



DINNER



• APPETIZERS •

San Carlos deep fried calamari dressed in a creamy smoked jalapeño pepper	330
Fried burrata cheese, stuffed with sausage and smoked brisket, on mixed lettuce, red onion, marinated cherry tomato and balsamic vinaigrette	300
Crab cake with panko and lemon zest accompanied by mixed lettuce and seafood and chipotle dressing	330
Chistorra, provolone cheese, fried onion, tomatillo Mexican sauce, flour and corn tortillas	400
Slices of tuna wrapped in smoked bacon, glazed with pineapple and ginger sauce, served with pickled cucumber, fried carrot and grilled avocado slices	480
Clam ceviche, peppers, cilantro, grapefruit, avocado and onion ash	350

• SOUPS & CREAM •

Clam chowder with bacon, potato, celery and chopped clams	250
Onion soup, homemade beef broth accompanied with thin slices of onion, thyme and bay leaf, served with swiss cheese au gratin over campagne crotons	250



• SALADS •

Quivira Salad, iceberg lettuce, crispy bacon, cherry tomatoes, black olives, red onion and croutons, dressed with balsamic vinaigrette	265
Cliff Salad, mixed lettuce, roasted beet slices, goat cheese, caramelized walnuts, blueberries, blackberries and strawberries with hibiscus vinaigrette	310
Wedge lettuce, iceberg lettuce, sliced tomato, crispy bacon, red onion, served with blue cheese dressing	225
Green Salad, Romaine lettuce, baby spinach, homemade dehydrated tomatoes, apple, chicken breast with Dijon mustard and creamy chives dressing	320

• POULTRY •

Chicken breast in southern BBQ sauce, potatoes rissole, cucumber and dill salad	480
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• FISH & SEAFOOD •

Risoleed fish fillet, served with bacon wrapped asparagus and mushroom risotto	540
Octopus, chili and coconut marinade, pommes aligot, parmesan cheese and avocado, red onion and tomatoes from the orchard salad	680
Creamy risotto with shrimp, octopus and smoked pork sausage, served with parmesan cheese and grilled loaf bread	490



DINNER MENU

QUIVIRA STEAKHOUSE

• OF THE HOUSE •

Smoked pork ribeye glazed with dark beer and red fruit sauce, confit vegetables and mashed potatoes	485
Rack of aged lamb with pistachio semi-crust, served with apple, mint and ginger gravy sauce and brussels sprouts	1.085

• PRIME STEAKS •

FILETE MIGÑON (12 oz)	1,185
PETITE FILET (8 oz)	945
RIB EYE (12 oz)	1,230
NEW YORK (12 oz)	1,185

• SIDES •

SIDES MASHED POTATOES	120
MAC AND CHEESE	145
BAKED POTATO SERVED WITH SOUR CREAM, CRISPY BACON AND CHIVES	130
BRUSSEL SPROUTS WITH GRAVY SAUCE AND CRISPY BACON	160
BAKED MUSHROOMS WITH BRULEE ONIONS AND HERBS	120
ROASTED ASPARAGUS WITH GARLIC OIL, LEMON ZEST AND PARMESAN CHEESE	200
HAND-CUT FRENCH FRIES SERVED WITH PARMESAN CHEESE AND TRUFFLE OIL	240
BREADED BROCCOLI WITH CHEESE AND THYME SAUCE	220

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.



DINNER MENU

QUIVIRA STEAKHOUSE

• SAUCES •

- GRAIVY SAUCE
- BEARNAISE SAUCE
- CHIMICHURRI SAUCE
- PINK PEPPER SAUCE
- CHILI PEPPERS
- SOUR CREAM & HORSE RADISH
- CREAMY HABANERO 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	310	370
Grilled shrimps with butter, garlic and lemon juice, served with grilled vegetables	675	950
Fresh lobster tail grilled or with thermidor sauce accompanied by roasted asparagus and grilled vegetables	2,100	2,520
*Dry aged cuts USDA prime quality, ask about our select cuts available		

• DESSERTS •

- 🌾 Cheesecake, crumble and berries sauce 200
- 🌾 Apple pie with tyme, almond crumble and vanilla ice cream 200
- Carrot cake, cheese frosting and caramelized walnuts 200
- Peanut mousse, dark chocolate ganache and peanut tile 200
- 🌾 Cake with soft chocolate and hazelnut cream 200

🌾 Gluten free optional

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