



PAVILION DINNER



APPETIZERS

Shrimp Stuffed Chiles	\$ 6.00
Tableside Guacamole (Made Tableside)	\$ 4.00
Fish Ceviche	\$ 5.00
Shrimp Cocktail	\$ 9.00
Seafood Cakes	\$ 9.50

SOUPS & SALADS

Tortilla soup	\$ 3.50
White Clam Chowder	\$ 3.50
Soup of the Day	\$ 3.50
Caesar Salad	\$ 5.00
With Chicken \$ 7.00	With Shrimp \$ 9.00
Dinner Salad	\$ 3.50

MAIN COURSE

Half Rack of Lamb , with Fig & Apricot Glaze	\$ 16.00
Filet Mignon (8 oz)	\$ 13.00
Filet Mignon (10 oz)	\$ 15.00
Rib Eye Steak (10 oz)	\$ 16.00
Churrasco (Argentinian Beef 10 oz)	\$ 16.00
(Served with Baked Potato & veggies)	

FROM THE SEA OF CORTEZ

Fish Any Style (Veracruzana,Breaded,Garlic,Grill)	\$ 8.00
Shrimp Any Style (Veracruzana,Breaded,Garlic, Costa Azul)	\$ 13.00
Tequila Shrimp (Pasta With Vegetables)	\$ 13.50
Grilled Salmon With Artichoke	\$ 12.50
Chicken & Shrimp Shishkebob (Baked Potatoe and Vegetables)	\$ 11.00
Shrimp & Scallops in Pasta With Vegetables	\$ 13.00

MEXICAN SPECIALTIES

Carne Asada Tampiquena	\$ 12.00
Fajitas (Chicken \$ 8.00 Shrimp \$ 12.00 Steak \$ 10.00)	
Fajitas Supremas (Steak, Chicken and Shrimp)	\$ 12.00
Mexican Combo (Enchilada, Chile Relleno, Beef Taco)	\$ 6.00
Enchiladas Suizas (3 Chicken Enchiladas Rice & Beans)	\$ 7.00
Chiles Rellenos (Rice and Beans)	\$ 6.00

DESSERTS

Cheesecake	\$ 4.50
Chocolate Cake	\$ 3.50
Flan (Mexican Custard)	\$ 3.50