



ISABEL'S CANTINA
by ISABEL CRUZ

Soups

Soup du Jour	daily selection from our own recipe book	<i>amical</i>	3/5
Tomato Soup en Croute	our signature soup with a puff pastry crust	<i>amical</i>	6
Chicken & Rice Soup	broth, asparagus, brown rice & saffron	<i>page 65</i>	3/5

Appetizers, Sides & Salads

Tostones with Baked Carnitas	spicy baked pork served on slices of fried plantains with avocado and cilantro sauce	<i>page 21</i>	8
Salmon Cakes with Chipotle-Corn Salsa	light Panko-crusted cakes made with onion, garlic, crumbles salmon & mayonnaise	<i>page 24</i>	10
Simple Tuna Ceviche	small diced tuna tossed in citrus juices, Serrano chiles, garlic & mango with wonton chips	<i>page 27</i>	10
Chicken Lettuce Wraps	seasoned chicken breast rolled in Bibb lettuces leaves with <i>cilantro-lime sauce</i> (pg 161)	<i>page 34</i>	12
Jicama, Cucumber & Radish Salad	crunchy jicama, peppery radishes & cool cucumber tossed in fresh lime vinaigrette dressing	<i>page 45</i>	6/10

amical appetizers and salads

Olive Twists	7	Whitefish Pâté	8	Sesame Tuna	12	Caesar Salad	5/8	House Salad	4/7
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Entrees *ala carte*

Oven Roasted Vegetables with Black Bean Sopes	warm roasted squash, portabellos, and peppers with small black bean-topped tortillas & avocado	<i>pages 28 & 40</i>	17
Roasted Chicken with Mashed Yucca	fresh lemon, olive oil, salt & pepper rubbed half bird served with this Latin mashed tuber	<i>page 88</i>	17
Panko-Crusted Chicken Breast	cumin-scented sautéed chicken with a <i>Sofrito vinaigrette</i> (page 40), black beans & brown rice	<i>page 93</i>	18
Fresh Michigan Whitefish	house preparation choices: <i>herb, parmesan, nut crust or blackened</i> , served with rice & fresh vegetables	<i>amical</i>	18
Green Chile Pork Posole	a traditional, hearty Mexican pork stew with hominy, onions & served with tortillas	<i>page 100</i>	20
Cinnamon & Cumin Lamb Shank	slow-roasted shank, seasoned with a bit of ancho powder and served over mashed yucca	<i>page 111</i>	20
Mahi Mahi with Jalapeno-Ponzu Sauce*	roasted jalapenos with lemon, soy & ginger over grilled fish with brown rice & black beans	<i>page 84</i>	20
Salmon with Papaya-Mango-Mint Salsa*	seared Salmon fillet brushed with <i>Soy Joy sauce</i> (page 158) then topped with tropical fruit salsa	<i>page 76</i>	22
Chipotle-Marinaded Rib Eye*	smoky-citrus marinated grilled steak served with black beans and mashed yucca	<i>page 106</i>	26
Halibut with Cherry Tomato-Habenero Salsa*	oven-roasted Halibut served with salsa & Cucumber-Cilantro Sauce (page 80), rice & vegetables	<i>page 79</i>	28
Strawberry-Mango Cobbler	warm fruit cobbler with whipped cream	<i>page 168</i>	7

Dinner served nightly 5:00 pm – 10 pm Lunch served Monday thru Saturday at 11 am Sunday Brunch 9 am-3 pm
Last cookbook- **Isabel's Cantina** bold Latin flavors from Isabel Cruz May 3rd – 8th 2010

*Michigan Food Law warns of certain risks associated with the consumption of raw or undercooked proteins
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