

BOCADOS


STEAK HOUSE

Chef Alvaro Blancas



APPETIZERS

 Street Taco Short Rib and Rib Eye	\$250	Chicharron Guacamole	\$200
 Tuna Dices Ponzu, Coriander, Serrano Chili, Onion	\$250	 Mussels Alla Sorrentina Pomodoro Sauce, White Wine, Garlic, Shallots	\$230
 Grilled Provolone  Roasted Bell Peppers, Rosemary Oil	\$200	 Crab Cake  Ginger, Spicy Béarnaise Sauce	\$250

SALADS

 Caesar Romaine, Garlic Crouton, Parmesan	\$280	 Iceberg Pancetta, Iceberg, Goat Cheese, Italian Dressing	\$240
 Bocados  Arugula, Baby Spinach, Kale, Radicchio, Cherry Tomato, Pear, Dressing of Your Choice	\$240	 Caribbean  Spring Lettuce, Baby Arugula, Beet, Bell Peppers, Panela Cheese, Mustard Balsamic Vinaigrette	\$200

SOUPS

 Oxtail Onion, Garlic, Laurel, Clove	\$180	 Clam Chowder Ginger, Onion, Garlic	\$180
Onion Aged Cheese Crostini	\$160	Lentil Chorizo, Poached Egg	\$180

ENTREES

 New Orleans Shrimp Mardi Gras Style	\$420	Braised Brisket Caramelized Onions, Vegetables	\$350
 Pacific Salmon  Soy Butter, Sautéed Vegetables	\$380	Roasted Chicken Mixed Salad, Balsamic Dressing	\$420
 Catch of the Day Grilled Vegetables	\$390	Risotto Mushrooms or Asparagus	\$300
 Pasta of Your Choice Spaghetti, Penne, Tagliatelle, Linguine, Rigatoni or Mini Tortellini Sauces: Pomodoro, Ragu or Arrabiata	\$230	Pork Loin Marinated in Adobo, Carrot Puree Roasted with Garlic Flakes, Honey Reduction	\$380

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SPECIALTIES

Tenderloin	8 oz \$1,200 10 oz \$1,500	Surf and Turf 🍷 Tenderloin and Lobster 8 oz each	\$1,900
Rib Eye 14 oz	\$1,250	Rib Eye Wagyu Per Ounce 🍷	Market Price
New York 14 oz	\$850	Lobster Tail Per Ounce 🍷	Market Price

DRY AGED CHOPS

35 to 50 Days

Cowboy 20 oz 🍷	\$2,000	Rib Eye 14 oz	\$1,750
Bone-In Rib Eye 20 oz 🍷	\$2,000	New York 14 oz	\$950
Porterhouse 30 oz 🍷 (To share)		\$2,400	

SIDES

🌿 Baked Potato	\$150	🌿 Grilled Asparagus	\$150
🌿 Garlic Mashed Potato	\$150	🌿 Sauteed Spinach	\$150
🌿 French Fries	\$150	🌿 Vegetables Gratin	\$150
🌿 Sauteed Mushrooms	\$150	🌿 Corn on the Cob	\$150
🌿 Grilled Vegetables	\$150	🦀 Lobster Macaroni 🍷	\$380

All options are 🍷 with the exception of Lobster Macaroni

SAUCES

Béarnaise	Horseradish
Hollandaise	Chimichurri
🦀 Bocados	Cabernet Demi

 FISH
  SEAFOOD
  VEGAN
  VEGETARIAN
  GLUTEN FREE
  SPICY

Premium Culinary 🍷 20% Discount applies for All-Inclusive and Meal Plan.

Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.