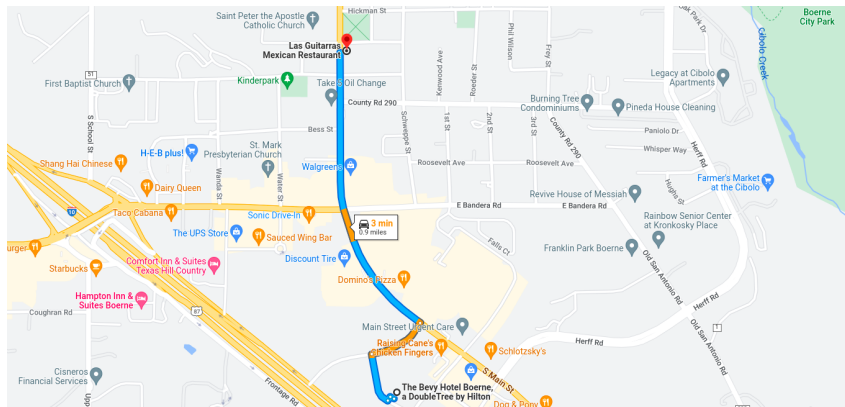


# 2022 South Central Regional VTR Convention Dinner Drives

## Las Guitarras Cocina Mexicana

This family-owned restaurant uses a distinct blend of spices, seasonings and vibrant colors. These will take you back to ancient culinary treasures proudly handed down from the family's Native American ancestors - the Aztecs and Mayans. European Colonial dishes also influence the offerings. VTR South Central Regional attendees will enjoy a private second floor dining / banquet room. There is no elevator.

**Note: Street parking is available around Veterans Plaza along E. Krokosky, Landa, and Hickman Streets**



## Las Guitarras

\$29.00 per person, tax and gratuity, included. Choose one entrée from below. Chips and Salsa, Queso Dip, Guacamole, Iced Tea, included.

Chicken Blue Corn Enchiladas  
Three Flat Stack Blue Corn Tortilla  
Chicken Enchilada,  
Smothered w/ Hatch New Mexico Green Chile Sauce and Melted Chihuahua Cheese on Top.

Enchiladas Tricolor  
-One Cheese Enchilada Topped with New Mexico's Red Chile Sauce and Queso Fresco –  
- One Picadillo Enchilada Topped w/ Tex Mex Gravy Sauce and Mozzarella Cheese –  
- and One Chicken Enchilada Topped w/ Tomatillo Sauce and Queso Fresco.

Camarones al Ajillo  
Shrimp Sautéed in Light Olive Oil, Fresh Garlic, White Wine, Butter & Lemon Juice.  
Served w/ White Rice, Avocado, Tomato, Cilantro, Onion, Lettuce and Lemon.

Carne Guisada Plate  
Served with Rice, Beans and Tortillas.  
Guacamole Salad.

Trucha a la Plancha  
Boneless Rainbow Trout, Sautéed in Olive Oil, Fresh Garlic, White Wine, Butter & Lemon Juice.  
Served w/ Grilled Vegetables, White Rice, Avocado, Tomato, Onion, Lettuce and Lemon.

Chicken Raspberry Chipotle  
Grilled Juicy Pieces of Grilled Chicken Breast, Topped with Sautéed Vegetables and Raspberry-Chipotle Sauce.  
Served on a Bed of Mashed Potato.  
Steak Tampiquena and Enchilada  
Grilled Black Angus Certified Skirt Steak and  
One Cheese Enchilada Topped w/ Ranchero Sauce and Melted Mozzarella Cheese  
Served with Rice, Charro Beans, Guacamole Salad and Sour Cream