

CRUZ

CAROLINA CALIFORNIA

DINNER

Salads

House Made Dressings

Green Goddess, Applewood Smoked Blue Cheese, Lemon Thyme Vinaigrette, Cilantro Lime Vinaigrette or Hidden Valley Buttermilk Ranch

Arugula Salad 8

Arugula, Candied Bacon & Shaved Parmesan
~Toasted Pepitas & Lemon Wedges

Cali Cobb 12

Romaine, Grilled Asparagus, Grilled Santa Fe Chicken, Crispy Bacon, Hardboiled Egg, Roma Tomato, Applewood Smoked Blue Cheese, Avocado & Pickled Red Onion

Newport Wedge 10

Iceberg Lettuce, Grape Tomatoes, Cucumber, Crispy Bacon & Applewood Smoked Blue Cheese

Vegetable Cobb 10

Romaine, Arugula, Grilled Asparagus, Portobello Mushroom, Cucumber, Grape Tomato, Pickled Red Onion, Fresh Roasted Corn & Avocado

Add Ons

6oz Mahi (8), 4oz Tuna* (8), 5 Fresh NC Santa Fe Shrimp (6), 4oz Santa Fe Chicken Breast (4), 4oz Angus Beef Tenderloin* (8), 6oz Grilled Portobello Mushroom (2)

Steamer Lane Stacks

Avocado, Cucumber, Roma Tomato & Arugula

Lump Crab ~ Old Bay Balsamic 17

Seared Santa Fe Tuna* ~ Ginger Wasabi 15

Grilled Fresh NC Santa Fe Shrimp ~ Cilantro Lime Vinaigrette 14

Enchiladas

Green Chile Chicken Enchilada 14

Two 6" Homemade Blue Corn Tortillas, Char-Grilled Santa Fe Chicken, Spinach & Jack Cheese
~Green Chile Sauce & Salsa Fresca
~Ahi Rice & Black Beans

Carne Asada Enchilada 18

Two 6" Homemade Blue Corn Tortillas, Char-Grilled Carne Asada, Caramelized Red Onion, Jack Cheese & Roasted Anaheim Chile
~Red Chile Sauce
~Ahi Rice & Black Beans

Enchilada Del Mar 20

Two 6" Homemade Blue Corn Tortillas, Grilled NC Fresh Santa Fe Shrimp, Bay Scallops, Monterey Jack & Green Onion
~Sweet Corn Cream Sauce, Salsa Fresca & Avocado
~Ahi Rice & Black Beans

Appetizers

Queso Blanco 4 | 8

A Blend of Mexican Cheese & Chiles

Fresh Guacamole 4 | 8

Made Fresh Daily with Hass Avocados Topped with Toasted Pepitas

Chile Relleno 7

Roasted & Stuffed Anaheim Chile with Tomatillo Sauce
~Mixed Cheese

Truffle Fries 8

with Crispy Bacon, Sea Salt, Fresh Shaved Parmesan & Green Onion

Be Deviled Eggs

Topped with Choice of Candied Bacon or Pickled Fresh NC Shrimp
Four 6 Eight 8

Strong Arm Chile Con Queso 11

Seasoned Ground Angus Beef, Queso, Salsa Fresca, Guacamole & Sour Cream

Mexican Street Corn

Fresh Grilled Corn with Ancho Chile Powder, Aioli, Fresh Lime & Cotija
One 3 Two 6

BBQ Bacon Wrapped Shrimp 14

6 Fresh NC Santa Fe Shrimp wrapped in Hickory Smoked Bacon - 3 Basted with Baja BBQ Sauce & 3 Basted with Gold Yellar
~Cotija & Green Onion

Cali Cauli 8

Cauliflower Lightly Fried & Tossed in Heck Sauce ~ Ranch or Blue Cheese
Tempura Fried ~ Ginger Wasabi
Sauteed ~ Lemon Thyme Vinaigrette
Cali Cauli Combo - Sample of Above

Baja Seafood Chowder

Fresh NC Shrimp & Fish
Cup 8 Bowl 10

Old Bay Peel & Eat Shrimp 16

1/2lb of Fresh NC Shrimp Steamed with Old Bay
~Baja Cocktail & Lemon Wedge

Takoshimi 14

Thin Slices of Seared Peppered Ahi Tuna* on Crispy Wontons with Southwestern Rim Salsa

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On the Lighter Side

Tres Camarones 14

6 Fresh NC Shrimp - 2 Southern Fried, 2 Santa Fe Grilled, 2 House Pickled, Sweet Corn Cream, Arugula Oil, Salsa Fresca & Avocado

Huntington Roll 15

Grilled Fresh NC Santa Fe Shrimp & Beer Battered Mahi, Red Cabbage, Avocado & Monterey Jack
~Green Goddess Dressing

Masonboro Shrimp Bake 15

Fresh NC Santa Fe Shrimp Sauteed with Baja BBQ Sauce, Crispy Bacon, Fresh Roasted Corn, Roasted Anaheim Chile, Cotija, Green Onion & Cilantro
~Two 4" Homemade Corn Tortillas

Veggie Tostada 9

6" Blue Homemade Corn Tortilla Lightly Fried & Topped with Black Bean Puree, Romaine & Leaf Lettuce tossed in Lemon Thyme Vinaigrette, Fresh Roasted Corn, Salsa Fresca, Toasted Black Beans & Avocado

East West Fish Tacos 16

1 Original **K38 Baja Fish** Taco, Dos Equis Beer Battered Mahi, Red Cabbage, Mixed Cheese & Roma Tomato &
1 **Blackened Mahi**, Shaved Green Cabbage, Salsa Fresca & Avocado
~Cilantro

Southern Slide 13

Three Sliders Served On Buttered & Toasted Rolls
House Smoked **Pulled Pork** & Cole Slaw
Santa Fe **Fried Chicken**, Crispy Romaine & Spicy Sriracha Honey
Natural Smoked **Shaved Ham**, Metro Deli Swiss & Dijonnaise
~Bread & Butter Pickles

Cruz Mixed Grill

Del Mar 29

Fresh NC Santa Fe Shrimp
Grilled Santa Fe Tuna*
Grilled Santa Fe Mahi

Del Rancho 29

Grilled 4oz Petite Tenderloin Filet*
Santa Fe Chicken
Baby Back Ribs - 4 Bones

Choice of Two Sides:

Mexican Street Corn, Broccoli,
Grilled Asparagus, Mini Casa Salad,
Ahi Rice, Black Beans,
Fries, or Fresh Fruit

Choice of Two Sauces:

K-1 Steak Sauce, Chipotle Aioli,
Baja Cocktail, Jalapeño Tartar,
Cilantro Lime Vinaigrette,
Horseradish Cream, Sweet Corn Cream

(Substitutions are subjected to additional charges)

Fresh Off The Grill

Low Down Baby Back Ribs 16

Half Rack of Hickory Smoked, House Rubbed Ribs
Gold Yellar & Baja BBQ Sauce
~Smoked Cabbage Slaw

Sedona Grill 25

Grilled Santa Fe Tuna*, Shiitake Mushrooms
& Ginger Teriyaki Cream
~Ahi Rice & Steamed Broccoli

Lemon BBQ Tuna 23

4oz Santa Fe Marinated Tuna Filet*,
Lemon BBQ Baste & Grilled Pineapple Salsa
~ Ahi Rice & Grilled Asparagus

Umsteak 26

6oz Angus Beef Tenderloin Filet*,
Finger Smashed Potatoes, Grilled Asparagus,
Creamed Spinach & Blue Cheese Stuffed Roma Tomato
~ Choice of K-1 Steak Sauce or Horseradish Cream

Surfo-Turfo 23

4oz Angus Beef Tenderloin Filet*, Fresh NC Santa Fe Shrimp Skewers,
Smoked Cauliflower Mash & Grilled Asparagus
~K-1 Steak Sauce & Orange Cilantro Mojo

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