

Ring In the New Year with Us!

Enjoy dinner before the party, or make **Border Grill** the main event! Make your reservations today!

3 course dinner - 5 p.m. to 11 p.m.

A la carte menu available all night in the bar

MENU HIGHLIGHTS

Gorgonzola and Pear Quesadilla

d'anjou pears with gorgonzola, oaxacan string cheese, and spiced walnuts

Cancun Ceviche

lime marinated hebi with mango, grilled pineapple, onion, cilantro, and coconut lime sorbet served in a fresh coconut shell

Cangrejo, Camarones, y Vieras

pan seared mexican prawns and sea scallops served with jumbo lump crab meat and chile piquillo sauce

Ensalada Mexicana

grilled corn, poblano pepper, avocado, tomato, apple, pinto beans, tortilla chips, and romaine with cumin vinaigrette

Black Fig and Venison Enchiladas

braised venison and oaxacan string cheese simmered in dark mole with sautéed black figs, caramelized shallots, apricots, and dried raspberries

Filete de Res

brazilian rubbed, prime dry aged beef tenderloin with ancho port reduction and wild mushroom tamal

Langosta Borracha

grilled whole maine lobster with fideo pasta, fava beans, and aji panca lime butter sauce

Multas de Hongos

grilled portabello mushrooms layered with black beans, roasted peppers, and pickled onions served with roasted tomato sauce, seared greens, and guacamole

DESSERT HIGHLIGHTS

Dulce de Leche Cheesecake

with pecan graham cracker crust and sautéed rum bananas

Trio of Flans

espresso, coconut, and butterscotch flans with fresh berries

Pastel Rufina

layers of puff pastry filled with whipped sweetened cream cheese, chocolate chunks, and fresh berries



Border Grill[®]