

RESTAURANT LOZANO DINNER

ENTREES

GRILLED SALMON SPAGETTINI with seasonal vegetables & basil sauce	16
FETTUCCINE with grilled chicken in a herb, sun-dried tomato & mushroom sauce	15
WILD MUSHROOM RAVIOLI with sun-dried tomatoes, baby spinach & light cream sauce	14
ROASTED VEGETABLE CHILAQUILES roasted vegetable & tortilla casserole, baked with three cheeses, Chipotle salsa & crema	14
PENNE WITH ARTICHOKE HEARTS Roma tomato & lemon-caper sauce	14
SLOW ROASTED BRISKET with Chipotle BBQ sauce	15
JERK CHICKEN with Morros y Cristianos & warm corn relish	15
DOUBLE CUT PORK CHOP sauteed mushrooms, Yukon Gold mash	16
HANGER STEAK with roasted vegetables chilaquiles	16
POBLANO SHRIMP with warm corn relish & roasted chile verde potatoes	15
NEW YORK STEAK with garlic parsley fries	18
PAN ROASTED FREE RANGE CHICKEN with a light whole grain mustard sauce	16
BACON WRAPPED FILET with sauteed spinach & red onion mashed potatoes	20



COMIDAS MEXICANAS

GRILLED SOFT TACO PLATE (2)	
- grilled chicken (or) steak with rice & beans	13
- fresh fish (daily selection)	15
BURRITOS	
- Vegetarian -greens, tomato, beans, cheeses, guacamole, sour cream	9
- Big Madre -beans, rice, cheeses, grilled chicken or steak, guacamole, sour cream	13
- Grilled Chicken/Grilled Steak - beans,& pico de gallo	11
(burritos available topped with California or Phoenix sauce & cheese, then baked either California style -mild whole wheat sauce or Phoenix style - enchilada sauce)	

BLUSH WINES

	Glass	Bottle
HOUSE, White Zinfandel	5.50	18.00

RED WINES

JOSEPH DROUHIN, Laforet, Pinot Noir '98	7.50	27.00
SAN SIMEON, Monterey, Pinot Noir '00	8.00	29.00
DOMAINE DROUHIN, Pinot Noir, '99		56.00
ARGYLE, Reserve, Pinot Noir, '99	48.00	
PHILIP STALEY, Petite Syrah '98	35.00	
CHRISTOPHER CREEK, Petite Syrah '99	42.00	
SAN FELICE, Italy, Chanti Classico '98	7.00	25.00
BUSCAINI, Santo St. Ripasso '97	7.00	25.00
THOMAS MITCHELL, Australia, Shiraz '99	6.50	24.00
MITCHELTON, "Print" Shiraz '97	62.00	
CASTORO CELLARS, Zinfandel '99	7.75	28.00
CHRISTOPHER CREEK, Zinfandel '99		38.00
HOUSE SELECT, Merlot	6.75	24.00
CASTORO CELLARS, Merlot '96	7.50	27.00
MILL CREEK, Merlot '99	7.75	28.00
SAN SIMEON, Merlot '98	8.00	29.00
LOUIS m MARTIN, RSV Merlot '96		48.00
HOUSE, Cabernet Sauvignon	5.50	19.00
MADDALENA, Central Coast, Cabernet '98	7.50	28.00
CASTORO CELLARS, Cabernet '98	7.75	29.00
S. ANDERSON, Stag Leap Cabernet '98		42.00
SANTO STEFANO, Alexander Valley, Cabernet '97		46.00
PLAISIR DE MERLE, South Africa, Cabernet '95		60.00
LOUIS m MARTINI, Monte Rosso, Cabernet '97		65.00
BUSCAINI, AMARONE '95		70.00



DESSERTS

RED YAM FLAN 6.75 traditional flan including sweet potato
CREME BRULEE 6.75 traditional French sweet cream with caramelized sugar
APPLE RASPBERRY CRUMBLE 6.75 served warm with vanilla ice cream
WHITE CHOCOLATE RASPBERRY CHEESECAKE 6.75 with raspberry sauce
CHOCOLATE BREAD PUDDING 6.95 served warm with chocolate sauce & fresh whip cream
FRESH SEASONAL BERRIES 6.95 served with éclair & fresh whip cream
CAPPUCCINO TRUFFLE 6.50 coffee ice cream with crunchy candy, nestled in a chocolate shell, served with cream Anglaise
RASPBERRY TRUFFLE 6.50 chocolate and Grand Marnier ice creams surrounding a raspberry sorbet, dipped in dark chocolate, served with raspberry sauce

LOZANO CATERING
telephone: 626.355.3576



(Please, no substitutions. Kitchen split \$3.00 per item. Thank You)
(18% gratuity for groups 5 or more)
(Please turn off cel phones & pagers. Use cel phone outside. Thank you!)