



The Appetizers

Skirt Steak Tapas • \$ 299
Shallots, red cabbage, beef jus

Pan-Seared Scallops • \$ 299
Cauliflower purée, mushrooms, caper sauce

Blue Crab Cakes • \$ 299
Mango-papaya chutney

Acapulco Shrimp Cocktail • \$ 299
Cucumber, avocado, cocktail sauce

Tuna Tartare • \$ 399
English cucumber, avocado, sweet potato, fried plantains

Rib Eye Tiradito • \$ 499
Mustard, capers, salad greens, Parmesan

The Soups

French Onion Soup • \$ 219
Gruyere cheese, crouton

Baja Clam Chowder • \$ 219

Soup of the Day • \$ 219

Oxtail Soup • \$ 289
Sherry, organic vegetables

Wine Spectator



AWARD
OF
EXCELLENCE

2018



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Full Board guests enjoy a 40% discount on food items marked PREMIUM. All-Inclusive Guests staying at our sister resorts enjoy a 40% food and 35% beverage discount.



The Grill

Angus Quality Beef

- 8-ounce Angus Beef Tenderloin • \$ 889
- 14-ounce Angus New York Steak • \$ 989
- 14-ounce Angus Rib Eye Steak • \$ 989

Prime Quality Beef

- 8-ounce Prime Beef Tenderloin • \$ 1,119 PREMIUM
- 14-ounce Prime New York Steak • \$ 1,219 PREMIUM
- 14-ounce Prime Rib Eye Steak • \$ 1,219 PREMIUM

Dry Aged Illinois Prime Quality Beef
Grass Fed, Corn Finished
Dry Aged on Premises for 21-45 Days

12-ounce Dry Aged T-Bone • \$ 989 PREMIUM

12-ounce Dry Aged Rib Eye • \$ 1,299 PREMIUM

12-ounce Dry Aged New York • \$ 1,299 PREMIUM

Kobe Quality Beef

8-ounce Kobe Beef Tenderloin • \$1,879 PREMIUM

Side Dishes (select two)

- Organic Vegetables
- Creamed Spinach
- Grilled Asparagus
- Sautéed Mushrooms
- Spicy Thai Green Beans
- Onion Rings
- Macaroni and Cheese
- Mashed Potatoes
- Baked Potato
- Wedge Potatoes
- Chambray Potatoes
- Asparragus with Bearnaise
- Broccoli with Bearnaise

Steak Sauces:

- Argentine Chimichurri
- Rosemary Jus
- Creamed Horseradish
- Mushroom Sauce
- Bearnaise Sauce

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VEGETARIAN

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The Vegetable Garden

✓ Miraflores Salad • \$ 179

Organic vegetables, lettuce, pears, herb vinaigrette

✓ Warm Vegetable Salad • \$ 179

Cauliflower, curry, goat cheese, fruit, peanuts, eggnog vinaigrette

Caesar Salad • \$ 189

Romaine leaves, Parmesan, garlic croutons, chipotle Caesar dressing

La Casona Steak Salad • \$ 249

Mixed greens, vegetables, skirt steak, sesame dressing

The Ranch

Roasted Organic Chicken • \$ 449

Creamy polenta, carrots, onions, sage sauce

Braised Beef Short Rib • \$ 619

Gremolata, nut quinoa, orange sauce

Kurobuta Pork Chop • \$ 749 ^{PREMIUM}

Mashed sweet potatoes, asparagus, plum sauce

The Meatless

✓ Vegetable Lasagna • \$ 269

Eggplant, organic vegetables, Mozzarella, tomato sauce, chardonnay sauce

✓ Beet Risotto • \$ 269

Blue cheese, Parmesan

✓ Vegetarian Couscous • \$ 269

Carrots, zucchini, celery, tomatoes, cilantro, saffron stock

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The Specialties

Mazatlan-Style Rib Eye Sauté • \$ 399

Potatoes, carrots, celery, pickled onions, tomato-beef broth, sour cream

Sautéed Shrimp • \$ 429

Pasta, garlic, asparagus, zucchini, tomato sauce, cilantro

Seafood Risotto • \$ 499

Shrimp, scallops, mussels, vegetables, cilantro, Parmesan

Lobster Fettuccini • \$ 789^{PREMIUM}

Asparagus, cherry tomatoes, green apple

The Meat Lover's Mixed Grill for Two • \$ 989

Flank steak, beef chop, pork chop, chistorra sausage, German sausage, chicken breast, grilled vegetables, baked potato, chambray onions, Argentine chimichurri sauce, barbecue sauce

Surf & Turf • \$999^{PREMIUM}

Grilled 4-ounce Angus beef tenderloin, lobster tail, mashed potatoes, organic vegetables

The Fish

Pearl of the Sea of Cortez • \$ 489

Seafood stew, saffron, fennel, focaccia croutons

Slow-Cooked Red Snapper • \$ 589

Creamy seafood paella, saffron sauce

Pan-Seared Local Sea Bass • \$ 599

Braised leeks, sautéed chard, artichoke barigoule

Fresh Tuna • \$ 599

Apple sauce, vegetables, watermelon relish, cilantro

Lobster Sauté • \$ 1,119^{PREMIUM}

Corn, tarragon sauce, organic vegetables, mashed potatoes

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