



DINNER

We are proud to exclusively serve USDA Choice Beef.

STARTERS

| | |
|--|---------|
| Guacamole Tableside Our Signature Guacamole prepared for you tableside | \$11.95 |
| Tortilla Soup Las Campana's Original with Diced Chicken | \$6.95 |
| House Salad Chopped Romaine, Spicy Southwestern Caesar Dressing | \$9.95 |
| Breast of Chicken-\$12.95 Marinated Beef-\$14.95 Jumbo Shrimp-\$15.95 | |
| Shrimp Cocktail Jalapeno Chilies, and Fresh Cilantro, Mini Tostados | \$14.50 |
| Crispy Calamari Chipotle Garlic Mayonnaise | \$10.50 |
| Shrimp Ceviche Cured Pacific Shrimp in Fresh Lime Juice, Fresh Mango Cilantro Salsa | \$14.95 |
| Open Face Quesadilla Monterey Jack, Queso Fresco, Avocado, Cilantro Pesto, Arugula | \$11.50 |
| Breast of Chicken-\$13.25 Marinated Beef-\$14.75 Jumbo Shrimp-\$16.75 | |
| Flautas Tender Pieces of Chicken, Flour Tortillas, Green Cabbage, Queso Ranchero, Guacamole | \$12.50 |
| Trio of Sopes Skirt Steak, Carnitas, Marinated Shredded Chicken | \$14.95 |

ENTREES

Served with Mexican Rice, Choice of Beans

| | |
|--|---------|
| Carnitas Tender Roasted Pork with Guajillo Mole, and Guacamole | \$17.95 |
| Soft Tacos Flour Tortillas, Breast of Chicken, Cabbage, Pico de Gallo, Guacamole, Sour cream | \$12.50 |
| Fresh Fish-\$15.75 Marinated Beef-\$15.25 Carnitas-\$14.95 | |
| Crispy Tacos Corn Tortillas, Breast of Chicken, Cabbage, Pico de Gallo, Guacamole, Sour Cream | \$12.50 |
| Marinated Beef | \$15.25 |
| Cheese Enchiladas Choice of Salsa Verde or Roja | \$13.50 |
| Breast of Chicken-\$15.50 Marinated Beef-\$16.95 Rock Shrimp-\$22.50 | |
| Chile Rellenos Pasilla Chiles filled with Four Cheese, Batter Fried, Roasted Tomato-Onion Sauce | \$19.50 |
| Fajitas Sizzling Chicken Fajitas, Bell Peppers, Onions, Tortillas | \$18.95 |
| Filet Mignon-\$23.95 Jumbo Shrimp-\$26.50 Vegetarian-\$16.75 | |
| Chile Verde Roasted Pork, Tomatillo Sauce, Anaheim Chiles, Warm Tortillas | \$17.95 |
| Filet Picado Marinated Sliced Beef Tenderloin, Habanero, Tequila Garlic Butter, Adobo Sauce | \$29.50 |
| Camerones Poblanos Pacific Shrimp, Poblano Chile Sauce, Cheese, White Rice | \$26.95 |
| Grilled Fresh Filet of Pacific Salmon Marinated Salmon, Jalapeno-Cilantro Pesto | \$24.50 |



WINE BY THE GLASS

Sparklers

| | | | |
|--|--------|-------------------------------------|---------|
| Domaine Chandon, Brut, NV, Napa 187 ml | \$9.00 | Moet & Chandon, Brut Epernay 187 ml | \$22.00 |
|--|--------|-------------------------------------|---------|

White Wine

| | | | |
|--|---------|---------------------------------------|---------|
| Viognier, Irvine "Rogue Valley" Oregon | \$11.00 | Chardonnay, Vista Point, California | \$8.00 |
| Chardonnay, Jade, Napa Valley | \$11.00 | Chardonnay, Martin Ray, Russian River | \$11.50 |
| Fumé Blanc, Robert Mondavi, Napa | \$8.00 | Riesling, Ch. Ste. Michelle, WA | \$7.50 |
| Pinot Grigio, Mezzacorona, Trentino, Italy | \$8.50 | White Zinfandel, Beringer, Napa | \$7.00 |

Red Wine

| | | | |
|---|--------|--|---------|
| Cabernet Sauvignon, Vista Point, California | \$8.00 | Cabernet Sauvignon, Franciscan, Napa | \$13.00 |
| Cabernet Sauvignon, Sterling, "Vintner's", CA | \$9.75 | Merlot, Angeline, Russian River | \$9.00 |
| Merlot, Casa Lapostolle, Rapel Valley, Chile | \$9.00 | Merlot, Niebaum Coppola, Oakville | \$10.00 |
| Pinot Noir, Angeline Reserve, Oregon | \$9.00 | Zinfandel, Ravenswood, "Vintner's", CA | \$7.50 |

MARGARITA SELECTIONS

The Classic, blended or on the rocks Sauza Gold Tequila, Triple Sec and Sweet & Sour

| | | | |
|---------|--------|--------|--------|
| Regular | \$7.75 | Grande | \$9.75 |
|---------|--------|--------|--------|

Cadillac Margarita, Sauza Hornitos Reposado Tequila, Grand Marnier and Sweet & Sour

| | | | |
|---------|---------|--------|---------|
| Regular | \$10.00 | Grande | \$12.50 |
|---------|---------|--------|---------|

The Mission Inn Perfect, Jose Cuervo, Grand Marnier, Cointreau, Orange Juice, Lime Juice, Sweet & Sour, Shaken and served over ice in a Salted-Rimmed Glass \$12.95

SPECIALTY DRINKS

| | |
|---|--------|
| California Dreamin , Amaretto, Midori, Malibu Rum, Splash of Cranberry, Pineapple Juice | \$8.00 |
| Raspberry Kiss , Skyy Vodka, Apple Pucker, Chambord, Malibu Rum, Sweet & Sour, Cranberry Juice | \$8.50 |
| Mai Tai , The Original Mai Tai Recipe with Light and Dark Rum | \$8.50 |
| Wine Sangria , Peach Schnapps, Kiwi Fruit and Strawberries (Red or White) | \$7.00 |
| Rum Pineapple Breeze , Coconut Cruzan, Pineapple Rum, Cranberry, Fresh Lime Juice | \$8.50 |

IMPORTED BEER

| | | | |
|-------------------------|--------------|---------------------|--------|
| Bohemia | Corona Extra | Dos Equis Amber Ale | \$6.00 |
| Dos Equis Special Lager | Negra Modelo | Heineken | |

DOMESTIC BEER

| | | | |
|--------------------------|--------------|---------------------|--------|
| Bud Light | Budweiser | Coors Light | \$5.00 |
| O'Doul's (non-alcoholic) | Samuel Adams | Pyramid Heffenwisen | |



Casey's Cupcakes® are available all the time anywhere!

You can now enjoy Casey's Cupcakes® as a Dine-in dessert, Boxed to go and even as a Party Favorite with all the trimmings! Celebrate any occasion with our wide variety of flavors

Rockin' Red Velvet Razzmatazz ~ Peanut Butter ~ Marvelous Milk Chocolate ~ Sassy Strawberry ~ Luscious Lemon ~ Caribbean Coconut & Always a Flavor of the Month!

\$3.50 each

An automatic gratuity of 15% will be added to all large parties of 10 or more guests