Fall off the bone pork baby backs with chipotle-chile BBQ sauce. Served with garlic mashed potatoes and green beans.	15 <b>Chile Crusted Salmon</b> Mild chile crusted salmon filet, topped with a citrus sour cream sauce. Served with rice & beans or over a large green saad with sliced avocado.
16 <b>Broccoli &amp; Spinach Enchilada</b> Broccoli, spinach, red peppers and onions simmered in a cheese sauce and rolled into a large flour tortilla. Topped with red salsa and cheese.	17 <b>Closed</b>	18 <b>BBQ Pork Quesadilla</b> Roasted pork, Southwestern bbq sauce, onions and cheese grilled in a large flour tortilla. Served with rice and beans.	19 <b>Coconut Shrimp</b> Rock shrimp sauteed in a fresh lime and tequila cream sauce. Served over white rice with a side of pinto beans.	20 <b>Tacos al Pastor</b> 2 soft corn tortillas stuffed with red chile marinated portk, onion, cilantro, pineapple and queso fresco. Served with pineapple salsa, beans and rice.	21 <b>Paella</b> Scallops, mussels, shrimp, chicken, chorizo and fresh vegetables in a broth, served over saffron rice.	22 <b>Chicken Chipotle Fajita</b> Chicken, portabella mushrooms and asparagus in a chipotle-chile sour cream sauce. Served with rice, beans and tortillas.
23 <b>Papa Medero's Pork Carnitas</b> Slow cooked portk tacos serviced with salsa verde, red chile sauce, rice, and special black beans.	24 <b>Closed</b>	25 <b>Tropical Chicken Quesadilla</b> Chicken breast, pineapple, mangoes, jalapenos and cheese, grilled in a flour tortilla. Served with rice and beans.	26 <b>Fried Catfish Ettouffe</b> Fried catfish filet topped with Cajun shrimp sauce. Served with red beans and rice.	27 <b>Albondigas con Arroz</b> Mexican style meatballs in a spicy chipotle chile-sour cream sauce. Served over yellow rice with a side of black beans.	28 <b>Tequila Shrimp</b> Grilled salmon marinated in Island Teriyaki sauce and made into two soft flower tacos, served with white rice and corn & black bean salad.	29 <b>Southwestern Chicken Salad</b> Fried chicken breast strips over lettuce, spinach, tomatoes, roasted red bell peppers, onions, jack cheese and cactus salad with a side of chipotle ranch.

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