

## **Chef Oscar's Premium Selections**

### **Baked Pacific Lobster**

exquisite one-pound Ensenada lobster tail baked with butter, garlic, paprika and lemon juice; accompanied by a baked potato with sour cream, chives and bacon bits; served with mixed stir-fry vegetables  
*500+ pesos (varies with size and market price)*

### **Sonoran Filet Mignon and Ensenada Lobster Tail**

seared-and-baked choice Sonoran tenderloin with a demi-glaze and sautéed Portobello mushrooms; and, fresh lobster tail with a special garlic butter; served with mashed potatoes and stir-fry vegetables  
*500 pesos*

### **Whole Rack of Lamb, Mustard-crusted**

baked New Zealand lamb coated in bread crumbs and fresh Parmesan cheese and baked; served with a vanilla-mint-vodka sauce and accompanied by baby potatoes with anis seeds and stir-fry vegetables  
*425 pesos*

### **Jumbo Shrimp Scampi**

fresh, giant Mazatlán shrimp baked in a special paprika butter and served over a delicious saffron rice pilaf; accompanied by wok stir-fried garden vegetables with fresh herbs  
*350 pesos*

### **New York Angus Steak**

certified choice imported 14 oz. Angus steak seared and baked to perfection; served with a Portobello mushroom red wine demi-glaze sauce, baked potato with sour cream, chives and stir-fry vegetables  
*300 pesos*

### **Pepper-crusted Filet Mignon**

choice Sonoran tenderloin beef baked with goat cheese; served with a red wine and Spanish plum sauce; accompanied by spinach puree, carrots and sweet potato lasagna  
*250 pesos*

plus 15% service charge