Main Entrée

Served with your choice of soup or salad

Land

Peppercorn Beef Medallions

Pan seared beef tenderloin medallions w/ a red wine peppercorn sauce
served with oven roasted new potatoes and grilled asparagus

20

Raspberry Chipotle Pork Tenderloin

Herb crusted & roasted pork tenderloin served w/cinnamon yams and vegetable Kabob

15

Pacific Rim's Tropical Grilled Chicken

Grilled chicken breast seasoned in our ginger & soy marinate
served w/ cinnamon yams and vegetable kabob & garnished with mango salsa

14.99

Aged Rib Eye

Aged rib eye, grilled & cooked to your temperature served w/ vegetable kabob oven roasted potatoes

"Cowboy Cut" 23 - "16oz Ranchers Cut" Bone In 30

Surf n Turf

Elegant lobster tail butterfly and baked served with your choice of steak
cook to your temperature w/ vegetable kabob and oven roasted potatoes

Lobster w/Cowboy cut Rib Steak	Lobster w/ Rancher Rib Steak	Lobster w/ Fillet Mignon
39	44	45

Seafood Lovers

Deck Hand 25

Lobster tail & Blackened Catfish
served w/ stuffed bake tomato
shrimp pasta with Alfredo sauce

Captain 30

Lobster w/ Jumbo Shrimp baked
scallops w/ stuffed bake tomato
shrimp pasta with Alfredo sauce

Admiral 40

Lobster tail Jumbo Shrimp Scallops
Blackened Catfish stuffed bake
tomato shrimp pasta w/ Alfredo

Shrimp Curry with Fresh Mango

Pan seared shrimp sautéed w/ onions, ginger,
jalapeño, mango and cilantro tossed in curry coconut sauce served with rice

19

Pan Seared Tilapia with Jumbo Shrimp

served w/ mango jalapeno salsa, wild rice pilaf and vegetables

20

Grilled salmon w/ Chipotle Buerre Blanc

Atlantic salmon "catch of the day", seasoned w/ our house blend of herbs and spices
w/ stuffed bake tomato shrimp pasta w/ Alfredo sauce topped with roasted vegetable salsa

20

Gratuity Note: 15% six or more separate check 18%, special prices 20%