

## WHITE PLAINS RESTAURANT MONTH DINNER MENU

# **Entrees:**

Choose between Chicken Tortilla Soup or salad

#### **BISTEC ENCEBOLLADO**

Traditional Mexican steak & onions over white rice & sweet plantains

## **HONEY JACK BBQ RIBS**

Slow cooked pork ribs smothered in a honey jack BBQ sauce. Served with mixed vegetables and mashed potatoes

#### **GRANDE PERNIL**

Bone in slow roasted marinated pork. Served with yellow rice & black beans

## DOWN TO THE BOWN PORKCHOP

Bone in pork chop breaded and fried to perfection finished with a chunky chorizo sauce. Served with white rice & side salad

## **CHICKEN PARMESAN**

Served with penne pasta & side salad

#### TEPE'S JIBARITO

Marinated steak, sauteed onions, romaine lettuce, tropicana cheese drizzled with cilantro crema sauce & chipotle sauce served on double fried plantains

## **HONEY SALMON**

Broiled salmon topped with honey Dijon & honey walnuts. Served with sauteed spinach & mashed potatoes

## **Desserts:**

#### VANILLA CHEESECAKE

Classic creamy cheesecake with a graham cracker crust

### **TIRAMISU**

Twist on the classic! An Oreo crust layered with mascarpone cheese and espresso soaked genoise

## **CHURROS**

Traditional Mexican donut like pastry stuffed with custard, lightly fried & dusted with cinnamon sugar & drizzled with chocolate

\*Choice of one entrée and dessert; includes soda or coffee or select draft beer \$32.95 per person\*\*

Visit our sister store, Tepe's Kitchen, located at 120 E Post Rd for daily hot food table specials, \$8 lunch specials, catering, a variety of Spanish cuisine natural juices and batidos plus so much more!