

# Taco Tuesdays

(All prices are per taco, all sauces not listed are an extra \$0.60, no substitutions allowed)

## Angus Beef Taco

Flour or corn tortilla, filled with seasoned certified angus ground beef, lettuce, tomato, and sharp Cheddar cheese. 2.00

## Chicken Taco

Flour or corn tortilla, filled with chicken, prepared blackened, fried or pan seared. Topped with our house sweet slaw, shredded mozzarella, and finished with cilantro sour cream. 2.00

## Cod or Grouper Taco

Flour or corn tortilla, filled with pan-seared, blackened, or deep-fried fish, our house sweet slaw, shredded mozzarella, and finished with cilantro sour cream. Cod 2.00 Grouper 3.00

## Cod or Grouper Deluxe Taco

Flour or corn tortilla, filled with pan-seared, blackened, or deep-fried fish, mozzarella, red cabbage slaw, black bean salsa, avocado and cilantro sour cream. Cod 2.50 Grouper \$3.50

## Baja Style Fried Walleye Taco

Flour or corn tortilla, filled with crispy panko crusted Michigan walleye, grilled corn, black bean salsa, shredded lettuce, and fresh jalapenos. Topped with signature chipotle aioli, and cilantro sour cream. 3.00

## Taco Al Pastor (Smoked Pork)

Soft corn tortilla filled with house smoked pork that is finished by braising it in a salsa verde. It is then topped with braised red cabbage, fresh jalapenos, cilantro, and a crème fresh aioli. 3.00

## Blackened Shrimp Taco

Flour or corn tortilla, filled with blackened jumbo shrimp, roasted pineapple salsa, braised red cabbage, fresh jalapenos, cilantro sour cream, and finished with fresh cilantro. 3.00

## Asian Shrimp Taco

Flour or corn tortilla, filled with flash fried shrimp, Asian spices, fresh grated ginger, cabbage blend, house made Yuzu glaze, sesame seeds, and scallions. 3.00