



DINNER

SOUP

- **Baja Caldereta Seafood Soup:** mussels, shrimp, sea scallops, clams, and octopus. Served with roasted bread and lemon basil oil.
- **Lobster Bisque:** creamy soup with chunks of lobster.
- **Shrimp Soup:** guajillo flavored soup with cubes of veggies and shrimp.
- **(V) Tortilla Soup:** traditional tomato soup with crispy tortillas, avocado, and cheese.
- **(V) French Onion:** with cheese and onion.
- **(V) Red Pepper Soup:** roasted sweet pepper soup served with rustic bread croutons.
- **(V) Watermelon Gazpacho:** cold tomato soup with watermelon and cucumber cubes.
- **(V) Dry Fideo Soup:** fideo pasta with tomato and dry chiles sauce, cheese, and cream.
- **(V) Asparagus Cream Soup:** with goat cheese with basil.
- **(V) Veggie Soup:** made with local seasonal vegetables.

SALAD

- **Cabo Salad:** green mix with celery dressing, mushrooms, bacon, and nuts.
- **(V) Green Salad:** green mix or spinach with celery, cucumber, and zucchini with homemade oregano vinaigrette.
- **Crab Cake Salad:** traditional crab cakes served on a fresh green salad with homemade citrus vinaigrette.



- **Crab Salad:** crab pulp mixed with pear cubes and chives, served with lettuce, cherry tomatoes, and mustard dressing.
- **Esquites:** corn flavored with epazote, mayonnaise, Cojita cheese, baby scallops, and sal de gusano.
- **Scallop Salad:** green mix with seared tuna and sesame vinaigrette.
- **Chicken Mango Avocado Salad:** mixed greens with grilled chicken, cubed avocado, mango, and cranberries.
- **(V) Sunset Salad:** greens mix with strawberries, goat cheese, caramelized nuts, and balsamic vinaigrette.
- **(V) Caesar Salad:** romaine lettuce with homemade Caesar dressing.
- **(V) Strawberries Salad:** greens mix with strawberries, goat cheese, caramelized nuts and balsamic vinaigrette.
- **(V) Citric Salad:** greens mix with orange, tangerine, and grapefruit slices, served with lime vinaigrette.
- **(V) Mex-Salad:** greens mix and spinach with carrot, cherry tomato, red onion, avocado and honey mustard dressing.
- **(V) Caprese Salad:** tomatoes with mozzarella cheese, pesto, served with balsamic.
- **(V) Sea of Cortez Salad:** seafood fruits, raw and grilled onions, mangos, coriander, jalapeños, and damiana, served with coconut sauce.
- **(V) Desierto Azul Salad:** mixed lettuces, dates, mangos, strawberries, crispy sesame seeds, and creamy goat cheese, served with a tamarind vinaigrette.
- **(V) Tijuana Caesar Salad “Cardini Style”:** prepared right at your table.
- **(V) Greek Salad:** romaine lettuces, cherry tomatoes, feta cheese, Kalamata olives, and red bell pepper.
- **(V) Zapata Salad:** greens mix, spinach, carrots, cherry tomatoes, and red onion.



SIDES

- **Garlic Mashed Potatoes**
- **Baked Potato with the Fixings**
- **Sautéed Seasonal Vegetables**
- **Seared or Grilled Asparagus**
- **Fried or Sautéed Calimari**
- **Sautéed Mushrooms**

MAIN COURSE

- **Veracruz Fish:** catch of the day with Veracruz sauce, served with Mexican rice.
- **Surf & Turf:** lobster with butter and garlic; steak with dry chiles, pan seered vegetables, and mashed potatoes.
- **Rib Eye w/ Hibiscus Sauce:** served with quinoa.
- **Prime Rib:** USDA Certified beef cut.
- **13 oz. Pork BBQ Ribs:** served with homemade guava BBQ sauce.
- **Lamb Chops:** Tzatziki sauce, seasonal vegetables, and mashed potatoes.
- **Chicken Breast:** with mole sauce, served with brown rice.
- **20 oz. Organic Half Chicken:** marinated in rosemary and lime.
- **Oven Whole Roasted Feast:** oven roasted chicken and herbs.
- **Signature Prime New York Steak, Roasted Chicken, & Grilled Jumbo Shrimp:** USDA certified cut of beef, freshly grilled chicken, and butter garlic shrimp.
- **Grilled Catch of the Day:** with herbs and lemon garlic. Served with Mexican rice.



- **Cajun Tuna:** with mayonnaise dressing. Served with grilled vegetables and rice.
- **Grilled Salmon:** served with mashed potatoes and broccoli.
- **Mexican Party Tacos:** chicken, steak and shrimp fajitas with rice, beans, guacamole and pico de gallo sauce. Served on flour and/or corn tortillas.
- **Ajillo Shrimp:** jumbo shrimp with a garlic and guajillo sauce. Served with baked potatoes and veggies.
- **Seafood Al Ajillo:** mix of octopus, shrimp, and scallops sautéed with garlic and guajillo pepper garnish. Served with baked potatoes and veggies.
- **Asian Tuna:** tuna covered with sesame seeds on rice noodles, sautéed with veggies and spicy soy sauce.
- **Shrimp:** with cilantro sauce. Served with roasted veggies.
- **Shrimp Fettuccini:** made with creamy saffron sauce.
- **Penne Vodka Pasta:** with marinara sauce and parmesan cheese.
- **Catch of the Day:** with mango relish. Served with quinoa and veggies.
- **Beet Risotto:** the catch of the day marinated in mint.
- **Lamb Ribs:** grilled ribs with morita and piloncillo sauce. Served with potatoes and brussel sprouts sautéed with herbs.
- **Spaghetti:** spaghetti with meatballs and marinara sauce.
- **(V) Veggie Pizza:** homemade tomato sauce, mozzarella cheese, and fresh seasonal veggies.
- **(V) Stuffed Zucchini:** served with fresh cheese, quinoa and veggies in a tomato sauce.
- **(V) Grilled Seasonal Veggies:** with balsamic vinaigrette and olive oil.
- **(V) Eggplant Lasagna:** cheesy eggplant sliced with ricotta.
- **(V) Roasted Portobello:** with herbs, cheese, and balsamic vinaigrette.
- **(V) Mushroom or Beet Risotto:** served with quinoa and fresh veggies.



- **(V) Stuffed Peppers:** served with quinoa, veggies, and herbs.
- **(V) Pasta w/ Veggies:** spaghetti or fettuccini with fresh veggies and tomatoes sauce.
- **(V) Cannelloni Stuffing:** with spinach, ricotta cheese, and pesto or tomato sauce.

MESQUITE GRILLED ANGUS STEAKS

- **8 oz. Filet Mignon**
- **16 oz. Rib Eye**
- **12 oz. New York Steak**
- **14 oz. Skirt Steak**
- **10 oz. Vacio**
- **17 oz. Porter House**
- **31 oz. Tomahawk Steak**

SIDES

- **Rosemary Potatoes**
- **Grilled Baby Vegetables**
- **Creamy Spinach**
- **Creamy Radish Sauce**
- **Guajillo Pepper Demi Glaze**
- **Jalapeño Serrano Peppers**

SEAFOOD BAR

- **Shrimp (5)**



- **Lobster**
- **10 oz. Filet of Fish**
- **Giant Sea Scallops (4)**
- **7 oz. Baby Octopus**
- **Salmon Fish Filet**

SIDES

- Corinder Risotto
- Grilled Sweet Potato with Honey
- Vegetables
- Ajillo Chili Pepper Sauce
- Ginger and Mustard Sauce
- Chipotle and Mango Sauce

COMPLETE DINNERS

- **MENU ONE**
 - **Mini Tortilla Lasagna:** beds of tortillas with huitlacoche (corn fungus) and melted gouda cheese, dipped in homemade red sauce.
 - **Cream of Bean Soup:** Chef's recipe with cheese, roasted chile, and fried tortilla.
 - **Chiles Rellenos:** stuffed with ground beef, cheese, or shrimp, dressed in red sauce. Served with rice and vegetables.
 - **Rice Pudding:** Grandmother's Recipe.
- **MENU TWO**



- **Mini Ceviche Tostada:** fish marinated in lime juice, onion, tomato, serrano chili, and cilantro.
- **Fresh Salad:** lettuce, arugula, cherry tomatoes, peppers, apples, and goat cheese. Served with homemade honey vinaigrette.
- **Pork Shank:** juicy pork shank, oven-baked in beer based salsa. Served with rice and beans.
- **Churros w/ Caramel:** homemade churros with caramel filling. Served with fruit.
- MENU THREE
 - **Tuna Thai:** seared tuna crusted in sesame seeds, dipped in soy sauce and spicy sesame oil.
 - **Mushrooms Soup w/ Sherry Liqueur:** mixture of portobello mushrooms and white mushrooms, onions, cream, and sherry liqueur.
 - **Chicken Breast w/ Homemade Mole:** grilled chicken breast, dipped in homemade mole. Served with white rice and vegetables.
 - **Crepes w/ Berries:** homemade crepes, stuffed with berries and flamed with brandy.
- MENU FOUR
 - **Mini Sope:** handmade corn sopos with garlic mushrooms and huajillo chili, beans, lettuce, cream, and fresh cheese.
 - **Creamy Soup Corn & Roasted Peppers:** delicious cream with green, red, and yellow peppers, corn, and homemade croutons.
 - **Catch of the Day:** prepared to your taste; Mayan style pibil, homemade mole, homemade tamarindo sauce, or garlic and white wine.
 - **Brownies:** homemade brownies served with vanilla ice cream.
- MENU FIVE



- **Shrimp Flamed w/ Tequila:** shrimp, marinated in citrus and flamed with tequila, bathed in homemade spicy mango sauce.
- **Onion Soup:** Chef's Recipe. Served with homemade bread.
- **Grilled Steak w/ Vegetables:** grilled steak of your choice. Served with mashed potatoes and sautéed vegetables.
- **Chocolate Waterfall:** served with red fruit.
- **MENU SIX**
 - **Spring Salmon:** beds of smoked salmon, cherry tomatoes, avocado, onion, topped with sour cream and chives.
 - **Gazpacho:** Adalusian gazpacho served with homemade croutons.
 - **Tuna Fish:** tuna medallion of your choice; homemade tamarindo sauce, homemade mole, or homemade pesto with lime. Served with rice and vegetables.
 - **Poached Pears:** poached pears in cabernet sauvignon. Served with strawberry ice cream.

(V) = Vegetarian



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