

Main Entrée

Served with your choice of soup or salad

Land

Peppercorn Beef Medallions \$20

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

Raspberry Chipotle Pork Tenderloin \$16

Herb crusted & roasted pork tenderloin topped with raspberry sauce & served w/ cinnamon yams and French green beans.

Pacific Rim's Tropical Grilled Chicken \$15

Grilled chicken breast seasoned in our ginger & soy marinade served w/ cinnamon yams and French cut green beans & garnished with mango salsa.

Aged Rib Eye

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

"12 oz. Cowboy Cut" \$25 - "16 oz. Ranchers Cut" Bone In \$31

Surf n Turf

Elegant Coldwater lobster tail butterfly and baked served with your choice of steak cooked to your temperature w/ seasoned grilled asparagus and oven roasted potatoes

7 oz. Lobster w/ 12 oz. Cowboy Cut Rib Steak \$41

7 oz. Lobster w/ 16 oz. Rancher Rib Steak \$45

7 oz. Lobster w/ 8 oz. Fillet Mignon \$45

Seafood Lovers

Served w/ jambalaya rice and grilled asparagus

Deck Hand \$28

*7 oz. Cold water
Lobster tail &
Blackened Catfish*

Captain \$37

*7 oz. Cold water
Lobster w/ Jumbo
Shrimp baked scallops*

Admiral \$42

*7 oz. Cold water
Lobster tail Jumbo
Shrimp Scallops
Blackened Catfish*

Shrimp Curry with Fresh Mango \$20

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

Pan Seared Tilapia with Jumbo Shrimp \$20

served w/ mango jalapeno salsa, wild rice pilaf and French green beans

Grilled Salmon \$22

Atlantic salmon "catch of the day", seasoned w/ our house blend of herbs and spices with grilled asparagus, roasted baby potatoes and a side of creamy white wine crab sauce.