

El Gato Dinner Features

2/08

All Entrees Served with House Salad, and Chef's Choice of Side Dishes

Sopa de Dia A Fresh Selection Prepared Daily
4 cup

Carne Azul Salad
14

Chili rubbed and grilled Chateau Beef Tender with Tomatoes, Roasted Garlic, Pickled Red Onions, and Feta Cheese with Balsamic Cilantro Vinaigrette

Scallops Provencale
19

Sweet Sea Scallops, Sautéed in a White Wine Garlic Sauce, served on a bed of Tomatoes and Sautéed Leeks, topped with Rosemary Cream

Shrimp & White Bean Panzanella
16

Tiger Shrimp and White Beans with Tomatoes and Fresh Herbs, over Ciabatta & French Bread Croutons

Garden Pesto Chicken
17

Pan Seared and Roasted Chicken Breast, with a Sauce of Bacon, Basil and Roasted Garlic

Herb Marinated Lamb
22

Lean Tenderloin of Lamb, Chargrilled, and topped with a Rosemary Cream

Black Bean Sirloin
19

8oz Baseball Cut Top Sirloin, marinated and chargrilled, topped with a Creamy Black Bean and Goat Cheese Sauce, add grilled Prawns - 6

Green Chile Pork Plate
14

Marinated and slow Roasted, seasoned with Cumin and Cinnamon and served with Rice and our House BBQ Sauce on the Side

Catch of the Day
priced daily

Flown in fresh with a different preparation daily

Mediterranean Breast of Duck
19

Seared and Roasted, with an aromatic blend of Spices, Dried Fruit & Sherry

Cioppino con Pasta
priced daily

Ask your server for today's fresh seafood, tossed with Angel Hair Pasta, and a Hearty Tomato Stew

Paella
21

A traditional dish of Chorizo Sausage, Chicken, Shrimp, Mussels and Fish with Saffron Rice, Sweet Peas and Green Olives

Roasted Garlic Ribeye

24

Certified Angus Ribeye, Chargrilled and topped with a Roasted Garlic Demi Glaze

Green Chile & Chicken Macaroni & Cheese

16

Gremelli Pasta, in a creamy sauce of Smoked Gouda, Manchenga, and Cream with Green Chiles, Grilled Chicken, and southwest Spices

Join us For Soup Sundays!

Happy Hour / Monday thru Friday 4 - 6pm

El Gato Azul

316 W. Goodwin

445-1070