



## ENTRÉE

### THE OYSTER 🍷

*Rockefeller-Style: Spinach, Bacon, Cheese  
Raw: Smoked Ponzu, Cocktail Sauce*

### THE TACO

*24-Hour Farm Suckling Pig Confit, Homemade  
Guajillo Tortilla, Xnipec Sauce, Charred Salsa,  
Avocado*

### FROM MAZATLAN 🍷

*Blue Cheese-Stuffed Shrimp, Bacon Crust*

### IN A POT 🍷

*Mussels cooked in White Wine, Lemon, and  
Sour Cream*

### CAESAR

*The Traditional Flavor from Tijuana, Baja  
California*

### BURRATA

*Mixed Tomatoes, Basil-Pistachio Pesto,  
Tomato Water, Focaccia Bread*

### ORGANIC GREENS

*Organic Lettuce Mix, White Grapes, Cucumber,  
Green Beans, Fava Beans, Honey-Mustard  
Vinaigrette with Candied Lemon Peel*

### FROM THE HARBOR 🐟

*Flambéed Yellowtail Tiradito, Coconut Tiger's Milk,  
Avocado, Capers*

### SOMETHING RUSTIC

*Melted Provolone Cheese with Caramelized  
Balsamic Onions, Fresh Oregano, Sourdough Toast*

## SOUPS

### ONION SOUP

*A French Classic with White Wine, a Hint of  
Cognac, and Gruyere Cheese*

### CLAM & CRAB CHOWDER 🍷

*Clams and Crab from the Sea of Cortez,  
Cured Pork Fatback from the Heartland,  
Potato, Sour Cream*

## MAIN DISHES

### STUFFED SHRIMP 🐟

*Wrapped in Bacon*

### GRILLED CHICKEN BREAST

*Seasonal Vegetables, Meyer Lemon Sauce*

### SALMON 🐟

*Soy Butter, Glazed Carrots*

### FISH WITH CILANTRO SAUCE 🐟

*Catch of the Day, Cauliflower, White Wine*

### PINK RISOTTO 🐟

*Beet Sauce with Shrimp, Mussels, White  
Wine*

### BRISKET

*Slow-cooked, served with Mashed Potatoes,  
Chives, Red Wine Sauce*

### CREATE YOUR OWN PASTA

*Your choice of Pasta: Penne, Fettuccine, or  
Spaghetti  
Your choice of Sauce: Bolognese, Alfredo, or  
White Sauce with Shrimp*

Prices are in U.S. dollars, tax included.  
Please be aware that consuming raw or undercooked meat, poultry, seafood (fish, shellfish), eggs, or unpasteurized milk may increase  
your risk of foodborne illness, and everything is served at the customer's discretion.  
Please let your server know if you have any dietary restrictions.

## FROM THE GRILL

BEEF FILLET (220 g / 7.8 oz)

NEW YORK STRIP (400 g / 14.1 oz)

RIB EYE (400 g / 14.1 oz)

FLAP STEAK (200 g / 7.1 oz)

FLANK STEAK (200 g / 7.1 oz)

LOBSTER TAIL (350 g / 12.3 oz) 🍤

RIB EYE WITH CABRILLA FISH 🐟

FLAP STEAK WITH OCTOPUS 🍤

BEEF FILLET WITH SHRIMP 🍤

SHRIMP (180 g / 6.3 oz) 🍤

## AGED CUTS

NEW YORK STRIP (400 g / 14.1 oz)

RIB EYE (400 g / 14.1 oz)

KC STRIP STEAK (600 g / 21.2 oz)

COWBOY STEAK (560 g / 19.8 oz)  
(For sharing)

PORTERHOUSE STEAK  
(700 g / 24.7 oz) (For sharing)

### MEAT TEMPERATURE

RARE  
*Cool red center*

MEDIUM RARE  
*Warm red center*

MEDIUM  
*Pink center*

MEDIUM WELL  
*Slightly pink center*

WELL DONE  
*No pink center*



We Proudly Serve



Platinum Angus

## FROM THE BROILER

ARGENTINIAN MIXED GRILL 🍤

*Flap Steak, Chorizo, Aged Rib Eye, Shrimp*

GRILLED SURF & TURF 🍤

*Aged New York Strip, Flap Steak, Shrimp*

## SIDE DISHES

GARLIC MASHED POTATOES

BAKED POTATO

FRENCH FRIES

BROCCOLI 🌿 🍷

MUSHROOMS 🌿 🍷

GRILLED VEGETABLES 🌿 🍷

CREAMED SPINACH

ASPARAGUS (Seasonal) 🌿 🍷

## SAUCES

· BÉARNAISE HOT · CABERNET DEMI  
· PEPPERCORN · CHMICHURRI



Fish



Seafood



Crustaceans



Gluten Free



Vegan

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