

Dinner

Appetizers

Jumbo Shrimp Cocktail	8.95
Sauteed Mushrooms	5.50
Deep Fried Zucchini	5.50
Deep Fried Mushrooms	5.50
Fried Mozzarealla Sticks	5.50
Deep Fried Combo	6.95

Seafood & Chicken

Dinner entrees include unlimited trips to the bountiful soup and Salad Bar, fresh baked bread and your choice of rice, baked potato or steak fries unless otherwise noted. Add steamed fresh vegetables for \$1.95

Grilled Hawaiian Chicken A tender marinated boneless breast of chicken topped with a pineapple ring and served on a bed of seasoned rice with a side of teriyaki sauce.	15.95
Chicken Con Queso A lightly breaded, deep fried boneless breast of chicken wrapped around Monterey Jack cheese and green chile. Covered with chile con queso. Two chicken breasts, add 3.75	15.95
Shrimp Tokyo Jumbo Shrimp wrapped in bacon, grilled and topped with a ginger-soy sauce with sliced mushrooms and scallions.	17.75
Fried Shrimp Delicious Gulf Shrimp, lightly breaded and deep fried to a golden brown.	17.75
Shrimp Scampi Extra large, hand selected Jumbo Shrimp. sauteed in our famous garlic-butter Scampi sauce. We use only the fines shrimp because it's firm, sweet and full of flavor. This House Specialty is served on a bed of seasoned rice with sauteed fresh vegetables.	18.95
Fried Catfish Mississippi Catfish, breaded with flavorful seasonings and deep fried to perfection. Served with lemon and tartar sauce.	15.95
Alaskan King Crab Legs A full pound of Alaska's very best-right here in the sunny Southwest! These super tasty, very sweet crab legs are absolutely awesome when dipped in drawn butter.	35.50
Australian Lobster Tail This 'Cold Water' lobster tail is in demand by top restaurants world wide because of its firm, sweet, ultra flavorful meat. You'll love this melt-in-your-mouth delicacy from the sea. we are dedicated to serving the sweetest, most delicate tasting Lobster you've ever eaten. Served with drawn butter and lemon.	36.00
Fresh British Columbian Salmon Fresh salmon, broiled to seal in the flavor. Ti's bright pink, flaky, and tasted absolutely fabulous. Served with seasoned rice, Hollandaise sauce and fresh lemon.	19.50
Broiled Fresh Salmon Royale Broiled and served with a delicious Dijon mustard, dill, pine nut and sour cream sauce.	19.50
Grilled Salmon Vera Cruz Fresh Salmon, grilled with Cajun spices, then topped with melted Monterey Jack and Cheddar cheeses and salsa fresca.	19.50
Fresh Salmon Santa Fe Broiled and topped with a spicy sauce of blended Chipotle peppers, lime juice, cilantro, garlic and brown mustard.	19.50

Soup & amp; Salad Bar