

## STARTERS

### CHIPS & SALSA 4

Hot roasted tomato or mild green. Add a bowl of our...

### HOME-STYLE DIPS 3.50 (EACH):

Creamy Melted Queso Guacamole Bean Dip

### TRIPLE CROWN DIP PLATTER 9.75

All 3 dips, served with fresh tortilla chips & salsa

### LOADED QUESO DIP 8.75

Creamy melted cheese dip, loaded with choice of grilled steak, chicken OR al pastor, chunky guacamole, pico de gallo, jalapeños and sour cream - with a side of fresh tortilla chips

### CARNE ASADA FRIES 10

Our grande fries topped with grilled steak, chunky guacamole, creamy melted queso dip, pico de gallo and crema fresca

### GRILLED CALAMARI STEAK 9.75

Lightly breaded & grilled, served with sides of cilantro-lime coleslaw and spicy baja cocktail sauce

### CERVEZA-BREADED CHICKEN STRIPS 8.75

Juicy hand-breaded chicken strips fried golden brown. Served with ranch and your choice of dipping sauce:

**Honey Mustard, Diablo (spicy!), Tequila BBQ or Blue Cheese**

### SUNSET ROLLS 8.75

Four crispy rolls filled with chicken, refried beans, jalapeños, cheese & pico de gallo. Sides of guacamole & ranch

## PRIME RIB SPECIALTIES

AGED \* SLOW ROASTED \* SEASONED

We roast premium, USDA choice-grade cuts of meat 24/7 for these juicy, mouthwatering specialty dishes

ADD grande steak-cut fries +3.25

### REUBEN SANDWICH 9.75

Prime rib, sauerkraut, melted swiss cheese and our 1000 island-ranch sauce, layered thick on rustic white bread

### FRENCH DIP SANDWICH 12

Sliced prime rib served au jus on a toasty baguette with a dab of creamy horseradish ADD melted swiss cheese 1

### PRIME BLT SANDWICH 12

Prime rib steak with maytag blue cheese & hickory smoked bacon, topped with lettuce & tomato on rustic white bread

### PRIME RIB ENTRÉE PLATTER 16

Thick, juicy cuts of meat served au jus with seasonal veggies, horseradish cream and steak-cut fries

ADD a Double-Cut of meat +9

## SPECIALTY SANDWICHES ADD steak-cut fries +3.25

### BAJA BBQ CHICKEN 10.75

Juicy marinated grilled chicken breast, smothered in our tequila BBQ sauce with hickory smoked bacon, red onions, house-made potato chips and sharp cheddar cheese on a whole wheat bun

### PARADISE PESTO CHICKEN 10.75

Grilled chicken breast smothered in cilantro pesto, served with lettuce, tomato, red onions and melted swiss & parmesan cheese on a toasted roll

### GRILLED MAHI-MAHI 13.50

Fresh mahi, tomato, avocado and cilantro-lime coleslaw on a whole wheat bun, served with a side of cantina habanero sauce

### CHICKEN BLT 10.50

Grilled chicken breast layered with crispy hickory smoked bacon, maytag blue cheese crumbles, lettuce and tomato on rustic white bread

### WARM CHICKEN, APPLE & BRIE 10.50

Grilled chicken breast, cinnamon apples, caramelized onions and melted brie on rustic white bread

## BAJA SPECIALTIES Served with corn tortillas

### FAJITAS » CHICKEN, STEAK OR SHRIMP 13.75

Sautéed with bell peppers, onions and fajita seasoning on a sizzling plate. Served with spanish rice, refried beans, cheese, sour cream, chunky guacamole & hot or mild salsa

### BAJA ENTRÉE 13

Grilled chicken OR steak with spanish rice, refried beans, chunky guacamole, pico de gallo & hot or mild salsa

## TACOS

Served on soft corn tortillas - a la carte OR as an entrée platter with a side of spanish rice & refried beans +3.50

### BAJA STREET STYLE 9.75

Choice of grilled steak, chicken OR al pastor, onions, cilantro and hot OR mild salsa (3 tacos)

### MAHI-MAHI 13

Fresh panko-crusted & grilled mahi, avocado sauce, shredded cabbage, pico de gallo and a side of cantina habanero sauce (2 tacos)

### GRILLED SHRIMP 12

Grilled shrimp, avocado sauce, pico de gallo, shredded cabbage and a side of cantina habanero sauce (2 tacos)

### SURF & TURF 13

Grilled steak AND grilled shrimp, avocado sauce, pico de gallo, crema fresca and cotija cheese (2 tacos)

### SKINNY DIP 8.75

Sautéed mushrooms, zucchini and squash topped with onions, cilantro & hot or mild salsa (3 tacos)

### LOBSTER MAC & CHEESE 9.50

Tequila-sautéed lobster, cheese sauce & pickled jalapeños, topped with a panko crust, diced avocado & a drizzle of cantina habanero sauce

### PERUVIAN CEVICHE 9.50

Fresh fish marinated in aromatic citrus juices, red onions and habaneros. Served with avocado and tortilla chips

### LOBSTER TAQUITOS 9.50

Tequila-sautéed lobster, poblano peppers & cheese rolled inside four crispy taquitos, served with guacamole, pico de gallo, lettuce, sour cream and cotija cheese

### MUCHOS NACHOS 9.75

A mountain of fresh tortilla chips topped with a melted cheese blend, refried beans, guacamole, jalapeños, sour cream and pico de gallo. ADD grilled chicken, al pastor OR steak +3.25

### GRANDE QUESADILLA 8.50

A large flour tortilla filled with a three cheese blend, served with chunky guacamole, pico de gallo and sour cream. ADD grilled chicken, al pastor OR steak +3.25

### HOT WINGS 6 FOR 8.50 | 12 FOR 15 | 24 FOR 22

Tossed in your choice of **Diablo Hot, Tequila BBQ, Sriracha** or **Cantina Habanero** sauce, served with a side of ranch

### LOBSTER CORN CHOWDER BOWL 7.75

Creamy lobster chowder with corn, potatoes & poblano peppers

### PRIME RIB CHILI BOWL 7.50

Gourmet chili with crispy tortilla strips & melted cheese

## SALADS

Enjoy any salad in a whole-wheat **WRAP** with a side of chips & salsa.

### ENDLESS SUMMER 9.75

Baby spinach and arugula topped with avocado, mango, papaya, strawberries, mandarin oranges, red onion and cotija cheese, tossed in raspberry vinaigrette

ADD grilled chicken or steak +3.25 shrimp +4.25

### GUILT-FREE BLT 12.50

Grilled steak OR chicken breast layered atop mixed greens with crispy hickory smoked bacon, maytag blue cheese crumbles, tomato and ranch dressing

### GRILLED MAHI MANGO 14.50

Fresh grilled mahi-mahi on mixed greens with avocado, papaya, mango, sundried tomatoes and honey Dijon dressing

### CALI-CALAMARI 13.75

Grilled calamari steak, lightly breaded, served atop spinach and arugula, diced tomatoes, sliced red onions and parmesan cheese in a light raspberry vinaigrette

### SOCAL CHICKEN 13

Grilled chicken on mixed greens, caramelized cinnamon apples, walnuts, dried cranberries, marinated sundried tomatoes and maytag blue cheese, tossed in honey dijon dressing

## GOURMET BURGERS

House-made with **KOBE-STYLE WAGYU BEEF** on a toasty brioche bun  
ADD grande steak-cut fries +3.25

### THE TSUNAMI 11.75

Hickory smoked bacon, house-made potato chips, lettuce, tomato, onion & melted sharp cheddar. Served with a side of 1000 island-ranch sauce

### KOBE BLUE 12

Maytag blue cheese, hickory smoked bacon & horseradish cream

### BEACH HOUSE BBQ 12

Hickory smoked bacon, lettuce, tomato, red onion, house-made potato chips, tequila BBQ sauce and sharp cheddar cheese

### BOARDWALK BRIE 13

Mushrooms, brie cheese, bourbon caramelized onions, arugula & spinach on a whole wheat bun

### BAJA BEACH 13

Guacamole, pico de gallo, jalapeños, jack cheese, lettuce & a side of habanero sauce

### THE MORNING AFTER 13

Topped with an over-easy fried egg, hickory smoked bacon, sharp cheddar, lettuce, tomato & red onion

## BURRITOS

Served with a side of chips and hot or mild salsa OR as an entrée platter with a side of spanish rice & refried beans +3.50

### GRILLED MAHI 13

Fresh mahi with spanish rice, refried beans, guacamole, shredded lettuce, pico de gallo & cantina habanero sauce

### CANTINA 10.50

Grilled steak, chicken, al pastor OR sautéed veggies, pico de gallo, guacamole and a three cheese blend

### CABO 10.50

Grilled steak, chicken, al pastor OR sautéed veggies, cilantro, onions, spanish rice, refried beans, sour cream & hot or mild salsa

### SURF & TURF 13

Grilled steak AND shrimp, guacamole, shredded cabbage, pico de gallo, sour cream and cotija cheese

## DESSERT

**BANANA XANGO 6.50** Banana cheesecake in a crispy pastry shell with cinnamon-sugar, chocolate syrup & vanilla ice cream