

## COUNTRY GRILL NIGHT

Please order the main course and salad, soup, side order and dessert are included /  
Por favor ordene su plato fuerte y le incluiremos entradas, sopa, guarniciones y postres

### APPETIZERS / ENTRADAS

#### **BBQ Rib Panini / Panini de Costilla BBQ**

Served with white cabbage, mayonnaise of grilled chiles, and BBQ sauce / *Con mayonesa de chiles toreados, col blanca y salsa BBQ*

#### **Cajun Seasoning Grilled Vegetables / Vegetales a la Parrilla al Cajun**

Carrot, green beans, eggplant, mixed local tomatoes and grilled zucchini with Cajun seasoning, baked croutons with basil and garlic vinaigrette and maple syrup / *Zanahoria, ejotes, berenjena, tomates mixtos, calabaza parrillada al cajun con crotones de albahaca y vinagreta de ajo horneado con miel de maple*

#### **Arugula and Brie Cheese Salad / Ensalada de Arúgulas y Queso Brie**

Arugula, dates, grilled apple, amaranth and blackberry dressing / *Arúgulas, dátiles, manzana parrillada, amaranto y aderezo de zarzamora*

### SOUPS AND CREAMS / SOPAS Y CREMAS

#### **Oxtail Soup / Sopa de Rabo de Res**

Broccoli, star zucchini, red pepper and onion bread / *Brócoli, calabaza, pimiento rojo y pan de cebolla*

#### **Sweet corn cream / Crema de elote dulce**

With shrimp and peppers stew / *Con estofado de camarón y pimientos morrones*

### MAIN DISHES / PLATOS FUERTES

**Whole red snapper 400grs / Huachinango entero 400grs**

**Seabass 200grs / Filete de cabrilla a la parrilla 200grs**

**Jumbo shrimp 200grs / Camarones jumbo 200grs**

**Grilled half chicken 450grs / Medio pollo a la parrilla 450grs**

**\*Filet mignon 220grs / \*Filete de red a la parrilla 220grs**

**\*Surf and Turf / \*Mar y Tierra**

Beef tenderloin 110grs & grilled jumbo shrimp 100grs / *Res 110grs y camarón 100grs*

**\*Half New Zealand Rack of Lamb / \*Medio costillar de cordero de Nueva Zelanda**

**\*Black Angus Rib Eye 450grs / \*Rib Eye Black Angus 450grs**

**\*Kurobuta pork chop 400grs / \*Chuleta de puerco kurobuta 400grs**

**Pork Smoked Rin / Costilla de puerco cargada ahumada**

**BBQ Pork Back Rib / BBQ Pork Back Rib**

**\*Smoked Beef Short Rib / \*Short Rib de Res Ahumado**

**\*Grilled plater for two / \*Parrillada para dos**

With flank steak 200 grs, pork chops 200grs, grilled sausage, chicken breast 200 grs, mix brochette and cheese fondue with Mexican sausage / *Con arrachera 200 grs, costilla a la BBQ 200 grs, salchivcha, pechuga de pollo 200 grs, brocheta mixta y queso fundido con chorizo*

### SIDE ORDERS / GUARNICIONES

Corn Salad • Mashed potatoes and roasted • Baked Potato • Grilled Vegetables • Grilled eggplant with chickpea and parsley hummus and garlic butter /

*Ensalada de elote • Puré de papa y ajo rostizado • Papa al horno • Vegetales a la parrilla • Berenjenas a la parrilla con hummus de garbanzo*

### DESERT BAR / BARRA DE POSTRES

\*In compliance with Mexican regulations regarding raw ingredients, these menu selections are served at the customer's desire

*\*En cumplimiento con normas de salubridad referentes a ingredientes crudos, se sirve el platillo bajo riesgo del consumidor*