



The New!!

Rollie's at Night

Home Cookin' in Paradise

DINNER MENU

Welcome

Traveler, Stranger or Lovely Local, Rollie and his coworkers have carefully planned the dinner you are about to eat. They will prepare it for you with much care. They would like your dinner experience to be peaceful, loving and fun. They would like you to leave tonight feeling nurtured and loved.

Rollies At Night is Open Six Nights a Week

From 5:30 P.M. until 9:00 P.M.

Rollie's At Night is closed on Monday

(Rollie's for breakfast is still open every day)

(The Prices Listed Are All In Pesos)

FOR STARTERS

Guacamole \$50

From an old family recipe. It is terrific with just a hint of hot. Served with chips.

Sassy Salsa \$35

This is the salsa the Mexicans call Mexicana Salsa. It is traditional with tomatoes, onions, chilies, cilantro and seasoned to perfection. Served with chips.

SALADS

(About our dressings . . . we make all our own dressings. We serve them all to you with your salad. The dressings are: ranch, chipotle, green goddess, balsamic vinaigrette and blue cheese. Enjoy!)

The Salads of Grandeur \$75

These salads are big enough to be called a meal. They are built using two different kinds of lettuce, red onions, tomatoes and cucumbers. Tortillas are served on request.

Top them off to make your own special meal by adding:

Chicken

Vegetarian (manchego cheese, olives, & vegetarian black beans) or

Taco (mildly spiced ground sirloin, cheese and salsa) or

mahi mahi (\$15 extra) or

shrimp (\$15 extra) or

The Wedge \$45

This salad is a wedge of about a quarter of a head of iceberg lettuce. Chopped tomatoes, onions, bacon, blue cheese dressing and crumbled blue cheese on top.

Small Dinner Salad \$35

(We go to great pains to make sure that every item in the restaurant is served free of contamination of any kind. Fruits and vegetables are soaked in a special solution and washed in purified water to make sure they are clean and ready to eat.)

ENTREES

The World's Best Authentic Paella \$150

The rice is cooked in a chicken/shrimp stock with special spices including saffron. On this bed of rice we place mahi-mahi, chicken, chorizo, shrimp and a sprinkling of vegetables. It is sprinkled with smoked paprika and drizzled with a special pablano chili paella sauce. The cooking process takes most of the afternoon and Berta comes in just to cook the paella. Absolutely scrumptious. World travelers tell us it is the best they've had.

A Paella Special For Two \$375

Enough Paella for two. Add a delicious bottle of our house wine or two margaritas or two other drinks of your choice or a pitcher of sangria and two dinner salads, and top it all off with one dessert of your choice to share. What a Deal!!! It's the best dinner value in town.

Mexican Pot Roast \$130

Chunks of beef that melt in your mouth. Tender and it shreds in your fingers. Covered with a delicious meat sauce. Served with a dinner salad (All our home-made dressings), rice, black beans and guacamole.

Enchiladas Supreme \$115

Three spicy enchiladas smothered in our red enchilada sauce. Your choices for filling are cheese or machaca or seasoned ground beef. If you would like shrimp or mahi mahi please add \$15. Served with a dinner salad (All our home-made dressings.), rice, vegetarian black beans, guacamole and a dallop of sour cream.

Shrimp Served Your Way \$145

A generous serving of shrimp served your way. You can have them cooked in butter and garlic or diablo (spicy red sauce.) or empinizada (fried in a light batter.). Served with a dinner salad (All our home-made dressings), rice, vegetarian black beans, and guacamole

Entrees Continued

The Temptational Tacos

\$115

Our tacos are made with softly fried flour tortillas. Choose from machaca, chicken, mildly spiced ground sirloin or vegetarian. If you would like shrimp or mahi mahi, please add \$15. Each order includes two tacos, a dinner salad (All our home-made dressings), rice, black beans, and guacamole

The Pizzacana

\$115

This is a very Mexican dish that looks like a pizza. Thus the name Pizzacana.

We start with a large flour tortilla, which we first plaster with butter, then smear with two of our special salsas, and finally, swathe with cheese.

We leave the tortilla open and we add machaca or chicken or mildly spiced ground sirloin or tomatoes or you can leave it with just the cheese. If you would like shrimp or mahi mahi, please add \$15. Served with a dinner salad (All our home-made dressings), rice, black beans, and guacamole.

The Quaint Quesadillas

\$115

We take a large flour tortilla and fold it in half. We put cheese inside and then we add machaca or chicken or mildly spiced ground sirloin or cheese & tomatoes or leave it cheese only. If you would like shrimp or mahi mahi, please add \$15. Then we grill it to a golden brown. Served with a dinner salad (All our home-made dressings), rice, black beans and guacamole.

Grande Mexicana Platter

\$140

How about a quesadilla, a taco, an enchilada and a serving of Mexican pot roast served with a dinner salad, (All our home-made dressings), black beans, rice and guacamole. (To have shrimp or mahi mahi on any or all of the items please add \$15.)

Cameron Gratinado (Shrimp AuGratin)

\$125

For weeks we worked on a name for this without success. It is a casserole made by combining shrimp, cauliflower, cheese, onions and other sumptuous ingredients. We put some shrimp on top to complete the picture. Designed by Flip. It is wonderful. Served with a dinner salad. (All our home-made dressings)

Our Hamburgers

Our spectacular Hamburger or Cheeseburger \$85

We believe we make the best hamburger in Mexico. We toast a traditional Mexican Telera for the bun. We serve it with sliced tomatoes, onions and lettuce. It is big, juicy and messy. It is served with a mountain of french fries or a dinner salad. Served with our special dipping sauce for the fries. (Add \$15 pesos for bacon.)

The Great Creative Burgers \$85

We have other “burgers.” We can make a burger with shrimp or mahi-mahi or machaca or chicken. We can even put tomatoes, onions, lettuce and avacados between the bun to make it vegetarian. We can add cheese as well. Served with French fries or a dinner salad. (Add \$15 pesos for mahi mahi or shrimp.)

Light Entrees

The Sunlight Shrimp Boat \$85

Shrimp cooked in garlic and spices, served in a boat with chilies and melted cheese. When you see it, it will look very small, but after you’ve eaten it, you will feel that you’ve had more than enough. It comes with a dinner salad and flour or corn tortillas.

The Machaca Líner \$70

The Machaca is served in a boat like the shrimp. It is served with melted cheese on top. Comes with a dinner salad and homemade corn or flour tortillas.

The Nests \$80

This is for those of you who are watching your carb intake. We put a patty of ground sirloin or a breast of chicken in the center of a circle of salad. Cheese can be added on request. We bring all the dressings. This is the one that Jeanne likes the best.

The Extras

<i>French Fries with lots of special dipping sauce</i>	\$30
<i>Two tacos (shrimp or mahi mahi add \$10)</i>	\$60
<i>Two enchiladas (shrimp or mahi mahi add \$10)</i>	\$60
<i>One quesadilla (shrimp or mahi mahi add \$10)</i>	\$60
<i>Black beans</i>	\$35
<i>Rice</i>	\$35

Delectable Desserts

All of our desserts were created by Jeanne and she carefully oversees their preparation. . . It is not easy. For example, we cannot find semi-sweet chocolate in Mexico. This means we bring 25 bags of chocolate down so we can make these desserts. We really believe we have the best desserts in town, maybe in the world, maybe in the universe. We hope you will try them because we know they will bring you back to Rollie's.

Fantastic Flan with Caramel \$35

A house-made custard with a caramel sauce . . . "tradicional."

Dazzling Chocolate Soufflé \$50

Rich, dense almost flourless cake with a dollop of ice cream . . .

Spectacular Hot Fudge or Caramel Sundae \$45

Ice cream served with a warm, dark, homemade hot fudge sauce . . . "yummy". Or served with warm Caramel Sauce. Or, try the Sundae with both chocolate and Caramel.

Rollie's Special Creation \$30

Rollie came up with this one. Simply a scoop of vanilla ice cream covered hot fudge or caramel topped off with our delicious granola.

Please Note!

There will be an 18% gratuity added to all tickets for any table or group of six or more.

Rollie's At Night Drinks

The Light-Hearted Drinks

Coffee	\$20	Rollies Delight	\$25	Milk	\$20
Orange Juice	\$20	Beer	\$20	Premium Been	\$25

The Wines

Bottle of Premium Wine	\$150	Bottle of House Wine	\$130
Glass of Premium Wine	\$50	Glass of house Wine	\$40
Pitcher of Sangria	\$175	Glass of Sangria	\$35

The Drinks

Pitcher of Margaritas or Mojitos	\$225		
All blended drinks	\$60		
Margaritas or Daiquiris (Lime, Strawberry, mango, pineapple, banana)			
Pina Coladas	\$60	Bloody Mary	\$50
Mojito	\$55	Bloody Maria	\$50
Tequila Sunset	\$50	Mexican Coffee	\$50
Irish Coffee	\$50	Coffee Drinks	\$50
Harvey Wallbanger	\$50	Kahlua Cocktail	\$50

Our Bartender is good. He will be happy to make any other drink to your order.

