



## 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, fried plantains

## The Ranch

### Roasted Organic Chicken • \$449

Creamy polenta, carrots, onions, sage sauce

### Kurobuto Pork Chop • \$749 PREMIUM

Mashed sweet potatoes, asparagus, plum sauce

## The Vegan

### Steamed Couscous • \$ 269

Broccoli, cauliflower, carrots, zucchini, cherry tomatoes, saffron broth, basil

### Creamy Rice with Beets • \$ 269

Fresh herbs, seasonal vegetables, olive oil

## The Soups

### French Onion Soup • \$ 219

Gruyere cheese, crouton

### Soup of the Day • \$219

### Oxtail Soup • \$ 299

Sherry, organic vegetables

## The Vegetable Garden

### Miraflores Salad • \$ 179

Organic vegetables, lettuce, pears, herb vinaigrette

### Caesar Salad • \$ 189

Romaine leaves, Parmesan, garlic croutons, house Caesar dressing



Prices in Mexican pesos include tax. Gratuity not included. We are unable to accept cash payments.

Full Board guests enjoy a 25% discount on items marked PREMIUM.

All-Inclusive Guests staying at our sisters resorts enjoy a 25% food and beverage discount.



## The Specialties

### Sautéed Shrimp • \$ 429

Pasta, garlic, seasonal vegetables, tomato sauce, basil

### Seafood Risotto • \$ 499

Shrimp, scallops, mussels, vegetables, cilantro, Parmesan

### Lobster Fettuccini • \$ 899 PREMIUM

Asparagus, cherry tomatoes, green apple

### Surf & Turf • \$ 1,199 PREMIUM

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

## The Fish

### Slow-Cooked Red Snapper • \$ 589

Creamy seafood paella, saffron sauce

### Pan-Seared Local Sea Bass • \$ 599

Braised leeks, sautéed chard, artichoke barigoule

### Lobster Sauté • \$ 1,399 PREMIUM

Corn, tarragon sauce, organic vegetables, mashed potatoes



## The Grill

### Choice Quality Beef

8-ounce Angus Beef Tenderloin • \$ 889

12-ounce Angus New York Steak • \$989

14-ounce Angus Rib Eye Steak • \$989

### Prime Quality Beef

8-ounce Prime Beef Tenderloin • \$1,119 PREMIUM

12-ounce Prime New York Steak • \$1,219 PREMIUM

14-ounce Prime Rib Eye Steak • \$1,219 PREMIUM

### Dry Aged Prime Quality Beef

Grass Fed, Corn Finished

Dry Aged on Premises for 21-45 Days

12-ounce Dry Aged T-Bone • \$1,699 PREMIUM

12-ounce Dry Aged Rib Eye • \$1,699 PREMIUM

12-ounce Dry Aged Cowboy Steak • \$1,699 PREMIUM

12-ounce Dry Aged Kansas City • \$1,699 PREMIUM

24-ounce Dry Aged Porterhouse • \$2,999 PREMIUM

(For two)

### American Wagyu

8-ounce Beef Tenderloin • \$1,699 PREMIUM

### Side Dishes (select two)

Organic Vegetables

Creamed Spinach

Grilled Asparagus

Sautéed Mushrooms

Macaroni and Cheese

Mashed Potatoes

Baked Potato

Wedge Potatoes

Chambray Potatoes

Asparagus with Bearnaise

Broccoli with Bearnaise

### Steak Sauces:

Argentine Chimichurri

Rosemary Jus

Creamed Horseradish

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