



BREAKFAST

MENU



LUNCH

With Every Breakfast:

Fresh orange juice, sliced seasonal fruit, toast, cereal, yogurt, coffee

Egg Specialties, Pancakes, French Toast:

Pancakes and French Toast made to order

Scrambled Eggs (with potatoes, sausage, & roasted onion)

Fried Eggs (with hash brown potatoes, bacon, & English muffin)

Huevos Rancheros (eggs on a base of refried Beans, fried plantain, topped with our homemade Ranchero sauce)

Mexican Scrambled Eggs (with pico de gallo, molletes, & potatoes)

Scrambled Eggs (with beans & red chilaquiles)

Omelet to Order (with hash browns, fresh salsa)

Scrambled With Chorizo (with refried beans, potatoes, & tortillas)

Poached Eggs (with hollandaise sauce, English muffin, & jam)

Ceviche:

Red shrimp ceviche, White Fish Ceviche, Seafood Red Campechana, with chips, crackers, & tostadas.

Entree Salads:

Grilled Chicken Special Salad (with homemade vinaigrette, & croutons)

Grilled Catch Of The Day (with homemade vinaigrette, & croutons)

Chef's Salad (with greens, turkey, chicken, ham, cheese, Caesar vinaigrette)

Assorted Tacos:

Battered fish, Shrimp, Chicken (corn or flour tortillas, beans, & salsa)

Assorted Quesadillas:

Chicken & Cheese (with fresh salsa, cilantro, guacamole, & chips)

Hamburgers:

Homemade hamburger (with sliced tomatoes, lettuce, & french fries)

Assorted Burritos: Chicken, Beef, & Marlin Burritos (with fresh salsa, guacamole, & chips)

DINNER MENU

Selection 1:	Selection 2:	Selection 3:	Selection 4:	Selection 5:	Selection 6:	Selection 7:
<p>Appetizers:</p> <p>LOBSTER SEACAPS: (chop of lobster, cheese and mushroom)</p> <p>3 CHEESE AND PROSCIUITO: (sweet potato and balsamic reduction)</p> <p>Salad:</p> <p>BERRY SALAD: (organic Mix of lettuce, mango, red onion, red bell pepper & goat cheese)</p> <p>Main Course:</p> <p>SURF AND TURF: (fresh pacific lobster parmesano, glazed fillet of beef with gremolata, chimichurri and mashed potatoes & veg.).</p> <p>Dessert:</p> <p>EASY TIRAMISU</p>	<p>Appetizers:</p> <p>BABY ZUCHINI STUFFED: (w/chops of lobster, tomato sauce & cheese).</p> <p>CHILLI POPPERS: (stuffed w/cream cheese and pineapple, wrapped w/ turkey bacon & aioli sauce).</p> <p>Salad:</p> <p>PESTO SALAD: (organic Mix of lettuce, cherry-tomato, feta cheese and roasted- almonds).</p> <p>Main Course:</p> <p>CHICKEN MUSSOLINI: organic chicken breast grilled w/herbs, panko breaded eggplant, mozzarella cheese, tomato sauce & creamy pesto.).</p> <p>Dessert:</p> <p>PROFITEROLES.</p>	<p>Appetizers:</p> <p>COCONUT SHRIMP: (w/pineapple and horseradish cooli).</p> <p>TUNA TARTAR(fresh tuna w/soy sauce, sesame oil)</p> <p>Salad:</p> <p>HOME MADE CESAR SALAD: (w/fresh croutons cheese cracker .).</p> <p>Main Course:</p> <p>FREH FISH FILET(mahi-mahi, red snapper): (pan grilled w/garlic & basil on a mirrow of Spinach & with wine reduction and rustic tomato sauce on top.)</p> <p>Dessert:</p> <p>CREME BRULEE</p>	<p>Appetizers:</p> <p>PHILLO PASTRY SHRIMP: (w/roasted red bell pepper aioli).</p> <p>SKEWER CAPRES SALAD: (cherry tomato, mozzarella cheese & basil).</p> <p>Soup:</p> <p>WILD MUSHROOM SOUP: (w/goat cheese and beef broth).</p> <p>Main Course:</p> <p>POBLANO WELLINGTON PEPPER: (stuffed w/filet mignon, cheese & epazote, wrapped w/ puff pastry, mirror of pomodoro, sauce baby potato & asparagus).</p> <p>Dessert:</p> <p>HOT CHOCOLATE SOUFLE</p>	<p>Appetizers:</p> <p>SPRING ROLLS: (w/ roasted red bell pepper aioli).</p> <p>SKEWER CAPRES SALAD: (cherry tomato, mozzarella cheese & basil).</p> <p>Soup:</p> <p>TORTILLA SOUP: (chicken broth. Fresh cheese. Avocado, cream and fried chips).</p> <p>Main Course:</p> <p>STUFF BREAST CHICKEN: (stuffed w/ chops of lobster & cheese breaded w/ panko Alfredo sauce, mash Potato & organic vegetables.)</p> <p>Dessert:</p> <p>TRIPLE BERRY COBLER</p>	<p>Appetizers:</p> <p>AJILLO OCTOPUS: w/ agave honey and mango on a piece of wonton).</p> <p>MINI LOBSTER TOSTADAS: (w/ sundried tomato, basil pesto and mozzarella cheese).</p> <p>Soup:</p> <p>POBLANO CREAM SOUP: (w/blue cheese and roasted corn).</p> <p>Main Course:</p> <p>TIKINXIC FISH FILET: (marinade w/ peppers & orange, wrapped In to banana leaf w/ creamy risotto and cream spinach).</p> <p>Dessert:</p> <p>MEXICAN FLAN</p>	<p>Appetizers:</p> <p>MINI CHICKEN and BEEF TOSTADAS: Shreded chicken in a refried beans bed, mounted in a corn fried tortilla, with chopped lettuce, cotija cheese, and sour cream.</p> <p>MINI SOPES: sopes dough stuffed w/cochinita pibil or chicken, topped slices of lemon marinated & sliced avocado.</p> <p>Soup:</p> <p>TORTILLA SOUP: Traditional homemade soup prepared with fresh ingredients and secret grandma recipe.</p> <p>Main Course:</p> <p>TRADITIONAL MEXICAN TAMPIQUEÑA Marinated tenderloin tampiqueña grilled and served with rice, refried beans, guacamole and one chicken red enchilada.</p> <p>Dessert:</p> <p>DOUBLE BAKED CRISPY CHURROS w/ CHOCOLATE or CAJETA SAUCE.</p>