



## Dinner Menu

### International Cuisine

<b><u>APPETIZERS</u></b>	<b>PESOS</b>	<b>USD</b>
<b>Oysters on the Half Shell</b> <i>6 fresh Oysters from Baja.</i>	\$405.00	<b>\$23.50</b>
<b>Mussels</b> <i>Fresh mussels sautéed in butter, garlic and white wine. Finished with a light spicy tomato sauce.</i>	\$270.00	<b>\$16.00</b>
<b>Tuna</b> <i>Medallions of tuna encrusted with black sesame and cilantro, lightly seared and served in a balsamic soy sauce.</i>	\$230.00	<b>\$13.50</b>
<b>Calamari</b> <i>Crispy calamari lightly seasoned with chiles and lime. Served with both a white wine honey-mustard sauce and a horseradish cocktail sauce.</i>	\$230.00	<b>\$13.50</b>
<b>Scallops</b> <i>Pan seared scallops accompanied by an arugula salad with a chili manzano and lime dressing.</i>	\$255.00	<b>\$15.00</b>
<b>Smoked Salmon Carpaccio</b> <i>Smoked salmon carpaccio. Served with a fennel cucumber salad and finished with capers and a mustard vinaigrette.</i>	\$255.00	<b>\$15.00</b>
<b><u>SOUPS</u></b>		
<b>Shrimp and Coconut Cream Soup</b> <i>Fresh coconut milk and bay shrimp accented with brandy and a light blend of Mexican spices.</i>	\$178.00	<b>\$10.50</b>
<b>Chile Poblano and Black Bean Soup</b> <i>Creamy soup of roasted chile poblano peppers and black beans. Prepared with traditional Mexican spices.</i>	\$178.00	<b>\$10.50</b>
<b>Asparagus cream soup</b> <i>Served with parmesan cheese panna cotta.</i>	\$170.00	<b>\$10.00</b>

## SALADS

<b>Arugula and Bleu Cheese Salad</b> <i>With radicchio, endives and pears. Topped with a shallot vinaigrette.</i>	\$230.00	<b>\$13.50</b>
<b>House Salad</b> <i>Mixed fresh garden greens served with strawberries and spicy caramelized pecans. Topped with a ginger-mango vinaigrette.</i>	\$195.00	<b>\$11.50</b>
<b>Spinach and Goat Cheese Salad</b> <i>With bacon, cherry tomatoes and toasted peanuts. Served with a balsamic vinaigrette.</i>	\$210.00	<b>\$12.50</b>
<b>Classic Caesar Salad</b>	\$187.00	<b>\$11.00</b>
<b>with chicken</b>	\$230.00	<b>\$13.50</b>
<b>with shrimp</b>	\$265.00	<b>\$15.50</b>

## ENTREES

<b>Stuffed Chicken Breast</b> <i>Chicken breast stuffed with wild mushrooms, zucchini and eggplant. Served in a delicate mustard seed sauce and accompanied with roasted garlic mashed potatoes and asparagus.</i>	\$425.00	<b>\$25.00</b>
<b>Stuffed Chile Poblano</b> <i>Poblano Chile stuffed with shrimp and served in a chipotle tomato sauce. Accompanied by a creamy lemon risotto.</i>	\$530.00	<b>\$31.00</b>
<b>Al Pastor Shrimp Brochette</b> <i>Grilled Mexican adobo marinated shrimp with rice. Served on a bed of grilled pineapple and accompanied by a mango and jalapeño ratatouille.</i>	\$545.00	<b>\$32.00</b>
<b>Angel Hair Pasta</b> <i>Capellini pasta with sautéed shrimp, scallops, asparagus, red roasted peppers, marinated artichokes and fresh garlic. Finished with a white wine and lemon butter sauce.</i>	\$485.00	<b>\$28.50</b>
<b>Fettuccini - Vegetarian</b> <i>With roasted portobello and oyster mushrooms, sweet cherry tomatoes And spinach. Topped with a white cream sauce.</i>	\$375.00	<b>\$22.00</b>
<b>Grilled Vegetables</b> <i>Portobello mushrooms, eggplant, bell peppers, and zucchini grilled and Served with polenta. Finished with a balsamic reduction.</i>	\$360.00	<b>\$21.00</b>

## CHEF'S PREMIUM SELECTIONS

<b>Baked Pacific Lobster Tail</b> <i>Baja California lobster tail, baked in butter, garlic and paprika. Served with homemade mashed potatoes and stir-fry vegetables.</i>	\$890.00	<b>\$52.50</b>
<b>Chilean Sea Bass</b> <i>Served with baby potatoes, tomatoes, sautéed carrots and beurre blanc sauce with fine herbs.</i>	\$630.00	<b>\$37.00</b>
<b>Filet Mignon Angus</b> <i>Encrusted with mild chile ancho, pan-seared and served with slices of white roasted potatoes, sautéed spinach and green cherry tomatoes. Accompanied by a chile poblano and guajillo oporto sauce.</i>	\$670.00	<b>\$39.50</b>
<b>Wild Salmon</b> <i>Pan seared salmon served with baby roasted potatoes and sautéed endives. Finished with a creamy green peppercorn sauce.</i>	\$569.50	<b>\$33.50</b>
<b>Beef Short Ribs</b> <i>Cooked slowly in au jus. Served with mashed potatoes and asparagus.</i>	\$630.00	<b>\$37.00</b>
<b>Cabrería</b> <i>Filet steak on the bone accompanied by garlic mashed potatoes and portobello mushroom ragout. Finished with a mild three chili sauce made with guajillo, pasilla and cascabel chilies.</i>	\$610.00	<b>\$36.00</b>
<b>Rack of lamb</b> <i>Fine herb encrusted rack of lamb in a green pepper sauce. Served with mint jelly and accompanied by roasted garlic mashed potatoes and sautéed spinach.</i>	\$850.00	<b>\$50.00</b>

