

**• APPETIZERS •**

San Carlos deep fried calamari dressed in a creamy smoked jalapeño pepper	305
Fried burrata cheese, stuffed with sausage and smoked brisket, on mixed lettuce, red onion, marinated cherry tomato and balsamic vinaigrette	280
Crab cake with panko and lemon zest accompanied by mixed lettuce and seafood and chipotle dressing	305
Beef carpaccio, black olives, red onion, capers, fresh arugula, fried leek, parmesan cheese lemon and grilled onion dressing, served with loaf bread	320
Slices of tuna wrapped in smoked bacon, glazed with pineapple and ginger sauce, served with pickled cucumber, fried carrot and grilled avocado slices	445
Grilled clam with pork chorizo, sauteed guajillo chilli, onion, garlic, parsley and white wine, served with grilled shrimp	305

• SOUPS & CREAM •

Clam chowder with bacon, potato, celery and chopped clams	230
Onion soup, homemade beef broth accompanied with thin slices of onion, thyme and bay leaf, served with swiss cheese au gratin over campagne crotons	230

**• SALADS •**

Quivira Salad, iceberg lettuce, crispy bacon, cherry tomatoes, black olives, red onion and croutons, dressed with balsamic vinaigrette	245
Cliff Salad, mixed lettuce, roasted beet slices, goat cheese, caramelized walnuts, blueberries, blackberries and strawberries with hibiscus vinaigrette	285
Wedge lettuce, iceberg lettuce, sliced tomato, crispy bacon, red onion, served with blue cheese dressing	210
Green salad, iceberg lettuce, romaine, arugula, apple, cucumber, avocado, red onion, Grilled chicken breast, croutons and ranch dressing	295

• POULTRY •

Grilled chicken breast, marinated with citrus, stuffed with mushrooms and cheese, served with white sauce, onions and sauteed spinach	350
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• FISH & SEAFOOD •

Risoles fish fillet, served with bacon wrapped asparagus and mushroom risotto	500
Grilled octopus, marinated and served with chimichurri sauce, mashed potatoes and grilled green beans	565
Creamy risotto with shrimp, octopus and smoked pork sausage, served with parmesan cheese and grilled loaf bread	380

**• OF THE HOUSE •**

Smoked pork ribeye glazed with dark beer and red fruit sauce, confit vegetables and mashed potatoes	450
Rack of aged lamb with pistachio semi-crust, served with apple, mint and ginger gravy sauce and brussels sprouts	950

• PRIME STEAKS •

FILETE MIGÑON (12 oz)	1,095
PETITE FILET (8 oz)	875
RIB EYE (12 oz)	1,140
NEW YORK (12 oz)	1,095

• SIDES •

SIDES MASHED POTATOES	110
MAC AND CHEESE	135
ROASTED CAULIFLOWER WITH CHEESE SAUCE	150
BAKED POTATO SERVED WITH SOUR CREAM, CRISPY BACON AND CHIVES	120
BRUSSEL SPROUTS WITH GRAVY SAUCE AND CRISPY BACON	150
BAKED MUSHROOMS WITH BRULEE ONIONS AND HERBS	110
ROASTED ASPARAGUS WITH GARLIC OIL, LEMON ZEST AND PARMESAN CHEESE	185
HAND-CUT FRENCH FRIES SERVED WITH PARMESAN CHEESE AND TRUFFLE OIL	220



• SAUCES •

- GRAIVY SAUCE
- BEARNAISE SAUCE
- CHIMICHURRI SAUCE
- XNIPPEC SAUCE
- PINK PEPPER SAUCE
- CHILI PEPPERS
- SOUR CREAM & HORSE RADISH
- DARK BEER SAUCE

• CHEF'S SPECIALS •

	WITH ALL INCLUSIVE PLAN	REGULAR PRICE
Oysters au gratin on their shells with sauteed onion, garlic, and parsley, gratinated with parmesan cheese, served with smoked brisket	220	280
Grilled shrimps with butter, garlic and lemon juice, served with grilled vegetables	580	865
Fresh lobster tail grilled or with thermidor sauce accompanied by roasted asparagus and grilled vegetables	1,900	2,300
American Wagyu Steak (12 oz)	2,780	3,050
*Dry aged cuts USDA prime quality, ask about our select cuts available		

• DESSERTS •

- 🌾 Cheesecake, crumble and berries sauce 190
- 🌾 Apple pie with tyme, almond crumble and vanilla ice cream 190
- Carrot cake, cheese frosting and caramelized walnuts 190
- Peanut mousse, dark chocolate ganache and peanut tile 190
- 🌾 Cake with soft chocolate and hazelnut cream 190

🌾 Gluten free optional

In compliance with regulations regarding raw ingredients, these menu selections are served at the client's risk. Menu items at all Pueblo Bonito Resorts are trans fat-free. Prices are in Mexican Currency. Tax included.