

Lobster Tacos \$18

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TWO CORN TORTILLAS STUFFED WITH SEASONED KNUCKLE, CLAW AND TAIL MEAT WITH A JALAPENO SLAW AND A CILANTRO-LIME CREMA.

Chicken Cordon Bleu \$28

PANKO BREADED CHICKEN BREAST FILLED WITH SWISS CHEESE AND HAM, BAKED, AND TOPPED WITH A CHEESEY DIJON CREAM SAUCE. SERVED WITH MASHED POTATOES AND THE VEGETABLE DU JOUR.

Shrimp-Wedge Salad \$ 22

A WEDGE OF ICEBERG LETTUCE TOPPED WITH BACON, BLEU CHEESE CRUMBLE, TOMATOES, ONIONS AND A LEMON-PEPPER SKEWER OF SHRIMP. SERVED WITH BLEU CHEESE DRESSING.

Lemon & Herb Salmon \$28

BROILED SALMON FILLET SEASONED AND TOPPED WITH A LIGHT GARLIC AND BUTTER SAUCE. SERVED WITH RICE AND THE VEGETABLE DU JOUR.

Desserts

BOSTON CREAM CAKE REESE'S CAKE MAPLE AND CANDIED BACON CAKE FUNNEL CAKE STICKS