



Monday Taco Night!

(Mix and Match to Make Your Own Personalized Taco Platter)

Dips & Salsas \$4 each or Three for \$11

(Served with Corn Tortilla Chips)

Citrus Yuzu Guacamole

Pico de Gallo

Roasted Corn & Black Bean Salsa

Roasted Jalapeño Queso Fundido Dip

Gourmet Tacos - \$4 each or Three For \$11

(Served in a Grilled Flour Tortilla)

California Chicken - Grilled Chicken Breast, Lettuce, Tomato, Applewood Bacon, Ranch Dressing, Guacamole

P.E.T.A - Lettuce, Tomato, Black Bean Corn Salsa, Cucumber Dill Sour Cream

Buffalo Chicken - Smoked & Chilled Chicken, Celery, Cayenne Buffalo Sauce, LGT, Blue Cheese

Traditional Taco - Seasoned Ground Beef, Lettuce, Pico de Gallo, Cheddar Cheese, Sour Cream

Egg & Chorizo - Scrambled Egg, Ground Chorizo, Cheddar, Pico de Gallo, Spicy Mayo

Fish Taco - Panko-Breaded Perch, Napa Cabbage Slaw, Old Bay Remoulade, Lettuce

Lobster Taco - Chilled Lobster Salad, Lemon Zest, Celery, Lemon Aioli

Mongolian Steak Taco - Sesame Ginger-Marinated Filet Mignon,

Sautéed Stir Fry Vegetables, Daikon Sprouts

Sushi Tacos \$4 each or Three For \$11

(All Sushi Tacos Served in a Toasted Nori Shell with Rice)

Crab Rangoon Taco - Spicy Crab Salad, Thai Chili Sauce, Crushed Red Pepper, Wonton Flakes

Guacamole Angry Salmon - Togarashi-Marinated Fresh Salmon, Fresh Avocado, Spicy Mayo, Sriracha, Jalapeños

Firecracker - Fresh Yellowfin Spicy Tuna, Jalapeño, Sesame Seeds, Lava Sauce, Spicy Mayo, Tempura Crunch

Dragon Taco - Tempura Shrimp, Avocado, Cucumber, Toasted Eel, Unagi Sauce

Cajun Tuna Duo Taco - Ahí Tuna and White Tuna, Cajun-Dusted and Seared, Cream Cheese, Cucumber, Avocado, Spicy Mayo