

## RED MESA DINNER MENU

### Red Mesa

4912 4th Street North  
Saint Petersburg, Florida 33703

**727 527 8728**

[www.redmesarestaurant.com](http://www.redmesarestaurant.com)

**Dinner served**

**Monday-Thursday 4:00 to 9:30**

**Friday-Saturday 4:00 to 10:30**

**Sunday 2:00 to 9:00**

### ANTOJITO ESPECIALES

**Frijoles Charros** cup 4 bowl 6 - Pinto bean soup with chorizo sausage, onion, smoked bacon, jalapeno and cilantro.

**Tortilla Soup** 7 - Chicken broth, shredded chicken and carrot-onion sofrito topped with avocado, queso fresco and crisp corn strips.

**Black Bean Soup** cup 3.5 bowl 4.5 - Cilantro-onion and crema.

**Wild Mushroom Fundido** 9 - Chihuahua cheese fondue with wild mushrooms and tortillas.

**Wild Mushroom Quesadilla** 9.5 - Grilled mushrooms with feta and jack cheese, fresh spinach, sun-dried tomatoes and balsamic vinaigrette.

**Shredded Beef Taquitos** 6.5 - Fried tacos with guacamole, black bean chipotle sauce, queso fresco, cilantro onion and crema.

**Chicken Quesadilla** 9.5 - With chihuahua and gouda cheese, poblano chile and onion with honey chipotle vinaigrette and black bean-corn salsa. lime infused cabbage slaw and chipotle aioli in flour tortillas.

**Asada Tacos** 8 - Grilled steak and chorizo, spicy chile morita sauce and cilantro-onion in corn tortillas.

**Chorizo Fundido** 9 - Chihuahua cheese fondue with chorizo sausage, poblano chile, onion and tortillas.

**Guacamole** 8.5 - Fresh avocado, tomato, onion, jalapeno and cilantro. Served with tortillas.

### ANTOJITO DE MARISCOS

**Ceviche** Market Price - Ask your server for today's special.

**Fried Oysters Chipotle** 9 - Fried oysters topped with spicy chipotle chile butter sauce and queso fresco.

**Calamari Frito** 7.5 - Fried calamari with habanero and chipotle chile aioli.

**Shrimp Tacos** 8 - Grilled shrimp, lime infused cabbage slaw and chipotle aioli in flour tortillas.

**Crab Cakes** 8.5 - Fried, served with habanero aioli and pineapple salsa.

**Shrimp Fundido** 7.5 - Shrimp, sun-dried tomato, feta and jack cheese fondue with flour tortillas.

**Southwest Tuna Sashimi** 11 - Seared in southwest seasonings, served rare with soy-orange coulis, wasabi aioli and chipotle tomato salsa.

### ENSALADAS

**Red Mesa Salad** 7.5 - Baby field greens in tomato-cilantro vinaigrette with tomatoes, red onion, gorgonzola cheese and corn strips.

**Pastor Salad** 7.5 - Baby field greens in tomato-cilantro vinaigrette with tomatoes, capers, red onion, romano cheese and corn strips.

**Spinach Salad** 6 - Baby spinach in hibiscus vinaigrette with candied pecans, mandarin orange segments and red onion.

**Trail Salad** 8 - Baby field greens in balsamic vinaigrette with jicama, carrots, raisins, red onion, pumpkin seeds, strawberries and feta cheese.

**Sedona Caesar** 7.5 - Romaine greens in house caesar dressing, with tomatoes, romano cheese, roasted red pepper and corn strips.

Add to the above salads only

**Grilled Chicken Breast** 4

**Skewer of Grilled Shrimp** 5

**Grilled Sirloin Steak** 6

**Fried Crab Cakes** 6

**Grilled Salmon** 5

**Fried Goat Cheese** 4

### ENSALADAS DE LA CASA

(no substitutions)

**Ensalada de Pato** 13 - Farm raised duck breast, pan seared medium-rare. Served with mixed baby greens in red hibiscus vinaigrette topped with pine nuts, dried cherries, sliced red onion, and crumbled goat cheese.

**Ginger Crusted Salmon Salad** 12 - With baby field greens tossed in honey chipotle vinaigrette, tomatoes, rajitas de poblano chile and onion, queso fresco, toasted sesame seeds and soy-orange coulis.

**Chimayo Grilled Sea Scallops** 16 - With baby arugula, roasted red pepper, hearts of palm, pine nuts, tomatoes, carrots and red onion in a light mustard vinaigrette.

### POLLO

**Sante Fe Stuffed Chicken** 15 - Oven roasted breast of chicken stuffed with fresh spinach, sun-dried tomato and gouda cheese. Served on a bed of portobello mushroom cream sauce with fresh pico de gallo, tequila braised field greens and cilantro rice.

**Chicken Fernandez** 13 - Mojo marinated grilled breast of chicken topped with spicy chipotle cream sauce, served with cilantro rice and fresh seasonal vegetables.

### MARISCOS Y PESCADOS

**Shrimp & Sea Scallop Fideo** 21 - Gulf shrimp, sea scallops, chorizo sausage, poblano chile, onion, peas and fideo pasta in spicy morita chile sauce topped with queso fresco.

**Chipotle Shrimp** 17 - Gulf shrimp sautéed in spicy chipotle chile butter topped with queso fresco and cilantro, with black beans, rice, chipotle chile cactus salsa.

**Stuffed Shrimp** 18 - Fried shrimp stuffed with three cheese cilantro pesto topped with spicy chipotle cream sauce with rice and fresh seasonal vegetables.

**Shrimp Al Mojo De Ajo** 17 - Gulf shrimp sautéed with garlic, tomato, parsley, chile arbol, served with rice and fresh seasonal vegetables.

**Crab and Shrimp Stuffed Grouper** 22 - With mild poblano cream sauce, conchita with chimichurri and fresh seasonal vegetables.

## RED MESA DINNER MENU

### MARISCOS Y PESCADOS continued

**Southwest Grilled Grouper** 22 - Over mild chile verde sauce with sun-dried tomato garlic butter, habanero aioli, tequila braised field greens, pico de gallo and rice.

**Grouper Al Mojo De Ajo** 22 - Fresh grouper sautéed with garlic, tomato, parsley, chile arbol, served with rice and fresh seasonal vegetables.

**Cedar Roasted Salmon** 18 - Topped with spicy chipotle chile aioli and fried tobacco onions, with rice and seasonal vegetables.

**Ginger Crusted Salmon** 18 - With soy-orange coulis, chipotle chile mashed potatoes and fresh seasonal vegetables.

**Southwest Tuna** 24 - Ahi tuna grilled in a mild southwest rub, pan seared medium-rare with fried sweet plantains, chipotle tomato salsa and soy orange red chile mojito.

**Sesame Crusted Tuna** 24 - Pan seared medium-rare, with black bean sauce, soy-orange coulis, wasabi aioli, chipotle chile mashed potatoes and pico de gallo.

### ENCHILADAS

**Duck Enchiladas** 15 - Roast duck, red onions and peppers with raspberry chipotle sauce and queso fresco, tequila braised field greens, rice and pineapple salsa.

**Crab & Shrimp Enchiladas** 15 - Blue crab meat and gulf shrimp with poblano cream sauce and queso fresco, black bean congrí and fresh seasonal vegetables.

**Cheese Enchiladas** 13.5 - Monterey jack and chihuahua cheese with salsa roja, queso fresco, cilantro-onion and crema with black beans and rice.

**Chicken Enchiladas** 13.5 - Shredded breast of chicken, one enchilada with salsa roja, one with salsa verde, both topped with queso fresco, cilantro-onion and crema.

**Enchilada Trio** 17 - Duck enchilada with raspberry chipotle cream sauce, chicken enchilada with salsa roja, crab & shrimp enchilada with poblano cream sauce. Served with black bean congrí with chimmichurri. *Substitutions add 3.*

### CARNE

**Tres Medallones de Filete** 24 - Three grilled medallions of filet mignon with three different sauces, chipotle cream, chile morita and chipotle tomatillo with fried yukon gold potatoes.

**Chino Latino** 23 - Two medallions of filet mignon and four gulf shrimp with soy orange red chile mojito, congrí with chimmichurri and chipotle tomato salsa.

**Pork Coloradito** 19 - Lean chunks of roast pork in mole rojo with charro beans, fried plantains, rice, guacamole and corn tortillas.

**Roast Pork Verde** 14 - Lean chunks of roast pork in chile verde sauce with black beans, rice and tortillas.

**Carne Asada** 20 - Grilled skirt steak with chile morita sauce, frijoles charros, rice, enurtido, guacamole and corn tortillas.

**Puntas De Filet Mignon** 16 - Filet Mignon tips in chipotle chile butter with bacon, tomato, jalapeno, poblano chile and onion. Served with black beans, rice and tortillas on request. *Spicy.*

**Chimayo Skirt Steak** 19 - Grilled in mild chimayo chile rub with chipotle cream sauce, fried yuca and chipotle chile cactus salsa.

**Gorgonzola Stuffed Filet** 25 - With salsa roja, poblano chile and onion, tequila braised field greens and chipotle chile mashed potatoes.

**Cedar Roasted Pork Tenderloin** 17 - In mild ancho chile cinnamon and brown sugar rub with chipotle mashed potatoes, red chile jelly, black beans and pineapple salsa.

### COMBINACIONES

**Steak Tampico Combinado** 15 - 6 oz. Sirloin steak with poblano chile and onion, one cheese enchilada with salsa roja, queso fresco, cilantro-onion and crema, with black beans and rice.

**Chihuahua Combinado** 13 - Pork tamale with salsa roja, picadillo empanada with chile morita sauce, shredded beef taquito with guacamole and black bean sauce. Served with congrí and chimmichurri.

**Sonoran Combinado** 16 - 6 oz. Sirloin steak with poblano chile and onion, two stuffed shrimp with chipotle cream sauce. Served with black beans and rice.

**Chile Rellenos** 16 - One with sirloin picadillo and chile verde, one with jack cheese and salsa roja, both with queso fresco and cilantro-onion. Served with black beans and rice.

**Chile Relleno Combinado** 13 - Choice of cheese or sirloin picadillo relleno with salsa roja or verde and a cheese enchilada with salsa roja, queso fresco, cilantro onion and crema. Served with black beans and rice.

### DESSERTS

**Guava Empanada** 6 - Freshly made guava and cream cheese filled turnover, vanilla gelato and mango guava sauce.

**Crème Brûlée Cheesecake** 23 - Graham cracker crust, rajeta caramel and whipped cream.

**Plantains Foster** 6 - Fried sweet plantains, banana praline gelato, cajeta caramel, whipped cream and cinnamon sopapilla.

**Chocolate Spoon Cake** 6 - Vanilla gelato, whipped cream and Mexican chocolate sauce.

**Fried Ice Cream** 5 - Chunky Monkey ice cream rolled in crispy corn flakes, Mexican chocolate sauce, Kahlua sauce, whipped cream.

**Coconut Natilla** 6 - Toasted coconut custard in a cinnamon and sugar tortilla bowl, fresh strawberries, whipped cream and Mexican chocolate sauce.

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